



WHITE WINE BY THE GLASS

	5oz	1/2L	Bottle
Pinot Grigio Zenato <i>Veneto IT</i>	10	30	40
Sauvignon Blanc Spy Valley <i>NZ</i>	13	39	52
Riesling Zenzen Reserve <i>Rheinhessen DE</i>	9	27	36
Tidal Bay Grand Pré <i>Gaspereau NS</i>	11	33	44
Chardonnay Wente <i>California US</i>	14	42	56
House White Wine Paolini <i>Sicilia IT</i>	8	24	32

SPARKLING BY THE GLASS

	Glass	Bottle
Prosecco Itynera <i>Veneto IT</i>	185ml/ 10	40
Nova 7 Benjamin Bridge <i>Gaspereau NS</i>	185ml/ 12	48

WHITE WINE BY THE BOTTLE

	Bottle
Orvieto Classico Barbi <i>Umbria IT</i>	40
Pinot Grigio Livon 2015 <i>Friuli IT</i>	56
Sauvignon Blanc Kim Crawford 2015 <i>Marlborough NZ</i>	52
Chardonnay Brocard Sainte Claire 2014 <i>Chablis FR</i>	62
Chardonnay Cline Cellars 2015 <i>Sonoma US</i>	50

SPARKLING BY THE BOTTLE

	Bottle
Prosecco Vino Dei Poeti <i>Bottega IT</i>	45
Mosnel Brut Franciacorta NV <i>Lombardia IT</i>	95
Moet & Chandon NV Brut <i>Champagne FR</i>	128
Veuve Clicquot NV Brut <i>Champagne FR</i>	136
Dom Pérignon 2004 Brut <i>Champagne FR</i>	429

BEER

Organic Butcher Block Red Tatamagouche Brewing 473ml	8
Pale Ale Big Spruce Kitchen Party 473ml	8
Dark Cream Ale Hell Bay 341ml	7
Pilsner Upstreet Commons 500ml	8
Organic Oatmeal Stout Big Spruce Cereal Killer 473ml	8
IPA Propeller 341ml	6
Extra Special Bitter Nine Locks 473ml	7
Cider Bulwark 500ml	7
Italian Pale Lager Moretti 341ml	7
Gluten Free Mongozo Belgian Pilsner 341ml	7
Corona 341ml	7
Light Coors Light 341ml	6
Non-alcoholic Labatt 0.5 341ml	5

DRAFT

ASK YOUR SERVER

ITALIAN SPECIALTY DRINKS

Aranciata or Limonata	5.00
San Pelligrino Small	5.50
San Pelligrino Acqua Frizzante Large	7.50
San Benedetto Acqua Naturale	7.50

RED WINE BY THE GLASS

	5oz	1/2L	Bottle
Chianti Classico Borgo Scopeto <i>IT</i>	13	39	52
Valpolicella Superiore Zenato <i>Veneto IT</i>	11	33	44
Malbec Trapiche Estación <i>Mendoza AR</i>	10	30	40
Pinot Noir Tabali Vetas Blancas <i>Limari Valley CL</i>	11	33	44
Cabernet Sauvignon Orleans Hill <i>California US</i>	10	30	40
Rivera II Falcone Castel del Monte 2011 <i>Apulia IT</i>	14	42	56
House Red Wine Paolini <i>Sicilia IT</i>	8	24	32

