Antipasti

Ventuno Focaccina, Rosemary, Garlic (ve)	20
(+) Gluten Free	3
(+) Mozzarella	6
Marinated Olives (ve,gf)	12
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)	25
Mortadella, Toasted Pistachio (gf,df,n)	16
Salami Cacciatore (gf,df)	17
Wagyu Meatballs, Tomato Sugo, Basil (4) (gf)	24
Calamari Fritti, Citrus Aioli, Lemon (I) (gf,df)	29
King Prawns, Calabrian Chilli, Pangrattato (3) (A)	38
Saffron & Mozzarella Arancini, Aioli (3) (v)	18
Swordfish Carpaccio, Paprika Mayo, Jerusalem Artichoke, Finger Lime, Citrus Dressing (M) (gf,df)	28

Sides

Market Greens, Salsa Verde, Pecorino (v,gf)	16
Rocket Salad, Apple, Feta, Aged Balsamic Dressing (v,gf)	16
Fries, Aioli (v,gf)	14
Truffle Parmesan Fries (v,gf)	16

Pasta & Risotto

Carnaroli Risotto, Braised Fremantle Octopus, Clams, Bottarga (M) (gf)	42
Homemade Ravioli, Burnt Butter, Sage, Porcini Mushroom	39
Maccheroni, Beef Cheek Ragu, Pecorino (GF Pasta +3)	39
Tonnarelli Nerano, Zucchini & Mint Cream, Stracciatella Cheese, Crab Meat (I) (GF Pasta +3)	44

Mains

Roasted Eggplant, Buffalo Mozzarella, Basil Pesto, Croutons (v)	39
Market Fish, Daily Caught & Sustainable (M)	52
Roasted Chicken, Wilted Spinach, Puttanesca, Oregano (gf,df)	49
Charcoal Wagyu Rump [200g MBS4-5], Garden Mushrooms, Beef Jus (gf,df)	54

House Specialities

Slow Cooked Whole Lamb Shoulder, Salsa Verde, Mint, Roasted Chats (gf,df)	129
Bistecca Fiorentina [1kg MB3], Jus, Rosemary (gf,df)	155

Pizza

MARGHERITA San Marzano, Bufala, EVOO, Parmesan, Basil (v)	30
VENTUNO Fior Di Latte, Caramelised Onion, Italian Sausage, Scamorza, Potato	34
VEGANORMA San Marzano, Eggplant, Zucchini, Cherry Tomato, Chilli, Garlic, Oregano (ve)	30
CAPRICCIOSA San Marzano, Fior Di Latte, Artichoke, Ham, Mushroom, Olives	34
QUATTRO FORMAGGI Mozzarella, Gorgonzola, Pecorino & Scamorza Fondue, Honey (v)	33
GAMBERI Mozzarella, Marinated Prawn, Broccoli & Anchovy Puree, Nduja (I)	36
GOLOSA San Marzano, Fior Di Latte, Ham, Mushrooms, Truffle Pesto	35
STAN'S DIAVOLA San Marzano, Fior Di Latte, Hot Soppressa	32
ITALIA San Marzano, Fior Di Latte, Cherry Tomato, Prosciutto Di Parma, Rocket, Parmesan	36

ADD ONS
Gluten Free Base 6 - Burrata 12 - Extras From 4

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VENTUNO

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 12% SURCHARGE APPLIES ON WEEKENDS. A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.