



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, garlic ciabatta \$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 & some our pastas 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.