



WHITE WINE BY THE GLASS 1/4L 1/2L Bottle

Grillo/Sauvignon Itynera <i>Sicilia IT</i>	12	24	36
Orvieto Classico Barbi <i>Umbria IT</i>	13	26	39
Pinot Grigio Zenato <i>Veneto IT</i>	15	30	45
Sauvignon Blanc Spy Valley <i>NZ</i>	17	34	51
Riesling Zenzen Reserve <i>Rheinhessen DE</i>	11	22	33
Tidal Bay Benjamin Bridge <i>Gaspereau NS</i>	14	28	42
Chardonnay Wente <i>California US</i>	16	32	48

SPARKLING BY THE GLASS Glass Bottle

Prosecco Itynera <i>Veneto IT</i>	185ml/ 10	40
Nova 7 Benjamin Bridge <i>Gaspereau NS</i>	185ml/ 12	48

ROSE BY THE GLASS 1/4L 1/2L Bottle

Rosetta Lockett Vineyards 2016 <i>NS</i>	14	28	42
---	----	----	----

WHITE WINE BY THE BOTTLE Bottle

Pinot Grigio Livon 2015 <i>Friuli IT</i>	56
Fiano Rivera Scariazzo 2014 <i>Puglia IT</i>	60
Sauvignon Blanc Kim Crawford 2015 <i>Marlborough NZ</i>	52
White Blend Brancaia Il Bianco 2015 <i>Toscana IT</i>	58
Chardonnay Brocard Sainte Claire 2014 <i>Chablis FR</i>	62
Chardonnay St. Francis 2015 <i>Sonoma US</i>	50
Chardonnay Cakebread 2014 <i>Napa US</i>	85

SPARKLING BY THE BOTTLE Bottle

Prosecco Terregaie <i>Veneto IT</i>	44
Mosnel Brut Franciacorta NV <i>Lombardia IT</i>	95
Moet & Chandon NV Brut <i>Champagne FR</i>	128
Veuve Clicquot NV Brut <i>Champagne FR</i>	136
Dom Pérignon 2004 Brut <i>Champagne FR</i>	429

BEER

Pale Ale Boxing Rock Hunky Dory 341ml	6
Pale Ale Big Spruce Kitchen Party 473ml	8
Red Ale Temptation Boxing Rock 341ml	6
Dark Cream Ale Hell Bay 341ml	6
Pilsner Upstreet Commons 500ml	8
Lager Spindrift Coastal 473ml	7
IPA Garrison Hoppy Buoy 355ml	6
Extra Special Bitter Nine Locks 473ml	7
Cider Bulwark 500ml	7
Italian Pale Lager Moretti 341ml	7
Stout Dieu du Ciel Aphrodisiac	8
Gluten Free Mongozo Belgian Pilsner 341ml	7
Mexican Corona 341ml	7
Light Coors Light 341ml	6
Non-alcoholic Labatt 0.5 341ml	5

DRAFT

Peroni Italian Lager 18oz	8
Stella Artois Draught 18oz	8
Goose Island IPA Draught 14oz	7
Nine Locks Dirty Blonde 14oz	7

ITALIAN SPECIALTY DRINKS

Aranciata or Limonata	5.00
San Pelligrino Small	5.50
San Pelligrino Acqua Frizzante Large	7.50
San Benedetto Acqua Naturale	7.50

RED WINE BY THE GLASS 1/4L 1/2L Bottle

Barbera Michele Chiarlo <i>Piemonte IT</i>	17	34	51
Malbec Chakana <i>Mendoza AR</i>	13	26	39
Chianti Classico Borgo Scopeto <i>IT</i>	16	32	48
Tempranillo Vega Moragana La Duna <i>ES</i>	15	30	45
Valpolicella Superiore Zenato <i>Veneto IT</i>	14	28	42
Itynera Nero d'Avola/Carbenet <i>Sicilia IT</i>	13	26	39
Cabernet Sauvignon Wente <i>California US</i>	16	32	48

