

CLASSIC BANQUET MENU

Served to share

Ventuno Antipasti

Ventuno Wood Fired Focaccina (ve)

Marinated Seasonal Vegetables (ve,gf)

Eggplant Marinate, Basil Pesto, Mint (ve,gf)

Marinated Olives (ve,gf)

Prosciutto San Daniele 18 Months(gf,df)

Cacciatore Salami (gf,df)

Pecorino Toscano (gf)

Mains

Gnocchi Nerano, Zucchini, Mint, Stracciatella (v)

Maccheroni, Beef Cheek Ragu, Pecorino

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

Served with

Rocket Salad, Apple, Feta Cheese, Balsamic Dressing

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