

VENTUNO

BANQUET MENU

Served to share

Ventuno Antipasti

Marinated olives (v/df/gf)
24-month aged prosciutto (gf/df)
Cacciotore salami (gf/df)
Marinated seasonal vegetables (v/df/gf)
Roasted pickled eggplant (v/df/gf)
Olive oil whipped ricotta (gf/v)
House rosemary focaccina (df/agn)
Calamari fritti w citrus aioli (gf/df)

Pasta

Gnocchi, scamorza fonduta, mushroom medley, parmesan, truffle, porcini (v)
Orecchiette, slow cooked white lamb ragù, pecorino sardo, parsley & mint emulsion (agn)
Strozzapreti, prawns, mussels, barra, cherry tomato sugo, basil (agn)

Mains

Roast porchetta, sage & apple jus
Grilled market fish (gf/df)

Served w

Ventuno garden salad, radish, chardonnay vinaigrette (v/df/gf)
Herb roasted chats, rosemary oil, sea salt (v/df/gf)

Dessert

Ventuno Tiramisu
Mango and coconut cannoli

(v) vegetarian (gf) gluten free (df) dairy free

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.

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