

## **welcome**

our menu is designed around seasonal and fresh organic produce, some of our favourite dishes are still here but some changes are currently being made.

dietary requirements are taken seriously at tartufo. we are able to control most of the ingredients used, so please convey your requirements to our staff.

tartufo's menu is classic italian. we are a restaurant that showcases the food and wine of my home town, in principle naples, and the surrounding regions of tuscany, umbria and abruzzo. each dish is designed to achieve visual beauty, texture, acidity, balance and enjoyment.

**please inform us if you have limited time and any special dietary requirement.**

**buon appetito**

**tony percuoco**

## set menus

<b>banquet menu</b>	<i>(min. 4 people)</i>	<b>\$58 per person</b>
<b>vegetarian degustazione</b>	<i>(min. 2 people)</i>	<b>\$65 per person</b>
<b>pescatarian degustazione</b>	<i>(min. 2 people)</i>	<b>\$75 per person</b>
<b>mixed degustazione</b>	<i>(min. 2 people)</i>	<b>\$90 per person</b>
<b>wine matching</b>		<b>\$60 per person</b>
<b>(available for degustazione only)</b>		

**buon appetito**

<b>olive miste</b>	<b>(v) (gf)</b>	<b>7.5</b>
bowl of marinated mixed olives with oregano garlic and chilli		
<b>pane cafone</b>	<b>(v)</b>	<b>8</b>
house made bread served with organic extra virgin olive oil and whipped butter		
<b>pizzetta bianca</b>	<b>(v)</b>	<b>8</b>
pizzetta baked in our pizza oven topped with rosemary, garlic oil and granulated salt		
<b>bruschetta al pomodoro</b>	<b>(v) (2 pieces)</b>	<b>5</b>
toasted ciabatta bread topped with fresh tomato, basil, extra virgin olive oil and pepper		

## gli stuzzichini | appetisers

### simple dishes that are designed to be shared

<b>insalata caprese</b>	<b>(v, gf)</b>	<b>18</b>
fresh sliced tomatoes topped with bocconcini, basil, cracked pepper and extra virgin olive oil		
<b>baccalà fritto</b>		<b>19</b>
salted cod balls mixed with potato, capers, parsley, crumbed and fried, served with lemon mayonnaise		
<b>calamari fritti</b>		<b>19.5</b>
fried calamari tossed in cracked pepper, salt and served on a bed of fresh rocket with lemon mayonnaise		
<b>provola affumicata</b>	<b>(v, gf)</b>	<b>19.5</b>
smoked mozzarella, grilled and topped with tomato, fresh basil and parmesan		
<b>arancini (4 pieces)</b>	<b>(v)</b>	<b>19.5</b>
traditional arancini filled with fresh peas, parmesan, mozzarella served over napoletana, parmesan and basil		
<b>polpette al sugo (4 pieces)</b>		<b>19.5</b>
traditional italian beef & pork meatballs cooked in tomato, onion, sprinkled with parmesan		

## i primi | entrée

- crudo di pesce** (gf) 27  
kingfish and ocean trout thinly sliced topped with orange segments, baby fennel, capers, chives and extra virgin olive oil
- mozzarella di bufala** (v, gf) 26  
buffalo mozzarella, served with pear, candied walnuts, basil and aged balsamic vinegar
- carpaccio di manzo** (gf) 27  
raw beef tenderloin (warwick, qld) thinly sliced, served with extra virgin olive oil and lemon, topped with fresh rocket, shaved parmesan, pickled mushrooms, truffle and cracked black pepper
- vitello tonnato** (gf) 27  
thinly sliced braised veal (casino, nsw), served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons and granulated pepper

## i primi | entrée pasta + risotto all pasta made in house

- linguine ai frutti di mare** (df) 27  
linguine served with seasonal mixed seafood, cooked with wine, garlic, chilli, pepper, tomato, parsley and extra virgin olive oil
- risotto ai capperi** (gf) 27  
acquerello rice (12-month dry-aged rice) with moreton bay bugs, zucchini, capers, butter, lemon, and parsley
- rigatoni alla norcia** 27  
house made tube pasta, served with italian pork sausage, sauteed mushroom with butter, (cold) ricotta cheese, grated pistachio nuts, and parmesan
- linguine ai funghi tartufati** (v) 27  
linguine served with mixed mushrooms, butter, mascarpone and truffle paste, topped with parmesan and cracked pepper

