

CAVIAR EXPERIENCE

Caviar Experience

*Blinis, Smoked Salmon, Crème fraîche, Egg white,
Egg yolk, Chives, Shallots*

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 (V)

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

Vitello Tonato

Veal, Tuna mayonnaise, Pinenut-rucola pesto
24

Truffle Steak Tartar

*Tenderloin, Fresh truffle,
Truffle mayonnaise, Crostini*
28

Wagyu Carpaccio

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

Lobster Bisque

Lobster Bisque, Crayfish, Clotted Cream
21

Lemon Crisp Calamari

Fried squid rings, Lemon dip
19

Heirloom Tomato Burrata (V)

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

Wagyu Cecina

Air-dried A5 Wagyu beef, Grissini, Olives
24

PASTA

Tagliatelle Beef Ragout

Tagliatelle, Beef Ragout, Parsley, Crunchy parmesan
39

Lobster Spaghetti

Spaghetti, Lobster sauce, Grilled lobster tail
54

Porcini Ravioli (V)

Porcini-filled ravioli, Truffle, Oyster mushroom
34

FISH & SEAFOOD

Black Garlic Swordfish

Grilled Swordfish, Black garlic spumante
39

Grilled Seabass

Grilled Seabass, Cherry tomato Antiboisse
42

MEAT

Bistecca alla Fiorentina

Traditional Tuscan T-bone steak of 1.4kg+
189

Beef Tenderloin (250gr)

Beef Tenderloin, Parsley-Garlic Butter
63

Flat Iron Steak (250gr)

Grilled flat iron steak, Truffle sauce
53

Pollo alla Cacciatora

*Grilled chicken, Tomato Crumble,
Jalapeno mayonnaise*
34

SIDE DISHES

Parmesan Potatoes (V)

Crispy potatoes, Parmesan, Truffle mayonnaise
13

Hazelnut Asparagus (V)

Grilled asparagus, Roasted hazelnuts
15

Seasonal Grilled Vegetables (V)

Selection of Grilled Vegetables, Herbs
14

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.