

Antipasti

Ventuno Focaccina, Rosemary (ve)	16
(+) Gluten Free	3
(+) Mozzarella	6
Marinated Olives (ve,gf)	10
Oysters, Mignonette, Lemon (A) (gf,df)	7ea
Burrata, Fresh Zucchini Salad, Rocket, EVOO (v,gf)	20
Pecorino Toscano, Rosemary Honey (v,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)	24
Calamari Fritti, Citrus Aioli, Lemon (l) (gf,df)	27
King Prawns, Calabrian Chilli, Pangrattato (3) (A)	36
Saffron & Mozzarella Arancini, Aioli (3) (v)	18
Swordfish Carpaccio, Sweet Paprika Mayo, Crispy Jerusalem Artichoke, Finger Lime, Citrus Dressing (M) (gf,df)	28

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VENTUNO

Pasta & Risotto

Carnaroli Risotto, Braised Fremantle Octopus, Clams, Bottarga (M) (gf)	42
Gratinated Gnocchi with Eggplant, Smoked Mozzarella, Basil Tomato Sauce (v)	36
Homemade Ravioli, Burnt Butter, Sage, Porcini Mushroom (v)	37
Maccheroni, Beef Cheek Ragu, Pecorino (GF Pasta +3)	39
Tonnarelli Nerano, Zucchini & Mint, Cream, Stracciatella Cheese, Crab Meat (l) (GF Pasta +3)	39

Mains

Roasted Eggplant, Buffalo Mozzarella, Basil Pesto, Croutons (v)	39
Panfried Barramundi, Celeriac Puree, Green Beans, Lemon Fregola (A)	49
Roasted Chicken, Wilted Spinach, Puttanesca, Oregano (gf)	48
Charcoal Wagyu Rump [200g MBS4+], Garden Mushrooms, Beef Jus (gf,df)	54

House Specialities

Market Fish, Daily Caught & Sustainable (M)	49
Slow Cooked Whole Lamb Shoulder, Salsa Verde, Mint, Roasted Chats (gf,df)	125
Bistecca Fiorentina [1kg MBS3+], Beef Jus, Rosemary (gf,df)	149

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
QUATTRO FORMAGGI Mozzarella, Gorgonzola, Pecorino & Scamorza Fondue, Honey (v)	33
GAMBERI Mozzarella, Marinated Prawn, Broccoli & Anchovy Puree, Nduja (l)	35
GOLOSA San Marzano, Fior Di Latte, Ham, Mushrooms, Truffle Pesto (n)	33
STAN'S DIAVOLA San Marzano, Fior Di Latte, Hot Soppressa	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)
Rocket Salad, Apple, Feta Cheese, Aged Balsamic Dressing (v,gf)	Truffle Parmesan Fries (v,gf)

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.