

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 **\$12**

INSALATA DI BARBABIETOLE | BEET SALAD Golden beets, candied nuts, mixed greens in a honey lemon vinaigrette, goat cheese, crispy pancetta & balsamic reduction **\$14**

TONNO CRUDO | RAW TUNA Honeydew melon, crispy prosciutto, pickled chilis, tomato citrus coulis **\$14**

CAPESANTE | SCALLOPS Pan seared, with crispy pancetta, buttered leek, cilantro & sunnyside up Quail egg **\$18**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, spicy tomato sauce & parsley **\$12**

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

ZUPPA DI PISELLI E MENTA | PEA & MINT SOUP Topped with lime sour cream & mint **\$11**

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

CRAB CAKES Pan seared rock crab cakes served with honey lemon aioli and fresh basil **\$14**

CAPRESE SALAD Fresh mozzarella, vine ripened tomato, fresh basil, olive oil & balsamic reduction **\$14**

PASTA

SPAGHETTI AGLIO E OLIO Olive oil & garlic and chilli peppers. *To add seafood, ask your server* **\$15**

PAPPARDELLE Braised beef rib ragu, crispy pancetta, cherry tomato in a rich mushroom demi glaze & Parmigiano **\$20**

RAVIOLI FUNGHI Handmade pasta, mushroom, mascarpone cheese, garlic cream & 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, shallot, cauliflower, topped with sundried tomato pangrattato & fresh tarragon **\$18**

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

PAPPARDELLE ARAGOSTA NS Lobster, roasted corn, cherry tomatoes, & a splash of cream **\$21**

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

SPAGHETTI POLPETTE Certified Angus ground beef meatballs, san Marzano tomato sauce **\$18**

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**

CARBONARA Mozzarella, pancetta, fresh cracked pepper, shaved pecorino & topped with sous-vide egg yolk **\$19**

TRICOLORE Béchamel, braised chicken, sundried tomato, Mozzarella, garlic, wilted spinach & balsamic reduction **\$18**

COTTO Ham, goat cheese, blue cheese, mozzarella, pecan & parsley **\$20**

DIAVOLA Mozzarella, tomato sauce, spicy salami, fresh chili & shaved pecorino **\$18**

4 STAGIONI Mozzarella, tomato sauce, artichoke, mushroom, ham & black olives **\$20**

PIATTO PRINCIPALE - ENTRÉE

COSTATA DI MANZO | BEEF 8oz Grilled Manhattan cut Ribeye, Dijon and sundried tomato crust, gorgonzola cream, raspberry gastrico, roast potato and season vegetable **\$34**

POLLO & MAIALE | CHICKEN & PORK BELLY Citrus/honey/ginger reduction, smoked cheddar polenta and seasonal vegetables. **\$26**

COSTOLETTE | SHORT RIB Braised short rib, salsa verde, gremolata, charred tomato, lemon herbed smashed tomato & seasonal vegetables **\$29**

PESCE | MEDITERRANEAN HALIBUT Orange & sweet pepper pico, lobster couscous and seasonal vegetables **\$32**

RISOTTO DELLA SETTIMANA | RISOTTO OF THE WEEK Ask your server

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.