

CAVIAR EXPERIENCE

Caviar Experience

Briny pearls, Blinis, Smoked Salmon, Crème fraîche, Egg white, Egg yolk, Chives

Oscietra Classic 65 for 10gr / 180 for 30gr

Beluga Royal 75 for 10gr / 195 for 30gr

VENTUNO'S TWENTY-ONE DISHES

ANTIPASTI & STARTERS

Homemade Focaccia Bruschetta (V)

*Focaccia, Taggiasca olives, Tomato concasse
Parsley garlic butter*
13

Wagyu Cecina

Air-dried A5 Wagyu beef, Grissini, Tomato Crème
24

Truffle Steak Tartar

Tenderloin, Fresh truffle
28

Wagyu Carpaccio

*Sliced A5 Wagyu beef, Crispy potato pops,
Puffed onion mayonnaise*
49

Cream Lobster Bisque

Lobster Bisque, Crayfish, Clotted Cream
21

Tuna Tartare

Tuna, Green pepper emulsion
26

Heirloom Tomato Burrata (V)

*Burrata, Coeur de Boef, Tomato crème,
Aged Balsamic Vinegar*
21

Lemon Crisp Calamari

Fried squid rings, Lemon dip
19

PASTA

Cacio e Pepe (V)

Signature spaghetti, Pecorino, Parmesan, Fresh truffle
49

Lobster Spaghetti

Spaghetti, Lobster sauce, Grilled lobster tail
54

Ravioli di Burrata (V)

Burrata-filled ravioli, Sage butter
34

FISH & SEAFOOD

Dorade Rose

Grilled dorade, Beurre Blanc sauce
42

Deluxe Surf & Turf

*Grilled lobster tail, Flat iron steak,
Herb butter, Truffle sauce*
89

MEAT

Bistecca alla Fiorentina

Traditional Tuscan T-bone steak of 1.4kg+
189

Tagliata (250gr)

Rib-eye, Parmesan, Aged balsamic vinegar
58

Flat Iron Steak (250gr)

Grilled flat iron steak, Truffle sauce
53

Pollo alla Cacciatora

*Grilled chicken, Tomato Crumble,
Jalapeno Mayonaise*
34

SIDE DISHES

Parmesan Potatoes (V)

Crispy potatoes, Parmesan, Truffle mayonnaise
13

Hazelnut Asparagus (V)

Grilled asparagus, Roasted hazelnuts
15

Grilled Bimi (V)

Grilled bimi, Balsamic glaze
13

Each dish will be served to your table as soon as it's ready.

Do let us know of any dietary restrictions or food allergies when placing your order

(V) Suitable for Vegetarians.