LUNCH

ANTIPASTI – APPETIZERS

INSALATA CESARE | CAESAR SALAD
Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon **$12**

ARUGULA SALAD
Arugula, cherry tomatoes, radishes, peppers, cucumbers, goat cheese and served with a honey Dijon vinaigrette **$12**

ARANCINI | RISOTTO BALLS
Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano **$14**

CALAMARI CROCCANTE | CRISPY CALAMARI
Lightly battered calamari, house-made sauce & parsley **$12**

SMOKED SALMON BOARD
Smoked salmon, fresh dill, capers, pickled red onions, cream cheese, bruschetta bread, lemon & garnished with micro greens **$18**

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 pesto, drizzled with olive oil & piece of lemon **$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**

SQUISITA
Tomato sauce, mozzarella, house made sausage, sweet peppers, caramelized onions & basil **$18**

FUNGHI | MUSHROOM & TRUFFLE
Béchamel sauce, truffle oil, roasted garlic cream, mozzarella, mushroom & sage **$20**

4 FORMAGGI
Tomato sauce, mozzarella, gorgonzola, pecorino, Parmigiano & oregano **$20**

TONNO
Tomato sauce, mozzarella, tuna, capers and red onions **$20**

VEGETARIANA
Tomato sauce, mozzarella, artichokes, olives, egg plant, sweet peppers & goat cheese **$20**

PANINI - SANDWICHES

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

POLPETTE
4 house-made Angus beef meatballs, caramelized onion, mozzarella & arugula on a house-made focaccia bread **$17**

MELANZANA PARMIGIANA
Panko breaded eggplant breast, San Marzano tomato sauce, mozzarella & basil on a house-made focaccia bread **$16**

CAPRESE
Vine ripe tomato, fresh mozzarella, prosciutto and pesto on a house-made focaccia bread **$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.