

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
- alici fritte** 16.5
imported whitebait fritters dipped in egg,
parsley and cheese, deep fried and
served with lemon
- 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
with lemon mayonnaise
- arancini (4 pieces)** (v) 19
traditional arancini filled with fresh peas,
parmesan, mozzarella with napoletana
sauce on side
- provola affumicata** (v,gf) 17.5
smoked mozzarella grilled and topped
with tomato fresh basil and parmesan
- polpette al sugo (4 pieces)** 17.5
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 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

carpaccio di manzo (gf) 26.5

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

mozzarella di bufala (v, gf) 25.5

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

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, served with extra virgin olive oil.

polpi all'insalata (gf) 23.5

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

entrée pasta

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, 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 al nero di seppia **26.5**
squid ink acquerello risotto with peas and chives, topped with fried baby squid

all 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 **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 and celery on watercress & buttermilk puree, 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) with eschalots, topped with grated hazelnut

porchetta (gf) 39.5
pork belly (bangalow, nsw) rolled and rubbed in rosemary, sage & garlic, served with truffled polenta, cavolo nero and mustard fruits

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

negroni al caffe' (19)

blood orange gin, coffee bean infused campari, shiraz vermouth

charlie (18)

woodford reserve, red vermouth and chambord

appletini al basilico (18)

gin, apple liqueur, sweet vermouth and basil

cherry martini (18)

vodka, malibu, cherry liqueur, amarena cherry

bloody maria! shiraz... (18)

vodka, four pillar shiraz gin, tomato juice and celery salt

camomilla sour (18)

chamomile infused whiskey, egg white, lemon and chamomile sugar

nonino flower (16)

amaro nonino, vodka, lime and flower sugar

summer delight (18)

gin, frozen grapes and thyme sugar

cuban lace (18)

white rum, peach liqueur, pineapple and lime

tartufo sunrise (18)

four pillar shiraz gin, cointreau, rose' vermouth and fresh orange

cappuccino martini (18)

espresso, spiced rum, kahlua, milk foam and fresh chocolate

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
menabrea	italy 10	13
menabrea ambrata	italy 10	13
stone & wood lager	australia 8	12
the sesh golden session ale	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	western australia	8
wilde pale ale (gf, sugarfree)	nsw	9
corona	mexico	9
peroni leggera	italy	8
birra moretti	italy	8.5
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 rosé	11
nv	vezzoli franciacorta docg	15
nv	'r' de ruinart champagne	25

white wine

2017	st.michael eppan riesling doc	17
2017	cantina colterenzio pinot grigio doc	13
2016	livon collio sauvignon blanc doc	14
2015	poggio anima pecorino doc	10
2015	tiefenbrunner chardonnay doc	14
2016	la guardiense fiano doc	9

rosé

2016	babo rosato	12
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red wine

2016	terre al lago pinot nero doc	12
2015	brezza nebbiolo doc (organic)	17
2016	lamura nero d'avola igt (organic)	9
2016	campagnola valpollicella doc	15
2014	anzenas cannonau (grenache) doc	13
2016	giangirolami 'prodigo' syrah igt (organic)	14
2015	babo sangiovese igt	11
2013	collefrisio montepulciano doc	16

dessert wine

2017	patrizi moscato d'asti	8
2016	pellegrino passito di pantelleria	9
2015	campagnola recioto docg (coravin)	11