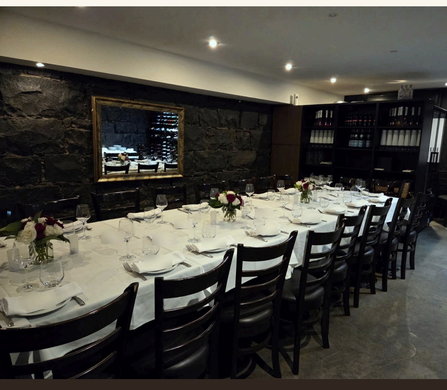
Funghi e Tartufo
plant based restaurant



CHRISTMAS GROUP MENU · 100% PLANT-BASED

Natale in Cantina

16 November – 23 December · in our stone-walled cantina

Celebrate the season the Italian way: a long table, a toast to welcome you, plates to share and our two signature pastas.

$80	8–30	Now
per person	guests, seated	bookings open

Lunch & dinner Tuesday to Sunday
A 10% surcharge applies on Sundays.

Benvenuto *On arrival*

Prosecco
A glass of Prosecco to raise a toast. Guests who don't drink alcohol are welcomed with a Virgin Mojito.

Focaccia barese & Olive Nocellara
On the table as you sit down: soft, warm focaccia from Bari with olive oil and balsamic for dipping, and mild Nocellara green olives from Sicily, dressed with olive oil, garlic and oregano, with crunchy fennel tarallini.
CONTAINS gluten, wheat, sulphites, garlic, alcohol

Antipasti *All to the centre of the table, to share*

Arancine funghi e tartufo
Golden Sicilian arancine of rice filled with mushroom and truffle, with a crisp crumb and a creamy mushroom and truffle sauce.
CONTAINS gluten, wheat, onion, garlic, alcohol

Calamari fritti
Crisp, golden plant-based calamari seasoned with lemon pepper, with mixed leaves.
CONTAINS gluten, wheat

Polpette alla pizzaiola
Plant-based meatballs in a rich tomato, garlic and olive oil sauce, with bread to soak up every last spoonful.
CONTAINS gluten, wheat, soy, sesame, sulphites, onion, garlic, alcohol

Insalata pantesca
A summer salad from Pantelleria, a small island off Sicily: green beans, potatoes, red onion, Ligurian black olives and capers, with olive oil and oregano.
CONTAINS onion, alcohol

Primi *Our two signature pastas, served alternately around the table*

Pappardelle funghi e tartufo
Wide ribbons of fresh pasta in a rich mushroom and truffle cream sauce. Our signature dish, and the inspiration behind our name.
CONTAINS gluten, wheat, soy, onion, garlic, alcohol

Ravioli neri
Black ravioli filled with potato and truffle, served on a smooth white asparagus cream with porcini, oyster mushrooms and fresh chives.
CONTAINS gluten, wheat, soy, onion, garlic, chives, alcohol

Dolce *Dessert*

Cannolo al limoncello
One for each guest: Sicily's famous crisp pastry tube, filled with a cream of lemon and limoncello, the lemon liqueur of southern Italy.
CONTAINS gluten, wheat, alcohol

Dietary needs? Guests who are gluten free, low FODMAP, nut free or have other requirements receive an individual dish prepared for them; gluten-free guests enjoy a panna cotta with mixed berry sauce instead of the cannolo. Please let us know when you book.

Da bere *Drinks packages*

Your welcome drink is included. Additional drinks can be ordered individually or enjoyed as part of a drinks package.

GROUP	TABLE TIME	CLASSICO	ALCOHOL FREE
8–12 guests	2 hours	**$45 pp**	**$25 pp**
13–30 guests	3 hours	**$55 pp**	**$30 pp**

Classico — $45 / $55 pp
ITALIAN WINES, BEER AND SOFT DRINKS

- Cornaro Extra Dry, Prosecco DOC – Veneto
- Passerina, Cantine di Castignano – white, Marche
- Le Carrare Primitivo, Crifo – red, Puglia
- Peroni Red – Italian lager
- Soft drinks, juices and Peroni 0.0

Premium — Classico + $10 pp
EVERYTHING IN THE CLASSICO, PLUS

- Pinot Grigio, Delibori – white, Veneto
- Principe di Granatey Grillo, Colomba Bianca – white, Sicily
- Zero Virgola Sangiovese, Fattoria Betti – red, Tuscany, no added sulphites
- Rosso Piceno, Cantine di Castignano – red, Marche
- Menabrea, Ichnusa and Messina – Italian beers

Alcohol free — $25 / $30 pp

- Lyre's Classico Grande – alcohol-free sparkling
- Peroni 0.0
- MoleCola and Cortese Italian sodas
- Lurisia sparkling water
- Coca-Cola and juices

Spritz on arrival + $8 pp
INSTEAD OF THE WELCOME PROSECCO

- Venetian Spritz – Select Aperitivo, Prosecco, soda
- Sicilian Spritz – Limoncello, Prosecco, soda

Good to know · Packages are for the whole table: guests who don't drink alcohol can choose the alcohol-free package. Drinks are served by the glass, in line with responsible service of alcohol. Prefer to pay as you go? We can run a bar tab with a limit of your choice. Would you like to stay longer? Ask us about extending your table.

Book your Christmas table

A 30% deposit secures your table in the cantina.

booking@funghietartufo.com.au · (03) 9670 9939

Entirely plant-based: no meat, fish, dairy or eggs. Our kitchen handles common allergens, so we cannot guarantee dishes are free from traces.

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