

# VENTURO

## HISTORICAL WALKING TOUR

**Saturday 18th May**

House made ciabatta v olive oil & balsamic vinegar  
Broadbean & pecorino crostino, lemon (v/gf/dfa)

### **Entrée**

CALAMARI FRITTI

Citrus aioli, lemon (gf/df)

ROASTED ZUCCHINI FLOWER

Fresh ricotta, lemon, chilli, rucicola salad, almond (v)

VITELLO TONNATO

Sliced veal, tonnato sauce, capers, parmesan (gf)

### **Main**

GNOCCHI

Scamorza fonduta, mushroom medley, parmesan, truffle oil, porcini (v)

KUROBUTA PORK COLLAR

Eggplant caponata, green olive, pine nut, roasted radicchio agrodolce (gf/df)

GRILLED MARKET FISH

Shaved fennel, salsa verde, lemon (gf/df)

(ve) vegan (v) vegetarian (gf) gluten free (df) dairy free (gfa) gluten free available

All credit cards incur a 1.65% processing fee all debit cards incur a 0.55%.  
10% surcharge applies on Sundays; 15% surcharge applies on public holidays.