RED WINE BY THE BOTTLE Bottle

Pinot Noir Spy Valley 2014 <i>Marlborough NZ</i>	60
Pinot Noir Gachot Monot 2014 <i>Cotes de Nuits FR</i>	82
Merlot/Cabernet Chateau Argadens 2012 <i>Bordeaux FR</i>	51
Merlot Duckhorn 2013 <i>Napa US</i>	125
Tempranillo Campo Viejo Reserva 2010 <i>Rioja ES</i>	44
Tempranillo Hoya de Cadenas Reserva 2012 <i>Rioja ES</i>	45
Tempranillo Baron de Ley Gran Reserva 2008 <i>Rioja ES</i>	82
Cabernet Sauvignon J Lohr 2013 <i>Paso Robles US</i>	53
Carbenet Sauvignon Black Stallion 2011 <i>Napa CA</i>	85
Cabernet Sauvignon Pine Ridge 2014 <i>Napa US</i>	120
SuperTuscan Contrada di San Felice 2013 <i>Toscana IT</i>	40
SuperTuscan TRE Rosso Brancaia 2013 <i>Toscana IT</i>	63
SuperTuscan Brancaia Il Blu 2013 <i>Toscana IT</i>	155
Brunello di Montalcino Caparzo 2012 <i>Toscana IT</i>	100
Rosso Veronese Masi Campofiorin 2012 <i>Veneto IT</i>	45
Sangiovese Chianti Riserva Ducale 2012 <i>Toscana IT</i>	60
Montepulciano d'Abruzzo Ilico 2013 <i>Abruzzo IT</i>	46
Nebbiolo Terre da Vino 2012 <i>Barolo IT</i>	70
Nebbiolo Vietti Perbacco 2013 <i>Langhe Piemonte IT</i>	75
Petite Sirah McManis Family Vineyards 2013 <i>California US</i>	45
Shiraz Saltram Mamre Brook 2012 <i>Barossa AU</i>	52
Malbec Kaiken Ultra 2012 <i>Mendoza AR</i>	64
Malbec Trivento Reserve 2013 <i>Mendoza AR</i>	57
Ripassa della Valpolicella Zenato 2012 <i>Veneto IT</i>	62
Amarone della Valpolicella Classico Zenato 2012 <i>IT</i>	105
Amarone Riserva Sergio Zenato 2008 <i>Veneto IT</i>	170
Brunello di Montalcino Mastojanni 2011 <i>IT</i> 1500ml	275
Super Tuscan Brancaia TRE 2013 <i>IT</i> 1500ml	108

VINTAGE SUBJECT TO CHANGE

HOUSE COCKTAILS 1.5OZ

Hypnotique - Raspberry vodka - Hypnotique liqueur - lime juice - pomegranate	9
Demarco - Gin - Campari - lime - ruby red grapefruit - simple syrup	9
Fragole Punch - Strawberry purée - tequila - contreau - orange juice - lime - soda	9
Tropea - White rum - Midori - pineapple - lime - gingerale	9
Aperol Spritz - Aperol - prosecco	9

CLASSICS 2OZ 12

Martini, Old Fashioned, French Cosmo, Cosmo, Margarita, Manhattan, Mojito, Caesar, Bloody Mary, or White Russian

(Premium upgrade for \$2)

Salute!



LUNCH

ANTIPASTI – APPETIZERS

INSALATA CESARE | CAESAR SALAD

Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon \$11

INSALATA DI BARBABIETOLE | BEET SALAD

Golden beets, candied nuts, arugula in a goat cheese, honey lemon vinaigrette, crispy pancetta & balsamic reduction \$13

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, spicy tomato sauce & basil \$11

ZUPPA DI PESCE | SEAFOOD SOUP

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

CARPACCIO DI CARNE | BEEF CARPACCIO

Peppered beef tenderloin, arugula, pecorino, heirloom tomato, aged balsamic, extra virgin olive oil & truffle powder \$20

PASTA

RAVIOLI FUNGHI

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

SPAGHETTI VEGETALI

Whole wheat spaghetti, sundried tomato pesto, seasonal vegetables, feta cheese & extra virgin olive oil \$17

SPAGHETTI N DI S | SQUID INK SPAGHETTI

Bronze-die cut pasta, prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil \$22

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



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 | CHICKEN

Braised chicken, tomato sauce, smoked mozzarella, caramelized onion, aged balsamic & fresh parsley \$18

