

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

**COCKTAIL DI GAMBERI | SHRIMP COCKTAIL** Orange-tomato coulis, horseradish cream, greens lemon wedge & seasoned garnish **\$16**

**PANZANELLA | TUNA SALAD** Mixed pepper, cucumber, red onion, focaccia cubes, champagne vinaigrette with seared yellow fin tuna **\$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**

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

**MINESTRA D'ORZO | BARLEY SOUP** Pearl barley, carrot, celery, onion, potato & speck **\$12**

**CARPACCIO** Thinly sliced pepper rubbed Beef tenderloin, garlic aioli, shaved pecorino, arugula, grainy Dijon, pickled shallot, extra virgin olive oil & truffle powder **\$17**

## PASTA

**BUCATINI ALL' AMATRICIANA** Guanciale, shallot, chillis, house-made San Marzano tomato sauce, topped with Pecorino & parsley **\$17**

**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 SPAGHETTI** 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 ANATRA** Duck rilette, hand-made gnocchi, maple spaghetti squash, pancetta, spinach cherry tomato, oregano & Parmigiano **\$20**

**TORTIGLIONI** House-made fennel sausage, julienne bell peppers & shallots in arrabbiata sauce, topped w/Pecorino & parsley **\$18**

**SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS** Certified Angus ground beef, san Marzano tomato sauce & Parmigiano **\$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**

**QUATTRO FORMAGGI** Fontina, gorgonzola, mozzarella & goat cheese with toasted pumpkin seed **\$20**

**POLLO** Braised chicken, pancetta, pesto, fresh mozzarella, oregano & balsamic drizzle **\$18**

**BRESAOLA** Cured air dried beef, tomato sauce, mozzarella, shaved Parmigiano, arugula & fresh lemon drizzle **\$20**

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

**FUMÉ** Smoked mozzarella, speck, béchamel, goat cheese, caramelized onions & artichoke **\$20**

## PIATTO PRINCIPALE - ENTRÉE

**FILETTO DI MANZO | BEEF** 6oz Grilled Tenderloin with pancetta green peppercorn sauce, smoked cheddar polenta, spinach ricotta stuffed mushroom caps & seasonal vegetable **\$36**

**POLLO | CHICKEN** Sous vide, sweet potato & Yukon pavé, butternut squash, purée, cranberry orange chutney & chicken pan jus **\$26**

**SALMONE | SALMON** Seared Atlantic with pancetta, truffle lentils, apple-chili chutney & seasonal vegetables **\$30**

**STINCO D'AGNELLO | LAMB SHANK** Braised shank with rosemary lamb jus, barley, asparagus risotto & seasonal vegetables **\$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.*