

we encourage you to share our food - all our dishes can easily be plated for the individual or shared across the table.

we design dishes around fresh, seasonal and local produce as much as possible and source many of our ingredients from a radius of 200km around brisbane. due to seasonality, dishes you might have enjoyed on the menu one day may not be there the next time you visit, although some menu items stay on and on and on.

dietary requirements are taken seriously at tartufo. we are able to control most of the ingredients used so please convey your requirements to our staff.

tartufo's menu is classic italian. we are a typical italian restaurant that showcases the food and wine of my home town naples, and the surrounding regions of tuscany, umbria and abruzzo. each dish is designed to achieve visual beauty, texture, acidity, balance and enjoyment.

tony percuoco

| | | |
|---|-----------------|------------|
| olive miste | (v) (gf) | 7.5 |
| bowl of marinated mixed olives with oregano garlic and chilli | | |
| pane cafone (peasant) | (v) | 7 |
| house made bread served with organic extra virgin olive oil and balsamic | | |
| pizzetta bianca | (v) | 8 |
| pizzetta baked in our pizza oven topped with rosemary, garlic oil and granulated salt | | |
| bruschetta al pomodoro | (v) | 7 |
| toasted ciabatta bread topped with fresh tomato basil extra virgin olive oil and pepper | | |

gli stuzzichini | appetisers

simple dishes that are designed to be shared

| | | |
|---|----------------|-------------|
| insalata caprese | (v, gf) | 17.5 |
| fresh sliced tomatoes with bocconcini, basil, extra virgin olive oil and pepper | | |
| patatine fritte | (v) | 9.5 |
| bowl of shoestring fries served with a side of truffled mayonnaise | | |
| calamari fritti | | 19 |
| fried calamari tossed in crushed pepper, salt and served on a bed of fresh rocket, drizzled with lemon mayonnaise | | |
| provola affumicata | (v, gf) | 16.5 |
| grilled hot smoked mozzarella topped with tomato, fresh basil and parmesan | | |
| arancini (3 pieces) | (v) | 18 |
| traditional arancini filled with fresh peas, parmesan, mozzarella served over napoletana, parmesan and basil | | |
| polpette al sugo (3 pieces) | | 16.5 |
| traditional italian beef & pork meatballs cooked in tomato, onion, sprinkled with parmesan | | |

each of our entrées can easily be shared or plated for the individual

i primi | entrée

crudo di trota e dentice (gf) 26.5

raw deep sea ocean trout, filled with snapper, chives, topped with baby capers, diced tomato, lemon, granulated pepper and extra virgin olive oil

carpaccio di manzo (gf) 26.5

grass fed beef tenderloin, served with extra virgin olive oil and lemon, finished with fresh rocket, shaved parmesan, pickled forest moss grown mushrooms, truffle, jerusalem artichokes chips and cracked black pepper

vitello tonnato (gf) 26

thinly sliced braised casino (nsw) veal, served cold with a mayonnaise of tuna, capers, anchovies and topped with cornichons topped with granulated pepper

salmone all'insalata 25.5

gravlax of salmon, with oranges, beetroot, pine nut crumble, and extra virgin olive oil

burrata (v) 22.5

handmade pocketed mozzarella filled with soft centered cow's milk, served with ripe tomatoes, aged balsamic vinegar, basil and pepper

polpi all'insalata (gf) 23.5

w.a octopus salad with celery, beans, potatoes, raw garlic, lemon, parsley and extra virgin olive oil

i primi | entrée pasta + risotto

mafalde coniglio e pecorino 25

house made short curly pasta served with braised (w.a) rabbit, carrot, onion, celery, cracked pepper and pecorino

linguine allo zafferano 27

house made linguine served with (qld) bugs, leek, butter, mascarpone, saffron and chives

linguine ai funghi tartufati (v) 26.5

house made linguine served with wild and cultivated mushrooms, butter, mascarpone and truffle paste, topped with parmesan and cracked pepper

