Funghi e Tartufo
plant based restaurant



WEEKDAY LUNCH · 100% PLANT-BASED

Trattoria Lunch

Thursday & Friday · 11:30am – 2:30pm

A plate of pasta and a drink, the Italian way. Back at your desk within the hour.

$29
PASTA + DRINK

La pasta *Choose one*

Penne alla puttanesca
Penne in a bold sauce from Naples: tomato, olives, capers, onion and chilli, finished with fresh parsley.
CONTAINS gluten, wheat, onion

Mezze maniche ragù e funghi
Short tube pasta with our slow-cooked plant-based ragù and sautéed mushrooms.
CONTAINS gluten, wheat, soy, sulphites, onion, garlic, alcohol

Campanelle verdi alle verdure
Fresh green campanelle with asparagus, peas, zucchini, baby spinach and fresh mint, finished with white wine, on a smooth pumpkin cream.
CONTAINS gluten, wheat, soy, onion, alcohol

Gluten-free pasta available +$4

Da bere *Choose one*

A glass of wine
Passerina (white, Marche) or Zero Virgola Sangiovese (red, Tuscany)

Peroni Red
Italian lager

Soft drink or coffee

Aggiungi *Something while you wait*

Bruschetta + $8
Two slices of toasted sourdough with cherry tomatoes, olive oil, oregano, a touch of garlic and basil.
CONTAINS gluten, wheat, sesame, garlic

Focaccia barese + $8
Soft, warm focaccia from Bari, with olive oil and balsamic for dipping.
CONTAINS gluten, wheat, sulphites, alcohol

Everything we serve is 100% plant-based: no meat, fish, dairy or eggs. Please tell us about any allergies when you order. Our kitchen handles common allergens, so we cannot guarantee dishes are free from traces.

Funghi e Tartufo · 60 Hardware Lane, Melbourne