FUNGHI E TARTUFO
plant based restaurant

Chef's Selection

Let the chef choose

$85 per person · minimum 2 guests

Not sure what to choose? Let our chef do it for you: a selection of the dishes we love most, brought to the table course by course, to share.

To start

Italian Prosecco

A glass for each guest, to welcome you.

Olive Nocellara

Mild green olives from Sicily, dressed with olive oil, garlic and oregano, with crunchy fennel tarallini.

Focaccia barese

Soft, warm focaccia from Bari, with olive oil and balsamic for dipping.

Antipasti

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.

Calamari fritti

Crisp, golden plant-based calamari seasoned with lemon pepper, with mixed leaves.

Primi

Pappardelle funghi e tartufo

Wide ribbons of fresh pasta in a rich mushroom and truffle cream sauce. Our signature dish.

Ravioli neri

Black ravioli filled with potato and truffle, on a white cauliflower cream with porcini and oyster mushrooms.

Dolci

Tiramisù

Coffee-soaked biscuits layered with a light, silky cream and a generous splash of Amaretto di Saronno, finished with cocoa and caramelised hazelnuts.

Cheesecake al cioccolato

Chocolate cheesecake on a crunchy chocolate and caramelised hazelnut base, with fresh strawberries and whipped cream.

Contains: gluten, wheat, soy, tree nuts, sulphites, onion, garlic, chives, alcohol

Please tell us about any allergies or dietary needs: the chef will adapt the selection for you.

A 10% surcharge applies on Sundays and 15% on public holidays.

Book your table

funghietartufo.com.au · (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.

Funghi e Tartufo · 60 Hardware Lane, Melbourne