

**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
- portobello al gorgonzola** 16.5  
large field mushrooms filled with pine nuts,  
onion, sage, rosemary, fresh thyme, dried  
tomatoes, baked and topped with  
gorgonzola, mascarpone and black  
pepper
- 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

### **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

### **la strega (18)**

the perfect mix between strega and citrus

### **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**

		<b>gls</b>	<b>pint</b>
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	australia	8
corona	mexico	9
peroni leggera	italy	8
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
2008	moet & chandon grand vintage	26

### white wine

2017	peter zemmer riesling doc	15
2016	cantina colterenzio pinot grigio doc	14
2016	tiefenbrunner sauvignon blanc doc	12
2015	poggio anima pecorino doc	10
2016	antinori 'bramito' chardonnay igt	14
2015	fattoria s.lorenzo verdicchio doc	16

### rosé

2016	babo rosato	12
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### red wine

2016	k.martini&sohn vernatsch (schiava)doc	13
2016	terre al lago pinot nero doc	12
2016	burlotto barbera d'alba doc	14
2015	funaro nero d'avola igr	10
2015	babo sangiovese igt	11
2013	collefrisio montepulciano doc	15

### dessert wine

2016	patrizi moscato d'asti	8
2016	pellegrino passito di pantelleria	9