linguine ai frutti di mare 26.5

house made linguine served with seasonal mixed seafood, cooked with garlic, chilli, granulated pepper, napoletana, parsley and extra virgin olive oil

rigatoni alla siciliana 26.5

house made tube pasta, served with italian pork sausage, fried eggplant, smoked mozzarella, tomato, basil and parmesan

risotto al granchio (gf) 26.5

australian spanner crab risotto with peas, chive, mascarpone and saffron

i secondi piatti | main course

| | | |
|--|---|--------------|
| rollata di vitello | (gf) | 39.50 |
| veal filled with a thyme & tomato frittata, mortadella, spinach, mushroom and rolled with pancetta, served with carrot purée | | |
| barramundi al tartufo | (gf) | 42 |
| pan seared cone bay (wa) barramundi served with new season dutch cream potato with celery on watercress & buttermilk puree, topped with pickled truffle | | |
| galletto alla diavola | (gf) | 39.5 |
| pepper crusted richmond (nsw) spatchcock cooked under press, served with roasted parsnips with spinach drizzled with lemon, extra virgin olive oil & parsley | | |
| rotolo di agnello | (gf) | 42.50 |
| braised lamb rolled in prosciutto served with textures of cauliflower and red wine jus | | |
| bistecca alla griglia | (gf) | 44 |
| grass fed beef tenderloin served with a collection of mushrooms (purée, roasted, pickled and powdered) and eschalots, topped with grated hazelnut | | |
| porchetta | (gf) | 39.5 |
| bangalow (nsw) rolled pork belly rubbed in rosemary, sage & garlic, served with roasted chat potatoes and cold roasted capsicum salad | | |
| contorni sides | (v, gf) | 9.5 |
| insalata di rucola | wild rocket salad served with shaved parmesan cheese and extra virgin olive oil | |
| insalata mista | mixed garden salad with onions, olives, extra virgin olive oil and red wine vinegar | |
| patatine fritte | shoestring fries served with a truffled mayonnaise | |
| patate al forno | oven baked chat potatoes with red onions, rosemary and granulated pepper | |
| verdure | vegetables of the day | |

degustazione | vegetarian

whole tables only, minimum of two people

pane cafone (peasant)

house made bread served with organic extra virgin olive oil and balsamic

insalata caprese (gf)

fresh sliced tomatoes topped with bocconcini, basil and extra virgin olive oil

primizie

local seasonal vegetables on a watercress and buttermilk puree with a beetroot vinegar

tutte le carote (v)

textures of carrot (purée, pickled, charred and raw) with mint and hazelnuts

funghi di stagione

a collection of mushrooms (purée, roasted, pickled and powdered) with eschalots and watercress

sorbetto (gf)

a refreshing palate cleanser

ravioli ricotta e spinaci

homemade ravioli in a fresh tomato, butter and basil emulsion topped with parmesan

semifreddo alle nocciole

raisin and hazelnut semifreddo (house made ice-cream terrine) served with crostoli and pear purée

\$65 per person

\$110 per person with matched wines

degustazione | pescetarian

whole tables only, minimum of two people

pane cafone (peasant)

house made bread served with organic extra virgin olive oil and balsamic

crudo di trota e dentice

raw deep sea ocean trout filled with snapper, chives, topped with baby capers, diced tomato, lemon, granulated pepper and extra virgin olive oil.

salmone all'insalata

gravlax of salmon with oranges, beetroot, pine nut crumble and extra virgin olive oil.

polpi all'insalata (gf)

wa octopus salad with celery, beans, potatoes, raw garlic, lemon, parsley and extra virgin olive oil.

risotto al granchio (gf)

australian spanner crab risotto with peas, chive, mascarpone and saffron

sorbetto (gf)

a refreshing palate cleanser

barramundi al tartufo (gf)

pan seared cone bay (wa) barramundi served with new season dutch cream potato with celery on watercress & buttermilk puree, topped with pickled truffle

fondente al cioccolato

soft centred chocolate fondant infused with fresh espresso served with mascarpone cream and shaved belgian dark chocolate

