



## 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 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, heirloom tomato, 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.*