

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 tuscan, 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 topped with bocconcini, basil and extra virgin olive oil		
alici fritte		16.5
imported whitebait fritters dipped in egg, parsley and parmesan, deep fried and served with lemon		
calamari fritti		19
fried calamari tossed in crushed pepper, salt and served on a bed of fresh rocket with lemon mayonnaise		
provola affumicata	(v, gf)	17.5
smoked mozzarella grilled and topped with tomato, fresh basil and parmesan		
arancini (4 pieces)	(v)	19
traditional arancini filled with fresh peas, parmesan, mozzarella served over napoletana, parmesan and basil		
polpette al sugo (4 pieces)		17.5
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 pesce (gf) 26.5

raw deep sea ocean trout, filled with kingfish, chives and sorrel, topped with orange segments, baby fennel and extra virgin olive oil

mozzarella di bufala (v, gf) 25.5

locally handmade buffalo mozzarella, served with nashi pear, candied walnuts, basil and aged balsamic vinegar

carpaccio di manzo (gf) 26.5

raw beef tenderloin (warwick, qld), served with extra virgin olive oil and lemon, topped with fresh rocket, shaved parmesan, pickled forest moss grown mushrooms, truffle and cracked black pepper

vitello tonnato (gf) 26.5

thinly sliced braised veal (casino, nsw), 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

polpi all'insalata (gf) 23.5

octopus (freemantle, wa) 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 rabbit (wa), carrot, onion, celery, cracked pepper and pecorino

linguine agli scampi 27

house made linguine served with scampi (wa), 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 27

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 nero di seppia 26.5

squid ink acquerello risotto with peas and chives, topped with fried baby calamari and bottarga

i secondi piatti | main course

rollata di vitello		41.5
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 barramundi (cone bay, wa) served with new season dutch cream potato with celery on watercress & buttermilk purée, topped with pickled truffle		
galletto alla diavola	(gf)	39.5
pepper crusted spatchcock (richmond, nsw) cooked under press, served with charred cos lettuce drizzled with lemon, extra virgin olive oil & parsley		
agnello in padella	(gf)	42.5
sous vide rack of lamb (goldfields, vic) served with textures of cauliflower and red wine jus		
bistecca alla griglia	(gf)	44
chargrilled beef tenderloin (warwick, qld) served with a collection of mushrooms (purée, roasted, pickled and powdered) and eschalots, topped with grated hazelnut		
porchetta		39.5
pork belly (bangalow, nsw) rolled and rubbed in rosemary, sage & garlic, served with truffled polenta, cavolo nero and mustard fruits		
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	
purè di patate	mashed désirée potatoes with chives	
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

cavolfiore misto (gf)

a collection of cauliflower ("raw", purée and couscous) with sorrel and lemon oil

tutte le carote

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

fondente al cioccolato

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

\$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 kingfish, chives and sorrel, topped with orange segments, baby fennel 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)

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

risotto al nero di seppia

squid ink acquerello risotto with peas and chives, topped with fried baby calamari and bottarga

sorbetto (gf)

a refreshing palate cleanser

barramundi al tartufo (gf)

pan seared cone bay barramundi (wa) served with new season dutch cream potato with celery on watercress & buttermilk purée, 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 pesce (gf)

raw deep-sea ocean trout, filled with kingfish, chives and sorrel, topped with orange segments, baby fennel and extra virgin olive oil

vitello tonnato (gf)

braised veal (casino, nsw) 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 nero di seppia

squid ink acquerello risotto with peas and chives, topped with fried baby calamari and bottarga

sorbetto (gf)

a refreshing palate cleanser

agnello in padella (gf)

sous vide rack lamb (sovereign, vic) 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 \$58 per person
for tables of four 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
latte	\$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 ginger	\$7.00
petals	\$7.00
triple e	\$7.00
summer delight	\$7.00