RED WINE BY THE BOTTLE

	Bottle
Pinot Noir Gachot Monot 2014 <i>Cotes de Nuits FR</i>	82
Merlot/Cabernet Chateau Argadens 2012 <i>Bordeaux FR</i>	51
Merlot/Organic Org de Rac 2015 <i>Swartland Estate SA</i>	40
Tempranillo Campo Viejo Reserva 2010 <i>Rioja ES</i>	44
Tempranillo Hoya de Cadenas Reserva 2012 <i>Rioja ES</i>	45
Cabernet Sauvignon Wente <i>California US</i>	48
Cabernet Sauvignon J Lohr 2013 <i>Paso Robles US</i>	53
Rivera II Falcone Castel del Monte 2011 <i>Apulia IT</i>	56
Carbenet Sauvignon Black Stallion 2011 <i>Napa CA</i>	85
SuperTuscan Contrada di San Felice 2013 <i>Toscana IT</i>	40
SuperTuscan TRE Rosso Brancaia 2013 <i>Toscana IT</i>	63
Brunello di Montalcino Caparzo 2012 <i>Toscana IT</i>	100
Rosso Veronese Masi Campofiorin 2012 <i>Veneto IT</i>	45
Sangiovese Chianti Riserva Ducale 2012 <i>Toscana IT</i>	60
Montepulciano d'Abruzzo Ilico 2013 <i>Abruzzo IT</i>	46
Petite Sirah McManis Family Vineyards 2013 <i>California US</i>	45
Zinfandel Wente Beyer Ranch 2013 <i>Vivermore Valley US</i>	45
Shiraz Saltram Mamre Brook 2012 <i>Barossa AU</i>	52
Malbec Trivento Reserve 2013 <i>Mendoza AR</i>	57
Ripassa della Valpolicella Zenato 2012 <i>Veneto IT</i>	62
Barolo Ascheiri 2013 <i>Piemonte IT</i>	93
Amarone della Valpolicella Classico Zenato 2012 <i>IT</i>	105
Rivera II Falcone Castel del Monte 2011 <i>Apulia IT</i> 1500ml	112
Amarone Riserva Sergio Zenato 2008 <i>Veneto IT</i>	170
Super Tuscan Brancaia TRE 2013 <i>IT</i> 1500ml	125

VINTAGE SUBJECT TO CHANGE

HOUSE COCKTAILS

Cedro - Sauza Silver Tequila - Meagher's Triple Sec - Goldschlager - sweet apple cider - apple garnish	1.5 oz	9
Bellissimo - Bulleit Bourbon- Disaronno - Angostura Bitters - orange juice	1.5 oz	9
Demarco - Gin - Campari - lime - ruby red grapefruit - simple syrup	1.5 oz	9
Aperol Spritz - Aperol - prosecco - soda	1.5 oz	9
Expresso Martini - Grey Goose vodka -Expresso - cacao white - frangelico -- Aztec chocolate bitters - garnished with house made sugar truffle	2 oz	12
Liscio Martini - Bombay - Hypnotic--orange juice - Grenadine	2 oz	12
CLASSICS 2 OZ		12
Martini, Old Fashioned, French Cosmo, Cosmo, Margarita, Manhattan, Caesar, Bloody Mary, or White Russian		

(Premium upgrade for \$2)

Salute!



LUNCH

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 goat cheese, honey lemon vinaigrette, crispy pancetta & balsamic reduction \$13

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, spicy tomato sauce & basil \$11

ZUPPA DI MINISTRONE | MINISTRONE SOUP

Seasonal vegetable, vegetable broth, white kidney beans, tomatoes, potatoes, pasta, parsley & Parmigiano \$12

ZUPPA DI PESCE | SEAFOOD SOUP

Mix of local seafood, saffron broth, San Marzano tomatoes, garlic, chilli & house made grissini \$15

CARPACCIO DI CARNE | BEEF CARPACCIO

Peppered beef tenderloin, arugula, pecorino, aged balsamic, extra virgin olive oil & truffle powder \$20

PASTA

RAVIOLI FUNGHI

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

SPAGHETTI VEGETALI

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

SPAGHETTI N DI S | SQUID INK SPAGHETTI

Bronze-die cut pasta, prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil \$22

TORTIGLIONI

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

LASAGNA

Handmade pasta, bolognese sauce, béchamel, ricotta, fior di latte, basil & Parmigiano \$18



PIZZA

IL TRULLO

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

MARGHERITA CLASSICA

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

POLLO | CHICKEN

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

CAPRICCIOSA

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

FUNGHI | MUSHROOM & TRUFFLE

Truffle, garlic cream, mozzarella, mushroom, truffle powder, béchamel & sage \$20

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

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

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

PANINI - SANDWICHES

All paninis served with green seasonal salad

Substitute house salad with Caesar salad \$3

PUGLIESE

Prosciutto cotto, fontina, roasted garlic aoli & caramelized onion \$16

POLLO | CHICKEN

Chicken breast, vine ripened tomato, mozzarella, crisp pancetta & pesto \$16

VEGETARIANA | VEGETARIAN

Grilled zucchini, egg plant, black olive, tapenade, house made ricotta & aged balsamic \$16

BUON APPETITO!

