

pizza verace napoletana: the meaning is simple – true neapolitan pizza

pizza was considered poor man's food until 1889 when raffaele esposito was summoned by the royal house of naples to make a pizza for the queen margherita. esposito conjured up a pizza that resembled the green white and red of the italian flag using basil, mozzarella and tomato. he called this pizza margherita, now the most famous pizza in the world.

following in the tradition of three of the most famous pizzerias in the world, brandi, da michele and trianon, and the fact that I was born and raised in naples, at tartufo I have realised my life- long passion - to create authentic pizza.

the ingredients are of the best quality and recently tartufo has proudly received the official accreditation of *avpn*, a world association from naples guaranteeing pizza authenticity.

our pizza is cooked between 30 to 60 seconds and it is to be eaten immediately. whilst many people don't eat the cordone (outer crust), we recommend you do.

buon appetito, tony percuoco

menu di pizza

LE BIANCHE - SENZA POMODORO (NO TOMATO)

QUATTRO FORMAGGI 21
gorgonzola, emmental, provola, fior di latte (mozzarella) and extra virgin olive oil

SALSICCIA E FRIARIELLI 23
fior di latte (mozzarella), pork sausages, friarielli (bitter broccoli leaves), basil and extra virgin olive oil.

LE ROSSE – CON POMODORO (WITH TOMATO)

MARINARA 'ORIGINALE' 16
(no seafood, no cheese)
tomato, oregano, garlic, extra virgin olive oil and fresh basil

MARGHERITA 18
tomato, fior di latte (mozzarella), basil and extra virgin olive oil

NAPOLETANA 21
tomato, fior di latte (mozzarella), capers, anchovies, olives, oregano, basil and extra virgin olive oil

DIAVOLA 22
tomato, fior di latte (mozzarella), hot salami, extra virgin olive oil and fresh basil

CAPRICCIOSA 21
tomato, mozzarella, barossa champagne ham, artichokes, button mushrooms and olives.

PRIMAVERA 22
tomato, mozzarella, cherry tomato, prosciutto, rucola, shaved parmesan and extra virgin olive oil

COTTO E FUNGHI 23
tomato, fior di latte (mozzarella), champagne ham, button mushrooms, basil and extra virgin olive oil

TROPEA 23
tomato, fior di latte (mozzarella), pork sausages, spanish onion, basil and extra virgin olive oil

VEGETARIANA 22
tomato, mozzarella with zucchini, mushrooms, capsicum, eggplant, basil and extra virgin olive oil.

CALZONE NAPOLETANO 25
pizza filled with fresh ricotta, fior di latte (mozzarella), mild salami, champagne ham, tomato, pepper; topped with tomato, grated parmesan, basil and extra virgin olive oil

PIZZA TARTUFO 28
tomato, mozzarella, prosciutto, porcini mushroom puree, cherry tomato, shaved parmesan, basil and extra virgin olive oil with pork sausage and truffle paste encased in the crust

buon appetito

appetisers

olives	(v,gf)	7.5
bowl of marinated mixed olives		
insalata caprese	(v, gf)	17.5
fresh sliced tomatoes with bocconcini, basil and extra virgin olive oil		
patatine fritte	(v)	9.5
bowl of shoestring fries served with a side of truffled mayonnaise		
calamari fritti		18.5
fried calamari tossed in crushed pepper, salt and served on a bed of fresh rocket, drizzled with lemon mayonnaise		
arancini (3 pieces)	(v)	18
traditional arancini filled with fresh peas, parmesan, mozzarella with napoletana sauce on side		
provola affumicata	(v,gf)	16.5
grilled hot smoked mozzarella topped with tomato fresh basil and parmesan		
polpette al sugo (3 pieces)		16.5
traditional Italian beef & pork meatballs cooked in tomato and sprinkled with parmesan		

insalata / salad 9.5

insalata di rucola
wild rocket salad served with shaved parmesan cheese, extra virgin

insalata mista
mixed garden salad with onions, olives, extra virgin olive oil and red wine vinegar

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, served with 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

pasta

mafalde coniglio e pecorino 25

house made short curly pasta served with braised (wa) 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, chili, 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 ai granchi (gf) 26.5

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

all of the pastas and pizza bases are made fresh in house in the traditional neapolitan way, therefore we do not offer any gluten free pasta or pizza.

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 and 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 and spinach drizzled with lemon, extra virgin olive oil & parsley

rotolo di agnello (gf) 42.5

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) with 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

dolci | dessert

panna cotta al miele* **14.5**
honey and vanilla infused panna cotta
served with house made gelato

semifreddo al torrone* **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 centered 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
lombardy, 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

cocktails

bitter chandon (14)

chandon signature: orange bitter sparkling served on ice

aperol spritz (16)

italy's favourite aperitif: aperol, prosecco and soda

tartufo sunset (18)

the perfect marriage of citrus using gin, aperol and peach liqueur with fresh lemon and orange

americano (16)

the true original: campari, cinzano rosso topped with soda

negroni (18)

the classic blend of gin, campari, cinzano rosso and orange peel

classic martini (18)

gin or vodka, dry or dirty. made however you like it

hugo (18)

a light, floral mix of st germain liqueur, prosecco, fresh mint and lime

caipiroska (16)

traditional mix of fresh lime, brown sugar and belvedere vodka

dark & stormy (16)

gosling's black seal rum, ginger beer and fresh lime

manhattan (16)

wild turkey rye whisky, cinzano sweet vermouth

mint julep (18)

woodford reserve bourbon muddled with mint and sugar, served over ice

the sours (18)

your choice of amaretto, limoncello or the traditional whiskey sour

mixed with lemon juice and egg white

espresso martini (18)

a silky, creamy mix of fresh espresso, kahlua and belvedere vodka

ciders

the hills apple cider 8

the hills pear cider 8

st ronans apple cider 8

tap beers

		gls	pint
nastro azzurro peroni	Italy	8	12
peroni leggera	italy	8	12
menabrea	italy	10	13
stone & wood lager	australia	8	12
rare ink session stout	australia	8	12
chop shop pale ale	australia	8	12

bottled beers

boags light	tasmania	7
xxx gold	queensland	6.5
boags premium	tasmania	8
little creatures pale ale	australia	8
knappstein reserve lager	australia	9.5
corona	mexico	9
theresianer pilsner	italy	9.5
ichnusa	italy	9.5
messina	italy	9.5

wines by the glass

sparkling & champagne

nv	colesel prosecco docg	12
nv	jeio desiderio cuvee rose'	11
nv	cloudy bay pelorus	12
		14
2008	moet & chandon grand vintage	26

white wine

2015	contesa pecorino	10
2016	vickery watervale riesling	10
2015	urlar sauvignon blanc	12
2016	cape mentelle sauvignon blanc semillon	12
2014	castel firmian pinot grigio riserva	14
2015	antinori 'bramito' chardonnay	14
2016	pacha mama pinot gris	11

rose

2015	castello di radda rosato	11
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red wine

2014	poggio anima nero d'avola	10
2015	terre al lago pinot nero doc	12
2013	warramate cabernet sauvignon	12.5
2010	pronoia nebbiolo	10
2016	mac forbes syrah	11
2013	babo sangiovese	11
2014	cloudy bay pinot noir	16
2014	la prova montepulciano	10

dessert wine

2015	casa sant'orsola moscato d'asti	8
2015	pellegrino passito di pantelleria	9