

VENTUNO

BANCHETTO

\$89 Sharing Menu / Minimum 2 guests

For the entire table to enjoy

Please allow a minimum of 2 hours for our Banchetto menu

ANTIPASTI

HANDMADE FOCACCINA Rosemary, Garlic, Olive Oil (ve)

WHIPPED RICOTTA, EVOO, Black Pepper (gf,v)

ITALIAN GIARDINIERA (v,gf,df)

SELECTION OF CHEESES & SALUMI

ARANCINI Mozzarella, Saffron, Romesco, Chives (v)

SECONDI

RIGATONI Beef Ragu, Pecorino

BARRAMUNDI Vongole, Zucchini, Cherry Tomato (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

We accept MasterCard, Visa Card & American Express. 1.65% processing fee applies | 10% surcharge applies on weekends | 15% surcharge applies on public holidays

Antipasti

Ventuno Focaccina, Rosemary (ve) (gf+3)	16
Garlic & Mozzarella Focaccina (v) (gf+3)	20
Marinated Olives (ve,gf)	8
Oysters, Mignonette, Lemon (gf,df)	7.5ea
Ricotta, EVOO, Black Pepper (v,gf)	12
Burrata, Rocket, Extra Virgin Olive Oil (v,gf)	16
Pecorino Toscano, Honey (v,gf)	16
Asiago Fritti, Polenta Crumb, Quince (v,gf)	18
Wagyu Bresaola, Parmigiano 18 Months (gf,df)	18
Prosciutto San Daniele 18 Months (gf,df)	24
Mortadella, Toasted Pistachio (gf,df,n)	15
Salami Cacciatore (gf,df)	16
Wagyu Meatballs, Tomato Sugo, Basil (4) (gf)	20
Calamari Fritti, Citrus Aioli, Lemon (gf,df)	24
King Prawns, Calabrian Chilli, Pangrattato (3)	36
Saffron & Mozzarella Arancini, Aioli (3) (v)	18
Zucchini Fritti, Bagna Cauda (4) (ve,gf)	16

ventuno.com.au • @aventunorestaurantsydney

VENTUNO

Pasta & Risotto

Risotto, Pork Belly & Veal Ragu (gf)	38
Baked Gnocchi, Pumpkin, Taleggio, Sage (v)	36
Bucatini All'Amatriciana, Chilli, Guanciale	37
Rigatoni, Beef Cheek Ragu, Pecorino	39
Casarecce, Spanner Crab Marinara, Prawn Pangrattato	42
+ GF Pasta 3	

Mains

Melanzana, Roast Eggplant, Tomato, Basil (v)	38
Barramundi, Vongole, Zucchini, Cherry Tomato (gf,df)	49
Roasted Chicken, Roman Beans, Puttanesca, Oregano (gf,df)	48
Pork Cutlet Cotoletta, Wild Rocket, Lemon Parmesan aioli	49

House Specialities

Market Fish Daily Caught Sustainable Fish	MP
Slow Cooked Whole Lamb Shoulder Salsa Verde, Mint, Roasted Chats (gf,df)	125
Bistecca Fiorentina 1kg Ms5+, Jus, Lemon (gf,df)	149

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

We accept MasterCard, Visa Card & American Express.
1.65% processing fee applies | 10% surcharge applies on weekends |
15% surcharge applies on public holidays

Pizza

MARGHERITA San Marzano, Bufala, EVOO, Parmesan, Basil (v)	29
VENTUNO Fior Di Latte, Caramelised Onion, Italian Sausage, Scamorza, Potato	32
VEGANORMA San Marzano, Eggplant, Zucchini, Cherry Tomato, Chilli, Garlic, Oregano (ve)	30
CAPRICCIOSA San Marzano, Fior Di Latte, Artichoke, Ham, Mushroom, olives	33
PARMIGIANA San Marzano, Fior Di Latte, Eggplant Parmigiana, Salted Ricotta	32
GAMBERI Fior Di Latte, Marinated Prawns, Harissa, Pancetta, Nduja	34
GOLOSA San Marzano, Fior Di Latte, Ham, Mushrooms, Truffle Pesto	33
STAN'S DIAVOLA San Marzano, Fior Di Latte, Hot Soppressa, Olive	32
ITALIA San Marzano, Fior Di Latte, Cherry Tomato, Prosciutto Di Parma, Rocket, Parmesan	34
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) Brussels Sprouts, Pancetta, Salted Butter (gf)
Rocket Salad, Pear, Parmesan, Balsamic Dressing (v,gf)	

Desserts

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

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

VENTUNO

(GF) GLUTEN FREE (GFA) GLUTEN FREE OPTION AVAILABLE
(N) CONTAINS NUTS

We accept Mastercard, Visa card & American Express.
1.65% processing fee applies | 10% surcharge applies on
Weekends | 15% surcharge applies on Public Holidays

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.