

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 House-made pepperonata, fresh oregano, basil, feta cheese, Roma tomatoes, Parmigiano & garlic ciabatta crostini **\$16**

FRESH ATLANTIC MUSSELS 1LB Garlic, thyme, shallots, green onions, white wine-vegetable brodo **\$15**
(add house-made sausage for \$3)

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 Beets, candied nuts, mixed greens in a honey lemon vinaigrette, goat's cheese, crispy pancetta & balsamic reduction **\$14**

CRUSTACEAN CAKE | SEAFOOD CAKE Combination of lobster, shrimp, shrimp & crab, with black aioli, sweet lime pearls served with kale chips **\$16**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, house-made arrabbiata sauce & parsley **\$12**

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

ARANCINI | RISOTTO BALLS Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano **\$12**

BUTTERNUT SQUASH & SWEET POTATO SOUP Roasted butternut squash, sweet potato, garlic & thyme **\$12**

CARPACCIO CARNE | BEEF CARPACCIO Thinly sliced pepper rubbed Beef, shaved pecorino, arugula, house-made pickled shallot, drizzled with EVOO & lemon juice **\$16**

PASTA

RISOTTO SQUID INK Grilled shrimp, cherry tomato, green onion, chillis, Parmigiano & truffle oil **\$20**

PAPPARDELLE Braised Lamb ragu, crispy pancetta, cherry tomato in a rich mushroom demi glaze & Parmigiano **\$18**

RAVIOLI FUNGHI | HANDMADE MUSHROOM RAVIOLI Mascarpone cheese, garlic cream & Parmigiano **\$19**

FRUTTI DI MARE | SEAFOOD LINGUINE Prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil **\$22**

ORECCHIETTE Braised chicken, broccoli & sweet peas in a pesto cream sauce with Parmigiano **\$17**

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

GNOCCHI CON CIPOLLA VERDE Hand-made gnocchi, house-made sausage charred green onions, & goat's cheese crema **\$18**

TORTIGLIONI AL FORNO Sweet peppers, artichokes, garlic, shallots & rosé sauce, topped with bread crumbs, provolone, Parmigiano & parsley (add house-made sausage \$3) **\$16**

SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS House-made beef meatballs, san Marzano tomato sauce & Parmigiano **\$18**

LINGUINE VONGOLE Clams (8 pcs), linguine, garlic, white wine sauce, chili flakes, parsley, lemon juice, breadcrumbs **\$20**

PIZZA

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

FUNGHI | MUSHROOM & TRUFFLE Béchamel sauce, truffle oil, roasted garlic cream, mozzarella, mushroom & sage **\$20**

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

5 FORMAGGI Tomato sauce, mozzarella, gorgonzola, goat's cheese, sliced pecorino, Parmigiano & oregano **\$20**

POLLO Tomato sauce, roasted chicken, oregano, sundried tomatoes, goat's cheese & balsamic drizzle **\$17**

MONTANA Tomato sauce, mozzarella, spicy salami, house-made sausage, caramelized onions, sweet peppers, potatoes, fontina & parsley **\$20**

DIAVOLA Tomato sauce, mozzarella, spicy salami, fresh chili, feta & drizzled with chili oil (warning spicy pizza) **\$18**

VEGETARIANA Tomato sauce, mozzarella, mushrooms, oregano, caramelized onions, sweet peppers, artichokes & black olives **\$20**

PIATTO PRINCIPALE - ENTRÉE

(All mains served with seasonal vegetables and choice of sweet potato or potato pavé)

FILETTO DI MANZO | BEEF 7oz Grilled Tenderloin with gorgonzola cream sauce & strawberry gastrique **\$35**

POLLO ALLA GRIGLIA | GRILLED CHICKEN Sicilian-spice 1/2 chicken, grilled to perfection, & Mediterranean oil drizzle **\$26**

EGLEFINO AL CARTOCCIO | HADDOCK Parchment-baked haddock in lemon + herb brodo, house-made salsa verde, anchovies, capers, garlic & cherry tomatoes **\$25**

STINCO D'AGNELLO | LAMB SHANK Braised shank with rosemary lamb jus **\$28**

CARRÉ DI AGNELLO | RACK OF LAMB Italian spiced rack of lamb, arugula + mint pesto & fig compote **\$33**

Gluten free (GF) Dairy free (DF) 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 & some pastas 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.