

# WELCOME TO FARELLI'S BY GIOVI

## ENTRÉE

<b>Garlic Bread</b>		
Garlic & Herb butter, Mozzarella	(V)	\$18
<b>Burrata</b>		
Heirloom Tomato, Basil & Olive Oil Emulsion, Figs Vincotto	(V)	\$28
<b>Bruschetta Pomodoro</b>		
Toasted Focaccia, Vine Tomatoes, Basil Leaves, Balsamic Glaze	(V)	\$24
<b>Angus Beef Carpaccio</b>		
Fine Sliced Angus Beef, Capers Mayo, Rocket Leaves, Shaved Parmesan, Balsamic		\$35
<b>Salmon Crudo</b>		
Slightly Cured Salmon, Nduja Dressing, Radishes, Dry black olives		\$36

## HOMEMADE PASTA ADD BURRATA FOR \$14

<b>Paccheri Pomodoro (Large Wide Tube Pasta Originated In Naples)</b>	(V)	\$33
Slow Cooked Tomato Sugo, Basil leaves and Parmesan		
<b>Casarecce Pesto</b>	(V)	\$33
Homemade Basil Pesto Sauce & Cherry Tomato		
<b>Paccheri Amatriciana</b>	(V)	\$34
Slow Cooked Tomato Sugo, Pancetta, Black Pepper, Pecorino Cheese		
<b>Tagliatelle Ragu Bolognese</b>		\$35
Classic Ragu Bolognese With Angus Beef, Parmesan		
<b>Spaghetti Aglio Olio</b>		\$32
Garlic, Chilli, parsley and Pangrattato (Add Prawns for \$12)		
<b>Spaghetti Carbonara</b>	(V)	\$36
Creamy Egg Yolks, Bacon, Pecorino Cheese and Black Pepper		
<b>Spaghetti Vongole</b>		\$36
Wild Little Neck Clams, White Wine, Garlic, Cherry Tomato & Parsley		

## HOMEMADE POTATO GNOCCHI ADD BURRATA FOR \$14

<b>Choose Sauce:</b> Tomato & Basil, Bolognese, Pesto		\$34
Gorgonzola Creamy Sauce & Black Pepper	(V)	\$35

## HOMEMADE RAVIOLI ADD BURRATA FOR \$14

<b>Choose Ravioli:</b> Ricotta & spinach OR Rich Angus beef		\$36
<b>Choose Sauce:</b> Tomato & Basil OR Butter & Sage	(V)	

## PIZZA ADD BURRATA FOR \$14

<b>Margherita:</b> Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$31
<b>Pepperoni:</b> Italian Tomato sauce, Mozzarella & Pepperoni Salami		\$33
<b>Ham &amp; Mushroom:</b> Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$33
<b>Diavola:</b> Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$35
<b>Prosciutto &amp; Rocket:</b> Italian Tomato Sauce, Mozzarella, Parma Ham & Rocket		\$38
<b>Bianca:</b> Mozzarella, Cherry Tomato, Burrata, Pesto sauce		\$36
<b>Capricciosa:</b> Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olive		\$34
<b>Ortolana:</b> Italian Tomato Sauce, Mozzarella, Black Olives, Capsicum, Onions, Artichoke, Baby Spinach	(V)	\$34

Gluten-Free Base or Vegan Cheese Available on Request \$4

## SECONDI

<b>Beef Tagliata</b>	\$46
Grilled Prime Beef scotch Fillet Served With Rocket, Cherry Tomatoes, Shaved Parmesan & Balsamic Reduction	
<b>Lamb Shoulder</b>	\$48
Slow cooked lamb shoulder with Eggplants Caponata, Salsa Verde	
<b>Risotto Funghi</b>	(V) \$42
Creamy Risotto With Porcini Mushroom And Truffle Oil	

## SIDES

<b>Insalata Verde</b>	\$16
Mix Green Leaves, Parmesan Shavings, lemon And Olive Oil Dressing	
<b>Broccolini</b>	\$16
Grilled Broccolini, lemon Dressing, Toasted Almonds	
<b>Homemade Toasted Focaccia</b>	\$14

## DOLCI

<b>Tiramisu Classico</b>	\$18
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee	
<b>Chocolate Cake</b>	\$18
Fine Whittaker Dark Chocolate Cake, Mascarpone And White Chocolate Cream, With Red Berries Compote	
<b>Lemon And Almond Semifreddo</b>	\$18
Creamy Frozen Dessert, lemon Curd, Caramelised Almonds	
<b>Affogato</b>	\$12
Vanilla Ice cream, Espresso Coffee W/ Frangelico or Amaretto Liquor <u>\$9</u>	

LIMONCELLO AND CANTUCCI BISCOTTI \$8

Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients and of course, love!

She believes taking the extra time, honouring traditional methods and ensuring great attention to detail is what makes her food special, and our loyal customers certainly agree.

Offering a relaxed dining experience, we also serve fine Italian wine direct from her family vineyard La Montina.



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(03) 409 0399



(03) 409 8423



(03) 443 6748



(03) 249 4009