# CLASSIC BANQUET MENU

## 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, Zucchini, Mint, Stracciatella (v)
Maccheroni, Beef Cheek Ragu, Pecorino
Roast Porchetta, Rocket, Lemon, Jus (gf,df)

## Served with

Rocket Salad, Apple, Feta, Balsamic Dressing (v,gf)
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. A 10% gratuity applies to the final bill. 12% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.

Follow us on Instagram! @ventunorestaurantsydney

VENTUNO