

MOTHERSDAY

SUNDAY 13TH MAY 2018

CELEBRATE MOTHER'S DAY AT THE FARM WITH A RELAXED FOUR COURSE SET MENU ADOPTING THE ITALIAN CULTURE OF THE LONG SHARING TABLE WHEREBY EACH COURSE IS PLACED IN THE CENTRE ALLOWING ALL TO SAVOUR A VARIETY OF DISHES AND FLAVOURS.

SHARING MENU

ANTIPASTO MISTO TO START

Our Signature platter of Italian salumi, imported & local cheeses, grilled and pickled vegetables, olives & our casalinga bread

FOLLOWED BY PIZZA

Enjoy a selection of our most popular pizze or choose your own

AGNELLO E PORCHETTA FOR MAIN

Braised, slow cooked lamb, salsa verde & Slow roasted pork shoulder, warm caper & rosemary butter

THE SIDE

Triple cooked potatoes
Salads

FOR DESSERT

Sweet Sicilian Cannoli with sweet ricotta filling & candied fruit

ADD CALAMARI & PRAWNS / \$10 PER PERSON

Add flash fried calamari & oven roasted tiger prawns to be served with antipasto

RESERVATIONS

LUNCH - ADULTS / 75 PER HEAD

NON ADULTS UNDER 12 / 30 PER HEAD

Seats are limited with available seating times from 11am to 2pm or 2:30pm to 5pm

DINNER - ADULTS / 65 PER HEAD

NON ADULTS UNDER 12 / 30 PER HEAD

6pm to close

To book your table call 9407 1212 during office hours

Tue - Sat 9am to 5pm

or

Email ciao@farmviganò.com.au

A credit card is required to secure all bookings.

FarmViganò

DINING WEDDINGS EVENTS