

PREMIUM 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)

Pasta

Gnocchi, Pumpkin, Taleggio, Sage (v)
Rigatoni, Beef Cheek Ragu, Pecorino
Casarecce, Spanner Crab Marinara, Pangrattato (M)

Mains

Barramundi, salsa verde, lemon (A) (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)
Nutella Bombolone (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% weekend surcharge is applicable on Saturdays & Sundays. A 15% surcharge applies on public holidays.

@ventunorestaurantsydney

VENTUNO

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