

# CLASSIC BANQUET MENU

*Served to share*

## Ventuno Antipasti

Ventuno Wood Fired Focaccina (ve)

Ricotta, EVOO, Black Pepper(v,gf)

Cannellini Bean Hummus (ve,gf)

Marinated Seasonal Vegetables (ve,gf)

Eggplant Marinate, Chickpeas, Mint (ve,gf)

Marinated Olives (ve,gf)

Prosciutto San Daniele 18 Months(gf,df)

Cacciatore Salami (gf,df)

## Mains

Gnocchi, Pumpkin, Taleggio, Sage (v)

Rigatoni, Beef Cheek Ragu, Pecorino

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

*Served with*

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

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

## Dessert

Ventuno Tiramisu (n)

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.

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

A 10% gratuity applies to the final bill, and a 10% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.

Follow us on Instagram! @ventunorestaurantsydney

# VENTUNO