# 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 MINESTRONE | MINESTRONE 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.*