

VENTUNO

BANCHETTO

\$89 Sharing Menu / Minimum 2 guests

For the entire table to enjoy

Please allow 2 hours for our Banchetto menu

ANTIPASTI

HANDMADE FOCACCINA Rosemary, garlic, olive oil

WHIPPED RICOTTA, E.v.o.o (gf/v)

ITALIAN GIARDINIERA (v/gf/df)

SELECTION OF CHEESES & SALUMI

ARANCINI Peas, saffron, romesco, chives (v)

SECONDI

RIGATONI Bolognese ragù, pecorino, rosemary

CONE BAY BARRAMUNDI Cauliflower, kipfler potato, Ligurian salsa (gf/df)

VENTUNO GARDEN SALAD Mixed leaves, heirloom tomatoes, herbs

TRUFFLE & PARMESAN FRIES (v)

DOLCE

NUTELLA BOMBOLONE Warm Nutella filled donuts, cinnamon sugar (n)

(GF) GLUTEN FREE (N) CONTAINS NUTS (DF) DAIRY FREE (V) VEGETARIAN (VE) VEGAN

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Antipasti

HANDMADE FOCACCINA	22
Rosemary, garlic, whipped ricotta, EVOO (v)	
MARINATED AUSTRALIAN OLIVES (ve/gf)	14
OYSTERS	7ea
Mignonette, lemon (gf/df)	
VENTUNO ANTIPASTI	56
Selection of cured meats, marinated olives, pickles, pecorino, focaccina	
SPLIT QUEENSLAND KING PRAWNS (3)	36
Calabrian chilli & garlic butter, lime, pangrattato	
SWORDFISH BRESAOLA	32
Granny Smith, lime, white balsamic, rocket (df/gf)	
CALAMARI FRITTI	29
Citrus aioli, lemon (gf/df)	
BEEF TARTARE	32
Baby capers, Dijon, pickled onion, chives, Pane Carasau (df)	
ARANCINI	24
Peas, saffron, romesco, chives (v)	
TOMINO IN CROSTA	30
Baked soft Italian cheese, puff pastry, prosciutto	
CARCIOFI ALLA ROMANA	28
Artichokes, lemon, parsley (ve)	
BURRATA	32
Fennel, rocket, pistachio, garlic crostino (v/n)	

Pasta & Risotto

RISOTTO	36
Asparagus, crispy speck, black pepper (gf)	
RAVIOLI	38
Sage, goat cheese, burnt butter, hazelnut (v/n)	
CASARECCE	42
Calamari, mussels, barramundi, king prawn, sugo (df) + GF pasta 3	
RIGATONI	39
Ragù Bolognese, pecorino, rosemary + GF pasta 3	

Mains

MELANZANA	38
Roasted eggplant, tomato sugo, basil, crostini (v)	
CONE BAY BARRAMUNDI	49
Cauliflower, kipfler potato, Ligurian salsa (gf/df)	
ROAST SPICED CHICKEN	48
Roman beans, cherry tomatoes, lemon (gf/df)	
28 DAYS DRY AGED SIRLOIN	64
Wild rocket, sweet peppers, rosemary jus (gf/df)	

House Specialities

TODAY'S MARKET FISH	MP
Daily caught sustainable fish, seasonal garnish	
SLOW COOKED LAMB SHOULDER 1.2KG	125
Salsa verde, mint, roasted chats (gf/df)	
BISTECCA FIORENTINA 1KG MS5+	155
Jus, lemon (gf/df)	

(GF) GLUTEN FREE (N) CONTAINS NUTS (DF) DAIRY FREE
(V) VEGETARIAN (VE) VEGAN (S) CONTAINS SESAME

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Pizza

MARGHERITA	29
San Marzano, bufala, EVOO, parmesan, basil (v)	
VENTUNO	32
Fior di latte, caramelised onion, Italian sausage, scamorza, potato	
VEGANORMA	30
San Marzano, eggplant, zucchini, cherry tomato, chilli, garlic, oregano (ve)	
SPECK & FONTINA	32
San Marzano, fior di latte, Speck, Fontina	
ZUCCATA	31
Scamorza, pumpkin, garlic, confit tomato, spinach (v)	
GAMBERI	32
Fior di latte, marinated prawns, harissa, pancetta, pork shoulder nduja	
GOLOSA	32
San Marzano, fior di latte, ham, mushrooms, truffle pesto	
STAN'S DIAVOLA	32
San Marzano, fior di latte, hot sopressa, olives	
ITALIA	34
San Marzano, fior di latte, cherry tomato, prosciutto di Parma, rocket, parmesan	

