



FUNGHI e tartufo

plant based restaurant

Welcome to Our Beautiful Cantina



Relax, unwind, and enjoy the finest plant-based Italian cuisine in the warm, vibrant surroundings of our cantina 🌿🍷 Choose from one of our specially curated Set Menus — perfect for intimate dinners or group celebrations.

Whether you're joining us for a quiet dinner, a joyful family gathering, or a festive feast with friends, our cantina offers the ideal space to connect and share. We have thoughtfully crafted a selection of Set Menus to suit a variety of occasions and group sizes. Each menu highlights the best of our kitchen: bold flavours, seasonal ingredients, and dishes prepared with care.

Please explore the options below to find the perfect experience for your table.

Option One – Shared Entrées + Shared Mains 🍷👥

This menu is designed to be served “family style,” with dishes shared in the center of the table. It encourages lively conversation and offers a wide variety of flavours for you and your guests to enjoy together.

Option Two – Shared Entrée + Individual Main 🍷➡️🍽️

Ideal for a more relaxed gathering, this menu features a shared entrée for the table while allowing each guest to select their own main course. This option offers flexibility to better accommodate individual dietary preferences.

Option Three – Individual Entrées + Individual Mains 🍷👤

Perfect for formal and elegant occasions, such as corporate events or festive celebrations. This dining experience is designed to leave a lasting impression, with each course served individually in alternating service.

SET MENU – OPTION 1

2-Course Set Menu – Shared Experience

\$60 per person

Shared Entrées + Shared Mains

To Start – Shared Entrées for the Table

Olive Nocellara (Gluten-free available)

Sicilian Nocellara green olives, marinated with garlic and oregano. Served with toasted bread.

Contains: Gluten, Wheat, Sesame, Garlic

Hummus Piselli (Gluten-free available)

Minted green pea hummus, served with julienned carrot salad, focaccia, and tarallini.

Contains: Gluten, Wheat, Sesame, Soy, Garlic, Shallots

Calamari Fritti (Gluten-free & Low FODMAP available)

Lemon pepper-style plant-based calamari on rocket and capsicum.

Contains: Gluten, Garlic

Arancine Funghi e Tartufo (Gluten-free available)

Mushroom and truffle risotto balls, golden-fried. Three pieces per serve.

Contains: Gluten, Wheat, Garlic, Onion

Pane e Caponata (Gluten-free available)

Traditional Sicilian eggplant caponata with olives and capers, served with crusty bread.

Contains: Gluten, Wheat, Sesame, Onion, Garlic

To Follow – Shared Mains for the Table

Pappardelle Funghi e Tartufo (Gluten-free available)

With mushrooms and truffle in a creamy plant-based sauce.

Contains: Gluten, Wheat, Soy, Garlic, Onion

Gnocchi allo Zafferano (Gluten-free & Nut-free available)

Potato gnocchi with cherry tomatoes, broccoli, and zucchini sauce.

Contains: Gluten, Wheat, Pine Nut, Onion, Leek

Ravioli di Zucca (Nut-free available)

Pumpkin ravioli in sage butter sauce with toasted almonds.

Contains: Gluten, Wheat, Nut, Soy, Onion, Garlic

Pesce Spada alla Siciliana (Low FODMAP available)

Grilled, breadcrumb-crusted swordfish with lemon-mint dressing and Pantelleria salad.

Contains: Gluten, Wheat, Soy, Onion

Polpettone Ripieno (Gluten-free available)

Plant-based Sicilian meatloaf filled with mashed potatoes and friarielli, served with cherry onions, king oyster mushrooms, and sautéed spinach.

Contains: Gluten, Soy, Garlic, Onion



SET MENU – OPTION 2

2-Course Set Menu –

\$65 per person

Shared Entrées + individual Mains

To Start – Shared Entrées for the Table

Olive Nocellara (Gluten-free available)

Sicilian Nocellara green olives marinated with garlic and oregano. Served with toasted bread.

Contains: Gluten, Wheat, Sesame, Garlic

Hummus Piselli (Gluten-free available)

Minted green pea hummus served with julienned carrot salad, focaccia, and tarallini.

Contains: Gluten, Wheat, Sesame, Soy, Garlic, Shallots

Calamari Fritti (Gluten-free & Low FODMAP available)

Lemon pepper-style plant-based calamari served on a bed of rocket and capsicum.

