

PREMIUM BANQUET MENU

Served to share

Ventuno Antipasti

Ventuno Wood Fired Focaccina (ve)

Ricotta, EVOO, Black Pepper (v,gf)

Marinated Seasonal Vegetables (ve,gf,df)

Eggplant Marinate, Chickpeas, Mint (ve,gf)

Marinated Olives (ve,gf)

Prosciutto San Daniele 18 Months (gf,df)

Cacciatore Salami (gf,df)

Calamari Fritti, Citrus Aioli (gf,df)

Pasta

Gnocchi, Pumpkin, Taleggio, Sage (v)

Rigatoni, Beef Cheek Ragu, Pecorino

Casarecce, Spanner Crab Marinara, Pangrattato

Mains

Grilled Market Fish (gf,df)

Roast Porchetta, Rocket, Lemon, Jus (gf,df)

Sides

Ventuno Garden Salad, Heirloom Tomatoes, Chardonnay Vinaigrette (ve,gf)

Herb Roasted Chats, Rosemary Olive Oil (ve,gf)

Dessert

Ventuno Tiramisu (n)

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts

All credit cards incur a 1.65% processing fee all debit cards incur a 0.55%.

A 10% weekend surcharge is applicable on Saturdays & Sundays. A 15% surcharge applies on public holidays.

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VENTUNO

@ventunorestaurantsydney