

Desserts

VENTUNO TIRAMISU (n)	18
MANGO CHEESECAKE Kataifi, compressed apricot, mint	18
DARK CHOCOLATE MOUSSE Caramel crèmeux, chocolate crumble, salted caramel gelato (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
2019 Stanton & Killeen – Vintage Fortified 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
Saison Red Vermouth 30ml	Victoria, Aus	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
Delord 1989 – Bas-Armagnac	France	18

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.