Contains: Gluten, Garlic

Arancine Funghi e Tartufo (Gluten-free available)

Golden-fried mushroom and truffle risotto balls. Three pieces per serving.

Contains: Gluten, Wheat, Garlic, Onion

Pane e Caponata (Gluten-free available)

Traditional Sicilian eggplant caponata with olives and capers, served with crusty bread.

Contains: Gluten, Wheat, Sesame, Onion, Garlic

To Follow – Please Select One Main per Person

Pappardelle Funghi e Tartufo (Gluten-free available)

Our signature dish featuring fresh pappardelle tossed with earthy mushrooms and luxurious truffles in an incredibly rich, creamy plant-based sauce.

Contains: Gluten, Wheat, Soy, Garlic, Onion

Spaghetti Carbonara (Low FODMAP available)

Al dente spaghetti enveloped in a rich, creamy sauce with crispy pancetta and freshly cracked black pepper. This plant-based version mimics the traditional creamy texture and savory flavor of classic carbonara.

Contains: Gluten, Wheat, Soy, Onion

Gnocchi allo Zafferano (Gluten-free and nut-free options available)

Potato and saffron gnocchi served with sautéed cherry tomatoes, nestled on a rich, creamy bed of velvety broccoli and zucchini sauce.

Contains: Gluten, Wheat, Pine Nut, Onion, Leek

Lasagne

A plant-based take on classic Lasagne alla Bolognese, featuring layers of fresh pasta sheets, rich Bolognese sauce, and creamy béchamel, all topped with a sprinkle of cheese.

Contains: Gluten, Wheat, Soy, Onion, Garlic

Fagottino di Melanzane con Cuore di Pasta (Gluten-free and Low FODMAP available)

A true taste of Sicily — fresh tagliatelle covered in Napoli sauce and fresh basil, elegantly encased in crunchy, flavorful fried eggplant.

Contains: Gluten, Wheat, Onion, Garlic

Pesce Spada alla Siciliana (Low FODMAP available)

Breadcrumb-crusted grilled swordfish, enhanced with a dressing of extra-virgin olive oil, lemon, and mint, served alongside a traditional salad from Pantelleria Island.

Contains: Gluten, Wheat, Soy, Onion

Polpettone Ripieno (Gluten-free available)

A reinterpretation of traditional Sicilian meatloaf filled with mashed potatoes and friarielli, accompanied by cherry onions, grilled king oyster mushrooms, and sautéed spinach. This plant-based version preserves the classic flavors of the original dish.

Contains: Gluten, Soy, Garlic, Onion

SET MENU – OPTION 3

2-Course Set Menu – Individual Entrée + Individual Main

\$70 per person

To Start – Please Select Two Options

Tortina di Polenta (Gluten-free available)

A delicious porcini polenta patty topped with sautéed fresh spinach, accompanied by grilled mushrooms, semi-dried tomatoes, and spring onions with a hint of thyme. A comforting and satisfying appetizer.

Contains: Gluten, Soy, Garlic

Calamari Fritti (Gluten-free & Low FODMAP available)

This dish expertly mimics real calamari, delivering remarkable taste and texture. Lemon pepper-style calamari is perfectly crisped and seasoned, served on a fresh bed of rocket and capsicum.

Contains: Gluten, Garlic

Arancine Funghi e Tartufo (Gluten-free available)

Mushroom and truffle arancine—delightful Italian rice balls offering a twist on a classic. Each serving includes three golden-fried arancine.

Contains: Gluten, Wheat, Garlic, Onion

Polpette alla Pizzaiola

A flavorful and satisfying dish featuring meatballs simmered in a tomato-based sauce inspired by classic pizza toppings, including tomatoes, garlic, and oregano.

Contains: Gluten, Wheat, Soy, Garlic, Onion

Carpaccio di Bresaola con Rucola e Parmigiano

Inspired by traditional Italian carpaccio, this dish features thinly sliced, marinated vegetable-based "bresaola," served with fresh rocket, shaved vegan aged parmesan, cherry tomatoes, and a balsamic glaze.

Contains: Gluten, Wheat, Garlic

To Follow – Please Select Two Options

Pappardelle Funghi e Tartufo (Gluten-free available)

Our signature dish of fresh pappardelle with earthy mushrooms and luxurious truffles, tossed in an incredibly rich, plant-based cream sauce.