\$75 per person

\$125 per person with matched wines

degustazione | mixed

whole tables only, minimum of two people

pane cafone (peasant)

house made bread served with organic extra virgin olive oil and balsamic

crudo di trota e dentice

raw deep sea ocean trout, filled with snapper, chives, topped with baby capers, diced tomato, lemon, granulated pepper and extra virgin olive oil.

vitello tonnato (gf)

braised casino (nsw) veal served cold, thinly sliced, topped with a mayonnaise of tuna, capers, anchovies and served with cornichons

salmone all'insalata

gravlax of salmon, with oranges, beetroot, pine nut crumble and extra virgin olive oil.

risotto al granchio (gf)

australian spanner crab risotto with peas, chive, mascarpone and saffron

sorbetto (gf)

a refreshing palate cleanser

rotolo di agnello (gf)

braised lamb rolled in prosciutto served with textures of cauliflower and red wine jus

fondente al cioccolato

soft centred chocolate fondant infused with fresh espresso served with mascarpone cream and shaved belgian dark chocolate

\$90 per person
\$150 per person with matched wines

**banquet menu \$55 per person
for tables of eight and over**

relax, graze and share italian-style
during lunch or dinner at tony's italian table.
enjoy a multi-course italian banquet.
ask your friendly wait-staff for more details.

buon appetito

dolci | dessert

| | |
|--|-------------|
| panna cotta al miele e vaniglia* | 14.5 |
| honey and vanilla infused panna cotta served with house made gelato | |
| semifreddo alle nocciole* | 16 |
| raisin and hazelnut semifreddo served with crostoli and pear purée | |
| mascarpone al cacao | 17 |
| mascarpone whipped with strega, tia maria and served with savoiardi biscuits soaked in coffee, sprinkled with bitter cocoa | |
| tartina di pera | 16 |
| almond spiced pear tart, served warm with macadamia nut gelato and macadamia crumble | |
| fondente al cioccolato | 17 |
| soft centred chocolate fondant infused with fresh espresso served with mascarpone cream and shaved belgian dark chocolate | |

*the *panna cotta* and *semifreddo* can be served gluten free upon request

piatto di formaggi | cheese

single 16 / trio 25

your choice of either a single or trio of cheeses served with pear, dry figs, quince, lavosh, grissini and crostini

gorgonzola piccante d.o.p verde pascolo: cow's milk cheese from italy. firm and buttery with a sweet sharp finish

provolone piccante auricchio 1877: semi hard cow's milk cheese produced in lombardia, italy. mild and delicate in flavour

pecorino al tartufo: pasteurised sheep's milk from italy, aged with black truffle

parmigiano: 18-month aged parmesan from Italy

testun ocelli al barolo: a mountain cheese made with sheep and goat's milk packed in grape must

taleggio: a semi-soft cheese made with buffalo milk produced in lombardia, italy

coffee

| | |
|-----------------------|---------|
| espresso | \$3.00 |
| short macchiato | \$3.00 |
| piccolo latte | \$3.50 |
| long black | \$3.50 |
| long macchiato | \$3.50 |
| flat white | \$4.00 |
| cappuccino | \$4.00 |
| caffelatte | \$4.00 |
| mocha | \$5.00 |
| hot chocolate | \$5.00 |
| affogato | \$7.00 |
| affogato with liqueur | \$15.00 |
| liqueur coffee | \$12.50 |

tea

| | |
|-------------------|--------|
| english breakfast | \$6.00 |
| earl grey | \$6.00 |
| peppermint | \$6.00 |
| green | \$6.00 |
| chamomile | \$6.00 |
| lemon myrtle | \$7.00 |
| petals | \$7.00 |
| berry | \$7.00 |
| triple e | \$7.00 |