



## 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

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

#### ARANCINI | RISOTTO BALLS

Saffron risotto, vegetable confetti, mozzarella, smoked mozzarella, tomato sauce & Parmigiano \$14

#### CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, spicy tomato sauce & parsley \$12

#### MINISTRA D'ORZO | BARLEY SOUP

Pearl barley, carrot, celery, onion, potato & speck \$12

#### ZUPPA DI PESCE | SEAFOOD SOUP

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

#### CARPACCIO

Thinly sliced pepper rubbed Beef tenderloin, garlic aioli, shaved pecorino, arugula, grainy Dijon, pickled shallot, extra virgin olive oil & truffle powder \$17

### PASTA

#### RAVIOLI FUNGHI

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

#### SPAGHETTI POLPETTE

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

#### ORECCHIETTE

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

#### FRUTTI DI MARE | SEAFOOD SPEGHETTI

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

Braised chicken, pancetta, pesto, fresh mozzarella, oregano & balsamic drizzle \$18

#### FUMÉ

Smoked Mozzarella, speck, béchamel, goat cheese, caramelized onions & artichoke \$20

#### FUNGHI | MUSHROOM & TRUFFLE

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

#### BRESAOLA

Cured air dried beef, tomato sauce, mozzarella, shaved Parmigiano, arugula & fresh lemon drizzle \$20

#### DIAVOLA

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

#### 4 FORMAGGI | 4 CHEESE

Fontina, gorgonzola, mozzarella & goat cheese with toasted pumpkin seed \$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 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.*