Contains: Gluten, Wheat, Soy, Garlic, Onion

Spaghetti Carbonara (Low FODMAP available)

Al dente spaghetti enveloped in a rich, creamy sauce with crispy pancetta and freshly cracked black pepper. This plant-based alternative mimics the traditional creamy texture and savory flavor of classic carbonara sauce.

Contains: Gluten, Wheat, Soy, Onion

Gnocchi allo Zafferano (Gluten-free and nut-free available)

Potato and saffron gnocchi served with sautéed cherry tomatoes atop a rich, creamy bed of velvety broccoli and zucchini sauce.

Contains: Gluten, Wheat, Pine Nut, Onion, Leek

Lasagne

A plant-based twist on classic Lasagne alla Bolognese, featuring layers of fresh pasta sheets, rich Bolognese sauce, and creamy béchamel, all topped with a sprinkle of cheese.

Contains: Gluten, Wheat, Soy, Onion, Garlic

Fagottino di Melanzane con Cuore di Pasta (Gluten-free & Low FODMAP available)

A true taste of Sicily—fresh tagliatelle covered in Napoli sauce and fresh basil, elegantly encased in crunchy, flavorful fried eggplant.

Contains: Gluten, Wheat, Onion, Garlic

Pesce Spada alla Siciliana (Low FODMAP available)

Breadcrumb-crusted grilled swordfish enhanced by a dressing of extra-virgin olive oil, lemon, and mint, accompanied by a traditional salad from Pantelleria Island.

Contains: Gluten, Wheat, Soy, Onion

Polpettone Ripieno (Gluten-free available)

A reinterpretation of traditional Sicilian meatloaf, filled with mashed potatoes and friarielli, served with cherry onions, grilled king oyster mushrooms, and sautéed spinach. This plant-based version retains the unmistakable classic flavor of the original dish.

Contains: Gluten, Soy, Garlic, Onion

SET MENU – Dessert options

Add a delicious dessert to complete your dining experience.

For Set Menus 1 & 2 (Shared Desserts):

Add dessert for **\$10 per person**.

Gaggionetti Abbruzzesi (Nut-free option available)

Indulge in our delightful Gaggionetti — crispy pockets filled with a luscious blend of rich vegan chocolate, vincotto, chickpeas, and a hint of orange zest.

Contains: Gluten, Wheat, Nut

For Set Menu 3 (Individual Desserts):

Choose two desserts to be served in alternating service for **\$15 per person**.

Pannacotta ai Frutti di Bosco (GF available, LF available)

A creamy Italian dessert made from cooked cream, paired with tangy mixed berries.

Contains: Gluten, Soy

Cheesecake al Cioccolato

A decadent chocolate cheesecake layered over a crunchy hazelnut and cookie base. Topped with fresh strawberries, whipped cream, and caramelized hazelnuts.

Contains: Gluten, Wheat, Soy, Nut

Coppa Gelato (Gluten-free available)

A delicious cup of Hazelnut gelato drizzled with Chocolate liqueur.

Contains: Nut, Liquor

Gaggionetti Abbruzzesi (Nut-free option available)

Crispy pockets filled with rich vegan chocolate, vincotto, chickpeas, and a hint of orange zest.

Contains: Gluten, Wheat, Nut

Tiramisù Caffè e Amaretto di Saronno (Nut-free option available)

A luscious, plant-based twist on the classic Italian coffee and Amaretto-flavored tiramisù.

Contains: Gluten, Nut, Liquor

Affogato al Liquore (Gluten-free available)

A scoop of hazelnut gelato served with a shot of espresso and liqueur.

Contains: Gluten, Nut, Liquor

Alternatively, you can order our beautiful chocolate cheesecake for your celebration at \$8 per person




Important Notes for Guests

Large Group Bookings

For parties of 8 or more, pre-ordering of mains is required for Option 2 and Option 3. This ensures a smooth and timely dining experience. Please return the pre-order form ahead of your booking.

Allergy & Dietary Requirements

We take food allergies seriously and do our best to accommodate special dietary needs. However, as our kitchen handles a variety of allergens, we cannot guarantee the absence of trace amounts.

 Please inform your server of any allergies or dietary requirements when booking or ordering.