FUNGHI E TARTUFO
plant based restaurant

GROUP MENUS · 100% PLANT-BASED ITALIAN

Tutti a Tavola

Two menus for groups of 8 to 30 guests, in our stone-walled cantina

Celebration

$59 per person

You choose

Da condividere
TO SHARE

Tagliere della casa
Our house sharing platter: arancine, calamari fritti and polpette, plus bread, dips, crispy bites and seasonal vegetables that change daily.
Contains: gluten, wheat, soy, sesame, sulphites, onion, garlic, chives, alcohol · varies daily

Primi e secondi
CHOOSE TWO MAINS FOR YOUR GROUP · ALTERNATE SERVICE

Pappardelle funghi e tartufo ★
Fresh pasta in a rich mushroom and truffle cream sauce.
Contains: gluten, wheat, soy, onion, garlic, alcohol

Gnocchi sorrentina
Potato gnocchi in tomato and basil sauce, with vegan parmesan.
Contains: gluten, wheat, onion, garlic

Risotto verde
Asparagus, peas, zucchini, baby spinach, mint and toasted pine nuts.
Contains: gluten, wheat, soy, tree nuts (pine nuts), onion, alcohol

Fagottino di melanzane
Fried eggplant wrapped around tagliatelle in tomato and basil sauce.
Contains: gluten, wheat, onion, garlic

Barramundi alla ghiotta
Plant-based fish fillet in tomato and garlic sauce with green olives, capers and parsley, with toasted bread.
Contains: gluten, wheat, soy, sesame, garlic

Dolce
DESSERT

Cannolo al limoncello
One for each guest, filled with lemon and limoncello cream, served on a platter to share.
Contains: gluten, wheat, alcohol

Add a welcome glass of Prosecco: $14 per glass.

Signature

$80 per person

We take care of everything

Benvenuto
ON ARRIVAL

Prosecco
A glass 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, with olive oil and balsamic for dipping.
Contains: gluten, wheat, sulphites, garlic

Antipasti
TO SHARE

Arancine funghi e tartufo
Golden Sicilian arancine filled with mushroom and truffle.
Contains: gluten, wheat, onion, garlic, alcohol

Calamari fritti
Crisp plant-based calamari with lemon pepper and mixed leaves.
Contains: gluten, wheat

Polpette alla pizzaiola
Plant-based meatballs in tomato and garlic sauce, with bread.
Contains: gluten, wheat, soy, sesame, sulphites, onion, garlic, alcohol

Insalata pantesca
Green beans, potatoes, cherry tomatoes, red onion, olives and capers.
Contains: onion

Primi
OUR TWO SIGNATURE PASTAS · ALTERNATE SERVICE

Pappardelle funghi e tartufo ★
Fresh pasta in a rich mushroom and truffle cream sauce.
Contains: gluten, wheat, soy, onion, garlic, alcohol

Ravioli neri
Black ravioli with potato and truffle, on cauliflower cream with porcini.
Contains: gluten, wheat, soy, onion, garlic, chives, alcohol

Dolce
DESSERT

Cannolo al limoncello
One for each guest, filled with lemon and limoncello cream, served on a platter to share.
Contains: gluten, wheat, alcohol

Prefer plated entrées?
Instead of sharing, choose two entrées to be plated and served alternately to each guest: + $6 per person, for groups of up to 20.

★ signature dish · Drinks, dietary needs and booking details overleaf

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Planning a Christmas party? Both menus are perfect for your end-of-year celebration.

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, your choice

Drinks are not included (Signature includes the welcome drink), and a package is not required. Your group can order from our drinks list as you go, open a bar tab with a limit of your choice, or choose one of our optional drinks packages.

GROUP	TABLE TIME & PACKAGE DURATION	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

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
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

Celebrating?

Birthdays, hen's parties and more: swap the cannolo for a chocolate cheesecake to share, brought out with candles: + $13 per person (contains gluten and nuts). Bringing your own cake? You're very welcome – cakeage $5 per person.

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. Would you like to stay longer? Ask us about extending your table. A 10% surcharge applies on Sundays and 15% on public holidays.

✦

Book your group table

Tell us your date, time and number of guests and we'll take care of the rest.

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.

Funghi e Tartufo · 60 Hardware Lane, Melbourne VIC 3000 · funghietartufo.com.au