FUNGHI E TARTUFO

plant based restaurant

Celebriamo il Natale

Christmas Day · Friday 25 December 2026

MENU SENZA GLUTINE · GLUTEN-FREE MENU

100% PLANT-BASED ITALIAN · LUNCH & DINNER

Benvenuto

WELCOME

Rubino

Prosecco poured over a sweet mixed berry coulis: a gentle stir sends the deep ruby colour rising through the golden bubbles. Alcohol-free version available.

Antipasti da condividere

STARTERS TO SHARE

Focaccia senza glutine

Gluten-free focaccia served with olives, olive oil and balsamic.

Zucca in agrodolce

Tender pumpkin in a glossy sweet-and-sour dressing, a Sicilian classic.

Peperonata siciliana

Capsicums cooked slowly until meltingly soft and sweet.

Insalata russa

Creamy and generous, the vegetable salad of every Italian Christmas table.

Primo da condividere

FIRST COURSE TO SHARE

Gnocchi allo zafferano

Gluten-free gnocchi scented with Sicilian saffron, tossed in butter and sage, on a silky broccoli and leek velouté with toasted pine nuts.

Secondo da condividere

MAIN COURSE TO SHARE

Barramundi alla ghiotta

Plant-based fish fillet in a tomato and garlic sauce with green olives, capers and fresh parsley, with toasted gluten-free bread.

Fagiolini al pic pac

Green beans simmered with ripe tomatoes, garlic, extra virgin olive oil and oregano, finished with fresh basil.

Dolce

DESSERT

Coppa di Natale

Pistachio cream and cherry compote over a gluten-free biscuit crumble, with whipped cream, caramelised pistachios and a fresh cherry (with its stone).

$125 per person

$50 for children aged 12 and under

Public holiday surcharge included · Bookings essential

60 Hardware Lane, Melbourne · (03) 9670 9939

Our kitchen handles many ingredients and some products from our suppliers may contain traces of allergens, so we cannot guarantee that any dish is completely free of them.