

DA CONDIVIDERE - TO SHARE

SALUMI E FORMAGGI | CURED MEATS & CHEESES Daily selection of cured meats, vegetable antipasti, house pickles, Puglia Cerignola olives, local & imported cheeses and house preserves **\$23**

BRUSCHETTA Charred sweet peppers, fresh oregano, basil, goat feta, Roma tomatoes, Parmigiano & garlic ciabatta **\$16**

FRESH FARMED ATLANTIC MUSSELS 1LB House-made fennel sausage, stewed peppers & tomatoes, fresh basil & garlic crostini **\$18**

LOCAL OYSTERS Shucked to order, lemon & house mignonette **Market Price**

ANTIPASTI – APPETIZERS

INSALATA CESARE | CAESAR SALAD Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon **\$11**

INSALATA DI BARBABIETOLE | BEET SALAD Golden beets, candied nuts, arugula in a honey lemon vinaigrette, goat cheese, crispy pancetta & balsamic reduction **\$13**

CARPACCIO DI CARNE | BEEF CARPACCIO Peppered beef tenderloin, arugula, pecorino, aged balsamic, extra virgin olive oil & truffle powder **\$20**

CAPELANTE | SCALLOPS Cast iron seared, brown butter, roasted sweet potato purée, celery, almond & lemon **\$17**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, spicy tomato sauce & basil **\$11**

ZUPPA DI PESCE | SEAFOOD SOUP Mix of local seafood, saffron brodo, San Marzano tomatoes, garlic, chilli & house made grissini **\$15**

ZUPPA DI MINISTRONE | MINISTRONE SOUP Seasonal vegetable, vegetable broth, white kidney beans, tomatoes, potatoes, pasta, parsley & Parmigiano **\$12**

ARANCINI | RISOTTO BALLS Saffron risotto, vegetable confetti, mozzarella, smoked mozzarella, tomato sauce & Parmigiano **\$12**

MELANZANE PARMIGIANA | EGGPLANT PARMIGIANA Thinly sliced eggplants layered with Parmigiano, mozzarella and then baked **GF \$15**

PASTA

GNOCCHI BOLOGNESE Handmade potato gnocchi, bolognese sauce, Pecorino & parsley **\$19**

SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS Handmade spaghetti, house made beef meatballs, tomato sauce, parsley & Parmigiano **\$18**

RAVIOLI FUNGHI Handmade pasta, mushroom, mascarpone cheese, garlic cream, arugula & Parmigiano **\$19**

SPAGHETTI N DI S | SQUID INK SPAGHETTI Handmade bronze-die pasta, prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil **\$22**

ORECCHIETTE House made fennel sausage, sweet peppers, shallot, pesto & Parmigiano **\$18**

LASAGNA Handmade lasagna sheets, bolognese sauce, béchamel, ricotta, fior di latte, basil & Parmigiano **\$18**

PUMPKIN RAVIOLI Handmade, nutmeg, cinnamon, cherry tomatoes, sage cream sauce & Parmigiano **\$16**

TORTIGLIONI Pancetta, peas, mushrooms, pan gravy sauce, braised chicken, Pecorino, rosemary & sage **\$18**

SPAGHETTI VEGETALI Whole wheat spaghetti, sundried tomato pesto, seasonal vegetables, feta cheese & extra virgin olive oil **\$17**

PIZZA

IL TRULLO House made fennel sausage, tomato sauce, Genoa salami, mozzarella, chilli, fresh rosemary & lavender honey **\$19**

FUNGHI | MUSHROOM & TRUFFLE Truffle, roasted garlic cream, mozzarella, mushroom & sage **\$20**

MARGHERITA CLASSICA Fresh mozzarella, tomato sauce, fresh oregano & basil **\$16**

4 FORMAGGI Mozzarella, Gorgonzola, roasted garlic cream, Parmigiano, fontina, rosemary, pears, pumpkin seeds & honey **\$20**

POLLO | CHICKEN Braised chicken, smoked mozzarella, tomato sauce, caramelized onion, aged balsamic & fresh parsley **\$18**

VEGETARIAN Eggplant, arugula, béchamel, zucchini, black olive, mushrooms, oregano, mozzarella & extra virgin olive oil **\$19**

CAPRICCIOSA Mozzarella, tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes & oregano **\$20**

PESTO Prosciutto crudo, béchamel, pesto, mozzarella, goat cheese & peppers **\$20**

PIATTO PRINCIPALE - ENTREE

COSTATA DI MANZO | BEEF 10oz Grilled striploin, rosemary salt, peppercorn butter, new potato, roasted vine tomato & almond herb pesto sauce **\$35**

POLLO | CHICKEN Seared chicken breast, stock poached potato, roasted corn + chicken ravioli, onion ash enamel & pan sauce **\$25**

VEAL SCALLOPINI Tender cutlets of milk fed veal, Portobello mushrooms, marsala wine glaze & housemade fettuccine pasta + seasonal vegetables **\$29**

PESCE | CRISPY ARTIC CHAR Char, roasted sweet potato purée, fresh vegetables & lemon butter sauce **\$29**

LAMB SHANK Slow braised lamb shank, sautéed mushrooms, rosemary & red wine demi glaze, seasonal vegetables & pea risotto **\$28**

*Gluten free (GF) options available, please ask your server. Notify us if you have any dietary considerations or allergies.
We take great pride in making our own breads, pizza dough & 90% of our pasta with our own two hands.
This gives us, as well as our customers, a greater appreciation for the art of food & the difference homemade makes.
Please be advised that because we make our own bread, pasta and pizza dough, flour is airborne in our restaurant.*