Gluten free 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 & pizza dough, flour is airborne in our restaurant.

DA CONDIVIDERE - TO SHARE

DINNER

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**

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DOLCI – DESSERTS

All our desserts are house made

PEANUT BUTTER ZUCCOTTO Milk chocolate, peanut butter mousse and dark chocolate peanut butter cream, layered with chocolate genoise, dark chocolate ganache & chocolate garnish	\$9
TRADITIONAL TIRAMISU Mascarpone mousse, ladyfingers, espresso, brandy, dark chocolate garnish & cocoa	\$9
CANNOLI Crisp chocolate-lined shell filled with milk chocolate, toasted nuts, praline, ricotta & mascarpone cheese	\$10

DOLCETTI - SMALL BITES (\$3 EACH)

SEA SALTED CHOCOLATE TRUFFLES (2pc) GF Dark chocolate truffle touched with sea salt	\$3
CHOCOLATE RAVIOLI GF Espresso & milk chocolate truffle filling in a smooth ravioli shell	\$3
MINI CARAMEL CRUNCH TART Shortbread cookie shell, milk chocolate ganache, decadent caramel with peanut crunch & chocolate garnish	\$3
CHOCOLATE SALUMI (2pc) Almonds, pistachios, hazelnuts, chocolate & vanilla wafers	\$3
MACAROONS with Raspberry (1 pc) GF Macaroons sandwiched with seedless raspberry preserves	\$3
MINI COCONUT CANDY BAR CHEESECAKE Dark chocolate coconut cheesecake, chocolate crust	\$3

GELATI (\$4 EACH) GF

Vanilla-Lavender, Dark chocolate, Caramelized white chocolate and Coconut white chocolate

SORBETTI (\$4 EACH) GF

Mango, Raspberry and Lemon

GF—Gluten Free

Notify us if you have any dietary considerations or allergies.

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BRUNCH

EVERY SUNDAY 11:30AM TO 3:00PM

EGGS ALL' AMATRICIANA

Poached eggs, mixed baked beans, San Marzano tomatoes, guanciale, fresh basil & grilled ciabatta **\$16**

STEAK & EGGS

Two fried eggs, polenta fries & grilled focaccia **\$18**

BREAKFAST PIZZA

Béchamel, pancetta, chopped broccolini, smoked mozzarella, two cracked eggs & hollandaise **\$16**

BUTTERMILK PANCAKES

Made with ricotta, whipped vanilla mascarpone & macerated berries **\$14**

HANDMADE YOGURT

House made granola, Nova Scotian honey & fresh berries **\$14**

EGGS BENEDICT

(Served on focaccia with hollandaise and your choice of polenta fries or mixed green salad with honey lemon vinaigrette)

COTTO

Shaved prosciutto cotto & poached eggs **\$15**

SALMONE

House cured "Sustainable Blue" salmon, fresh baby spinach, poached eggs & fried capers **\$15**

VEGETARIANO

Sautéed mushrooms, sweet bell peppers, shallots, wilted spinach & poached eggs **\$15**

PANINI – SANDWICHES

(Served with your choice of polenta fries or mixed green salad with honey lemon vinaigrette)

PUGLIESE

Prosciutto cotto, fontina, roasted garlic aoli & caramelized onion **\$16**

POLLO

Chicken breast, vine ripened tomato, mozzarella, crisp pancetta & pesto **\$16**

VEGETARIANA

Grilled zucchini, eggplant, black olive tapenade, ricotta & aged balsamic **\$16**

A LITTLE SOMETHING EXTRA

1 EGG	\$1.50	FRESH RIPPED MOZZARELLA	\$3.00
HOUSE CURED SALMON	\$5.00	ROASTED VINE TOMATO	\$2.50