**each of our entrées can easily be shared or plated for the individual**

## i secondi piatti | main course

<b>barramundi e fagioli</b>	<b>(gf, df)</b>	<b>42</b>
pan-seared barramundi (conebeach, wa) served with white bean purée, winter beans, carrots, semi dried tomato, capers, parsley, lemon and extra virgin olive oil		
<b>agnello in padella</b>	<b>(gf &amp; df upon request)</b>	<b>39.5</b>
lamb rump (goldfields, vic), sous-vide, served with sautéed black barley in citrus, zucchini and spinach purée, and hung buffalo yoghurt		
<b>galletto alla diavola</b>	<b>(gf upon request) (df)</b>	<b>39.5</b>
pepper crusted spatchcock (richmond, nsw) cooked under press, served with grilled broccoli, citronette dressing, parsley, and crumble		
<b>filetto di maiale</b>	<b>(gf)</b>	<b>37.5</b>
sous-vide pork loin served over cavolo nero, pickled mushroom, celeriac and smoked onion purée topped with cracked macadamia nuts and jus		
<b>sottofiletto di manzo</b>	<b>(gf, df)</b>	<b>49.5</b>
150 days grain fed rib eye fillet - 22% fat content (west gippsland, vic) sous-vide served with potato fondant, spinach purée, eschalot and porcini salt		
<b>contorni   sides</b>	<b>(v, gf)</b>	<b>9.5</b>
<b>insalata di rucola</b>	wild rocket salad served with shaved parmesan cheese and extra virgin olive oil	
<b>insalata mista</b>	mixed garden salad with onions, olives, extra virgin olive oil and red wine vinegar	
<b>patatine fritte</b>	shoestring fries served with a truffled mayonnaise	
<b>pure di patate (df)</b>	dutch cream potatoes mash with chives and extra virgin olive oil	
<b>verdure</b>	vegetables of the day	

## menu di pizza

### LE ROSSE – CON POMODORO (WITH TOMATO)

<b>MARINARA 'ORIGINALE'</b> (no seafood, no cheese) tomato, oregano, garlic, extra virgin olive oil and fresh basil	<b>17</b>
<b>MARGHERITA</b> tomato, fior di latte, basil and extra virgin olive oil	<b>19.5</b>
<b>FRUTTI DI MARE</b> tomato, mix sea-food, cherry tomatoes, garlic oil, chilli and fresh parsley	<b>27.5</b>
<b>NAPOLETANA</b> tomato, fior di latte, capers, anchovies, olives, oregano, basil and extra virgin olive oil	<b>22.5</b>
<b>DIAVOLA</b> tomato, fior di latte, hot salami, extra virgin olive oil and fresh basil	<b>24.5</b>
<b>CAPRICCIOSA</b> tomato, fior di latte, barossa champagne ham, artichokes, button mushrooms and olives.	<b>25</b>
<b>PRIMAVERA</b> tomato, fior di latte, cherry tomatoes, prosciutto, rucola, shaved parmesan and extra virgin olive oil	<b>26</b>
<b>COTTO E FUNGHI</b> tomato, fior di latte, champagne ham, button mushrooms, basil and extra virgin olive oil	<b>25.5</b>

**TROPEA** **24.5**  
tomato, fior di latte, pork sausages, spanish onion, basil and garlic oil

**VEGETARIANA** **25**  
tomato, fior di latte with zucchini, mushrooms, capsicum, eggplant, basil and extra virgin olive oil.

**CLASSICO CALZONE NAPOLETANO** **26**  
pizza filled with fresh ricotta, fior di latte, provola, salami, pepper; topped with tomato, grated parmesan, basil and extra virgin olive oil

**PIZZA TARTUFO** **29**  
tomato, fior di latte, prosciutto, porcini mushroom puree, cherry tomatoes, shaved parmesan, basil and extra virgin olive oil with pork sausage and truffle paste encased in the crust

### LE BIANCHE - SENZA POMODORO (NO TOMATO)

**QUATTRO FORMAGGI** **25**  
gorgonzola, emmental, provola (smoked mozzarella), fior di latte and extra virgin olive oil

**SALSICCIA E FRIARIELLI** **25.5**  
fior di latte, pork sausages, friarielli (bitter broccoli leaves), basil and extra virgin olive oil.

**MORTADELLA** **26**  
fior di latte, provola (smoked mozzarella), mortadella, ricotta, pistachio, parmesan, basil

**PORCHETTA** **27**  
fior di latte, provola (smoked mozzarella), roasted pork belly, roasted potatoes, rosemary, parmesan, basil

## dolci | dessert

**sfogliatella (traditional neopolitan dessert)** 16.5  
flaky pastry filled with semolina and ricotta served hot with amarena cherries, house made cherry sorbet and seasonal fruit gel

**panna cotta al miele e vaniglia (gf)** 14.5  
honey and vanilla infused panna cotta served with house made gelato and seasonal fruit gel

**semifreddo alla nocciola\*** 16.5  
ice-cream terrine with hazelnuts, raisins and strega liqueur served with chocolate and cinnamon crostoli

**mascarpone al cacao** 17.5  
mascarpone whipped with strega, marsala and served with savoiardi biscuits soaked in coffee, sprinkled with bitter cocoa

**tartina di pera** 16.5  
almond spiced pear tart, served warm with macadamia nut gelato and macadamia crumble

**fondente al cioccolato** 17.5  
soft centred chocolate fondant infused with fresh espresso served with mascarpone cream and dark chocolate

\*the *semifreddo* can be served gluten free upon request

**affogato della casa** 15  
homemade vanilla gelato with espresso and choice of liquor listed below:  
**nocello | walnut liquor**  
**frangelico | hazelnut liquor**  
**kimbo | coffee liquor**  
**amaretto | almond liquor**

**piatto di formaggi | cheese**  
frequently changing  
*please ask*