

Antipasti

[+21] Add 3g WA Winter Black Truffle	
Ventuno Focaccina, Rosemary (ve) (gf+3)	16
Garlic & Mozzarella Focaccina (v) (gf+3)	20
Marinated Olives (ve,gf)	10
Oysters, Mignonette, Lemon (A) (gf,df)	7ea
Ricotta, EVOO, Black Pepper (v,gf)	12
Burrata, Rocket, Extra Virgin Olive Oil (v,gf)	16
Pecorino Toscano, Honey (v,gf)	16
Wagyu Bresaola, Parmesan, Rocket (gf)	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)	22
Calamari Fritti, Citrus Aioli, Lemon (l) (gf,df)	27
King Prawns, Calabrian Chilli, Pangrattato (A) (3)	36
Saffron & Mozzarella Arancini, Aioli (3) (v)	18
Zucchini Fritti, Bagna Cauda (4)	20

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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 (M)	42
+ GF Pasta 3	

Mains

Melanzana, Roast Eggplant, Tomato, Basil (v)	38
Barramundi, Vongole, Zucchini, Cherry Tomato (A) (gf,df)	49
Roasted Chicken, Roman Beans, Puttanesca, Oregano (gf,df)	48
Char-Grilled Riverina Striploin, Grain-Fed, Mixed Mushrooms, Jus (gf,df)	49

House Specialities

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

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN (V)
 VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS
 NUTS (S) CONTAINS SESAME. A 10% SURCHARGE APPLIES ON WEEKENDS. A
 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. ALL VISA, MASTERCARD &
 AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT
 CARDS WILL INCUR A 0.55% PROCESSING FEE

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 (v)	32
GAMBERI Fior Di Latte, Marinated Prawns, Harissa, Pancetta, Nduja (l)	34
GOLOSA San Marzano, Fior Di Latte, Ham, Mushrooms, Truffle Pesto (n)	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)
Rocket Salad, Pear, Parmesan, Balsamic Dressing (v,gf)	Brussels Sprouts, Pancetta, Salted Butter (gf)