FUNGHI E TARTUFO

plant based restaurant

Celebriamo il Natale

Christmas Day · Friday 25 December 2026

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

Sfincione

Palermo's festive focaccia, thick and pillowy, with slow-cooked tomato and sweet onion, oregano and a golden crust of toasted breadcrumbs.

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

Golden 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

Scaloppine ai funghi

Tender scaloppine in a rich, velvety mushroom sauce, just like Christmas at home.

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 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

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