

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**

ARUGULA SALAD Arugula, cherry tomatoes, radishes, peppers, cucumbers, goat cheese and served with a honey Dijon vinaigrette **\$12**

SMOKED SALMON BOARD Smoked salmon, fresh dill, capers, pickled red onions, cream cheese, bruschetta bread, lemon & garnished with micro greens **\$18**

CRUSTACEAN CAKE | SEAFOOD CAKE Combination of lobster + crab with roasted garlic dill aioli, chili peppers, grilled lemon and served with mixed greens **\$16**

CALAMARI CROCCANTE | CRISPY CALAMARI Lightly battered calamari, house-made 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**

CARPACCIO CARNE | BEEF CARPACCIO Thinly sliced pepper rubbed Beef, shaved pecorino, arugula, house-made pesto, drizzled with olive oil & piece of lemon **\$16**

Additional - scallop \$4 each, shrimp \$3 each & \$5 chicken breast

PASTA

PASTA AL LIMONE Linguini pasta in a lemon butter sauce, grilled tiger shrimps & Parmigiano **\$20**

PAPPARDELLE ALL' ARAGOSTA | LOBSTER Pappardelle pasta, lobster, rosé sauce, shallots, garlic, green onions, cherry tomatoes & parsley **\$20**

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 BOLOGNESE Hand-made gnocchi, Bolognese sauce, garlic, shallots, parsley & Parmigiano **\$18**

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

PIZZA

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

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

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

SQUISITA Tomato sauce, mozzarella, house made sausage, sweet peppers, caramelized onions & basil **\$18**

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

4 FORMAGGI Tomato sauce, mozzarella, gorgonzola, pecorino, Parmigiano & oregano **\$20**

TONNO Tomato sauce, mozzarella, tuna, capers and red onions **\$20**

VEGETARIANA Tomato sauce, mozzarella, artichokes, olives, egg plant, sweet peppers & goat cheese **\$20**

PIATTO PRINCIPALE - ENTRÉE

(All mains served with seasonal vegetables and chef's selective choice of potato)

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

POLLO RIPIENO | STUFFED CHICKEN Prosciutto wrapped stuffed chicken, stuffed with goat cheese, sundried tomatoes and wilted spinach. Served on a spread of pea purée and drizzled with balsamic **\$26**

SALMONE | PAN SEARED SALMON 6oz Pan seared Atlantic salmon served with a lemon dill caper sauce and topped with parsley & grilled lemon **\$25**

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

MEDITERRANEAN GRILL Mixed seafood grill (scallops + shrimps) on a bed of mixed greens in a lemon herb marinade **\$32**

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.