



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

Golden beets, candied nuts, mixed greens in a goat cheese, honey lemon vinaigrette, crispy pancetta & balsamic reduction \$14

CAPRESE SALAD

Fresh mozzarella, vine ripened tomatoes, fresh basil, olive oil & balsamic reduction \$14

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, spicy tomato sauce & parsley \$12

ZUPPA DI PISELLI E MENTA | PEA & MINT SOUP

Topped with lime sour cream & mint \$11

ZUPPA DI PESCE | SEAFOOD SOUP

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

TONNO CRUDO | RAW TUNA

Honeydew melon, crispy prosciutto, pickled chilis, tomato citrus coulis \$14

PASTA

RAVIOLI FUNGHI

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

POLPETTE SPAGHETTI

Certified Angus ground beef meatballs, san Marzano tomato sauce \$18

PAPPARDELLE ARAGOSTA

NS Lobster, roasted corn, cherry tomatoes, splash of cream \$21

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



LUNCH

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

TRICOLORE

Béchamel, braised chicken, sundried tomato, mozzarella, wine, garlic wilted spinach & balsamic dressing \$18

DIAVOLA

Mozzarella, tomato sauce, spicy salami, fresh chili & shaved pecorino \$18

FUNGHI | MUSHROOM & TRUFFLE

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

CARBONARA

Mozzarella, pancetta, fresh cracked pepper, shaved pecorino and topped with sous-vide egg yolk \$19

COTTO

Ham, goat cheese, blue cheese, mozzarella, pecan & parsley \$20

4 STAGIONI | 4 SEASON

Mozzarella, tomato sauce, artichoke, mushroom, ham & black olives \$20

PANINI - SANDWICHES

All paninis served with green seasonal salad

Substitute house salad with Caesar salad \$3

LAMB-BURG-HINI

7 oz lamb burger patty, cherry tomato pesto, crispy onions, peppered pecorino, spinach & fig jam \$18

PORTOBELLO BURGER

Grilled Portobello, smoked cheddar, roasted red pepper aioli, caramelized onion, fried zucchini & arugula \$16

POLLO | CHICKEN

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

CAPRESE

Sliced vine ripened tomato, fresh mozzarella, sliced prosciutto, basil pesto & balsamic reduction \$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.