

WELCOME TO FARELLI'S BY GIOVI

ENTRÉE

Garlic Bread	(V)	\$18
Garlic & Herb Butter, Gratinated Mozzarella		
Burrata Salad	(V)	\$29
Heirloom Tomato, Burrata, Basil Pesto Dressing, Figs Vincotto		
Bruschetta Pomodoro	(V)	\$25
Toasted Focaccia, Vine Tomato, Basil Leaves, Balsamic Glaze		
Angus Beef Carpaccio		\$36
Fine Sliced Angus Beef, Rocket Leaves, Shaved Parmesan, Pine Nuts, Capers Salt, Truffle Oil		

HOMEMADE PASTA ADD BURRATA FOR \$14

Paccheri Pomodoro (Large Wide Tube Pasta Originated In Naples)	(V)	\$34
Slow Cooked Tomato Sugo, Basil leaves And Parmesan		
Paccheri Pesto	(V)	\$34
Homemade Basil Pesto Sauce & Cherry Tomato		
Paccheri Amatriciana		\$36
Slow Cooked Tomato Sugo, Pancetta, Black Pepper, Pecorino Cheese		
Tagliatelle Ragu Bolognese		\$36
Classic Ragu Bolognese Made With Angus Beef, Parmesan		
Spaghetti Aglio Olio Peperoncino	(V)	\$33
Garlic, Chilli, Parsley And Pangrattato (Add Prawns for \$12)		
Spaghetti Carbonara		\$36
Creamy Egg Yolks, Pancetta, Pecorino Cheese And Black Pepper		
Spaghetti Vongole		\$38
Wild Little Neck Clams, White Wine, Garlic, Cherry Tomato & Parsley		

HOMEMADE POTATO GNOCCHI ADD BURRATA FOR \$14

Choose Sauce: Tomato & Basil, Pesto, Gorgonzola & Walnut Sauce	(V)	\$34
Ragu Bolognese		\$36

HOMEMADE RAVIOLI ADD BURRATA FOR \$14

Choose Ravioli: Ricotta & Spinach OR Braised Angus Beef		
Choose Sauce: Tomato & Basil OR Butter & Sage	(V)	\$36

PIZZA ADD BURRATA FOR \$14

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$32
Pepperoni: Italian Tomato sauce, Mozzarella & Pepperoni Salami		\$34
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$34
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$36
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Rocket		\$38
Bianca: Mozzarella, Cherry Tomato, Burrata, Pesto sauce	(V)	\$37
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olive		\$36
Ortolana: Italian Tomato Sauce, Mozzarella, Black Olives, Capsicum, Onions, Artichoke, Baby Spinach	(V)	\$34
Quattro Formaggi: Mozzarella, Gongorzola, Smoked Provolone, Taleggio Cheese	(V)	\$36

SECONDI

Beef Tagliata		\$48
Grilled Prime Beef Scotch Served With Rocket, Cherry Tomatoes, Shaved Parmesan & Balsamic Reduction		
Lamb Polpetta		\$44
Slow cooked lamb Meatballs, With Arrabiata Sauce, Parmesan, Toasted Focaccia		
Traditional Minestrone	(V)	\$28
Hearty Italian Vegetables Soup, Parmesan, Toasted Focaccia		
Impepata Di Cozze & Nduja		\$38
Steamed Mussels, Garlic, White Wine, Tomato Sugo, Spicy Pork Nduja		

SIDES

Insalata Verde	(V)	\$16
Mix Green Leaves, Parmesan Shavings, lemon And Olive Oil Dressing		
Zucca in Agrodolce	(V)	\$16
Roasted Pumpking, Golden Raisins, Sweet And Sour Sauce		
Giovi's Focaccia	(V)	\$14
Homemade Focaccia Side, Ideal For The Scarpetta		

DOLCI

Tiramisu Classico		\$20
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma of Coffee		
Chocolate & Amaretto Tart		\$19
Fine Whittaker Dark Chocolate Tart, Amaretto, Vanilla Ice Cream		
Cake Of The Day		\$19
Giovi's Family Recipe of Delicious Daily Home Baked Cakes		
Affogato		\$12
Vanilla Ice cream, Espresso Coffee W/ Frangelico or Amaretto Liquor \$9		

LIMONCELLO AND CANTUCCI BISCOTTI \$8

Gluten-Free Pizza Base or Vegan Cheese Available on Request \$4
Italian Vegan & Gluten Free Pasta Available on Request \$6
Parmesan or Extra Sauce \$3

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.



Remarkables Park, Frankton
(03) 442 2900



Queenstown CBD
(03) 409 0399



Arrowtown
(03) 409 8423



Wanaka
(03) 443 6748



Te Anau
(03) 249 4009

farelli's
BY
GIOVI

MENU

