

PREMIUM 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)

Pecorino Toscano (gf)

Cacciatore Salami (gf,df)

Calamari Fritti, Citrus Aioli (gf,df)

Pasta

Pizza Margherita, Buffalo Mozzarella (v)

Maccheroni, Beef Cheek Ragu, Pecorino

Gnocchi Nerano, Spanner Crab, Zucchini, Mint, Stracciatella

Mains

Pan Fried Barramundi, Celeriac Puree, Lemon Fregola

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

Sides

Rocket Salad, Apple, Feta Cheese, Balsamic Dressing (v,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.

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