



## LUNCH

### 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

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

#### ARANCINI | RISOTTO BALLS

Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano \$14

#### CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, house-made arrabbiata sauce & parsley \$12

#### BUTTERNUT SQUASH & SWEET POTATO SOUP

Roasted butternut squash, sweet potato, garlic & thyme \$12

#### ZUPPA DI PESCE | SEAFOOD SOUP

Mix of local seafood, house-made brodo, garlic, San Marzano tomatoes, garlicciabatta \$15

#### CARPACCIO CARNE | BEEF CARPACCIO

Thinly sliced pepper rubbed Beef, shaved pecorino, arugula, house-made pickled shallot, drizzled with EVOO & lemon juice \$16

### PASTA

#### RAVIOLI FUNGHI

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

#### SPAGHETTI POLPETTE

House-made beef meatballs, san Marzano tomato sauce & Parmigiano \$18

#### ORECCHIETTE

Braised chicken, broccoli & sweet peas in a pesto cream sauce with Parmigiano \$17

#### FRUTTI DI MARE | SEAFOOD LINGUINE

Prawn, scallop, mussel, tomato, garlic, chili, parsley & extra virgin olive oil \$22

#### 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

Tomato sauce, roasted chicken, oregano, sundried tomatoes, goat's cheese & balsamic drizzle \$18

#### DIAVOLA

Tomato sauce, mozzarella, spicy salami, fresh chili, feta & drizzled with chili oil (*warning spicy pizza*) \$18

#### FUNGHI | MUSHROOM & TRUFFLE

Béchamel sauce, truffle oil, roasted garlic cream, mozzarella, mushroom & sage \$20

#### 5 FORMAGGI

Tomato sauce, mozzarella, gorgonzola, goat 's cheese, sliced pecorino, Parmigiano & oregano \$20

#### MONTANA

Tomato sauce, mozzarella, spicy salami, house-made sausage, caramelized onions, sweet peppers, potatoes, fontina & parsley \$20

#### VEGETARIANA

Tomato sauce, mozzarella, mushrooms, oregano, caramelized onions, sweet peppers, artichokes & black olives \$20

### PANINI - SANDWICHES

*All paninis served with green seasonal salad (Substitute house salad with Caesar salad \$3)*

#### POLPETTE

4 house-made Angus beef meatballs, toasted garlic ciabatta, caramelized onion, mozzarella & arugula \$18

#### POLLO PARMIGIANA

Panko breaded chicken breast, San Marzano tomato sauce, mozzarella & basil on a toasted ciabatta \$18

#### PORTOBELLO BURGER

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

## BUON APPETITO!

*Gluten free and Dairy 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.*