ADD ONS
Gluten Free Base 6 - Burrata 12 - Extras From 4

Sides

ALL SIDES 16

Market greens, salsa verde, pecorino (v/gf)	Herb roasted chats, rosemary olive oil (ve/gf)
Ventuno garden salad, mixed leaves, heirloom tomatoes, chardonnay vinaigrette (ve/gf)	Truffle parmesan fries, parmesan, porcini powder (v/gf)
Rocket salad, pear, parmesan, balsamic dressing (v/gf)	Baked asparagus, smoked scamorza, blistered tomatoes, crispy shallot (ve/gf)

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VENTUNO

Desserts

VENTUNO TIRAMISU (n)	18
MANGO CHEESECAKE	18
Kaitaifi, compressed apricot, mint	
DARK CHOCOLATE MOUSSE	18
Caramel crémeux, chocolate crumble, salted caramel gelato, vanilla (gfa)	
NUTELLA BOMBOLONE	12
Warm nutella filled donuts, cinnamon sugar, available takeaway (n)	
AFFOGATO	15
Gelato, espresso, amaretti (gfa)	with liqueur 19
CHEESE BOARD	45
Selection of 3 cheeses, fresh fruit, truffle honey, nuts, lavosh (gfa/n)	

Dessert Wines & Digestives

2017 Cantina di Dolianova – Moscato Di Sardegna	Sardegna, Italy	16
2023 Yalumba ‘FSW’ – Botrytis Viognier	Wrattonbully, SA	14
2012 Chateau Coutet Premier Cru – Sauternes AOC	Barsac, France	28
McWilliam’s Hanwood 10 Year Old – Grand Tawny 60ml	Australia	14
Valdespino ‘El Candado’ – Pedro Ximenez 60ml	Spain	15
Warre’s Otima 20 Year Old – Tawny Port 60ml	Portugal	26
Penfolds Grandfather Tawny 60ml	Australia	35
Averna Amaro 30ml	Italy	11
Montenegro Amaro 30ml	Italy	11
Fernet Branca Amaro 30ml	Italy	12
Amaro del Capo 30ml	Italy	12
Little Juniper ‘Little Chello’ Limoncello	Italy	10
Luigi Francoli Moscato Grappa 30ml	Italy	12
Grappa di Turriga 30ml	Italy	17
Hennessy VS Cognac 30ml	France	13
Hennessy XO Cognac 30ml	France	29
Castarede Napoleon 15 YO Bas Armagnac 30ml	France	16

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(N) CONTAINS NUTS

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AMAROS OF ITALY

Amaro is a traditional Italian herbal liqueur, with a name that means “bitter” in Italian. This liqueur comes in a whole range of styles, from bitter and sweet to mellow and robust, making it a unique category of its own. While similar drinks exist worldwide, amaro is distinctly Italian, with each region producing its own style in its own way. Today, amaro is enjoyed around the world, often served as a digestive after a meal, following coffee or even during the day to aid digestion.

A BRIEF HISTORY OF AMARO

The origins of amaro date back to ancient Rome, where herb-infused wine was consumed for its restorative properties to allow the wealthy to indulge more. During the Middle Ages, monks began using alcohol instead of wine, and by the 1800s, amaro was being sold in pharmacies and stores across Italy as a health tonic. Initially produced by monasteries and families, hundreds of variations now exist, with recipes passed through generations, contributing to the diverse range we have today.

VENTUNO'S FLIGHT OF AMAROS \$20

AMARO MONTENEGRO 20ML

Distilled in Bologna, Italy. This amaro is made from a secret blend of 40 botanicals from four continents representing the flavours of Europe. Caramel in colour and offers sweet but savoury flavours, including vanilla, orange peels, eucalyptus.

AMARO DEL CAPO 20ML

A Calabrian amaro, produced by the Caffo family recipe with 29 Calabrian aromatic herbs and roots. Served icy cold giving a viscous mouth feel. This lighter colour amaro has an distinct flavour bouquet, including chamomile, peppermint, and aniseed.

AMARO DELL'ETNA 20ML

Originating from the slopes of Mount Etna in Sicily, this amaro reflects the volcanic and mineral rich nature of Sicilian soil. It has a dark and intense flavour achieved through a two month infusion of herbs and spices.