CAPRICCIOSA

Mozzarella, prosciutto cotto, tomato sauce, mushrooms, black olives, artichokes & oregano \$20

FUNGHI | MUSHROOM & TRUFFLE

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

VEGETARIANA | VEGETARIAN Eggplant, arugula, béchamel, zucchini, black olive, mushrooms, oregano, mozzarella & extra virgin olive oil \$19

PESTO Prosciutto Crudo, béchamel, pesto, mozzarella, goat cheese & peppers \$20

4 FORMAGGI Béchamel, mozzarella, Gorgonzola, roasted garlic cream, Parmigiano, fontina, rosemary, pears, pumpkin seeds & honey \$20

PANINI - SANDWICHES

All paninis served with green seasonal salad

Substitute house salad with Caesar salad \$3

PUGLIESE

Prosciutto cotto, fontina, roasted garlic aoli & caramelized onion \$16

POLLO | CHICKEN

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

VEGETARIANA | VEGETARIAN

Grilled zucchini, egg plant, black olive, tapenade, house made ricotta & aged balsamic \$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.

DA CONDIVIDERE - TO SHARE

DINNER

SALUMI E FORMAGGI | CURED MEATS & CHEESES Daily selection of cured meats, vegetable antipasti, house pickles, Puglia Cerignola olives, local & imported cheeses and house preserves **\$23**

BRUSCHETTA Charred sweet peppers, fresh oregano, basil, goat feta, Roma tomatoes, Parmigiano & garlic ciabatta **\$16**

FRESH FARMED ATLANTIC MUSSELS 1LB House-made fennel sausage, stewed peppers & tomatoes, fresh basil & garlic crostini **\$18**

LOCAL OYSTERS Shucked to order, lemon & house mignonette **Market Price**

ANTIPASTI - APPETIZERS

INSALATA CESARE | CAESAR SALAD Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon **\$11**

INSALATA DI BARBABIETOLE | BEET SALAD Golden beets, candied nuts, arugula in a honey lemon vinaigrette, goat cheese, crispy pancetta & balsamic reduction **\$13**

CARPACCIO DI CARNE | BEEF CARPACCIO Peppered beef tenderloin, arugula, pecorino, heirloom tomato, aged balsamic, extra virgin olive oil & truffle powder **\$20**

CAPELANTE | SCALLOPS Cast iron seared, brown butter, sweet potato, celery, almond & lemon **\$17**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, spicy tomato sauce & basil **\$11**

ZUPPA DI PESCE | SEAFOOD SOUP Mix of local seafood, saffron brodo, San Marzano tomatoes, garlic, chilli & house made grissini **\$15**

ARANCINI | RISOTTO BALLS Saffron risotto, vegetable confetti, fontina, tomato sauce & Parmigiano **\$12**

MELANZANE PARMIGIANA | EGGPLANT PARMIGIANA Thinly sliced eggplants layered with Parmigiano, mozzarella and then baked **GF \$15**

PASTA

SPAGHETTI BOLOGNESE Handmade spaghetti, bolognese sauce, Pecorino & parsley **\$17**

RAVIOLI FUNGHI Handmade pasta, mushroom, mascarpone cheese, garlic cream, arugula & Parmigiano **\$19**

SPAGHETTI N DI S | SQUID INK SPAGHETTI Handmade bronze-die pasta, prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil **\$22**

ORECCHIETTE House made fennel sausage, sweet peppers, shallot, pesto & Parmigiano **\$18**

LASAGNA Handmade lasagna sheets, bolognese sauce, béchamel, ricotta, fior di latte, basil & Parmigiano **\$18**

PUMPKIN GNOCCHI Handmade, nutmeg, cinnamon, brown butter, sage sauce & Parmigiano **\$19**

TORTIGLIONI Pancetta, peas, mushrooms, pan gravy sauce, braised chicken, Pecorino, rosemary & sage **\$18**

SPAGHETTI VEGETALI Whole wheat spaghetti, sundried tomato pesto, seasonal vegetables, feta cheese & extra virgin olive oil **\$17**

PIZZA

IL TRULLO House made fennel sausage, tomato sauce, Genoa salami, mozzarella, chilli, fresh rosemary & lavender honey **\$19**

MARGHERITA CLASSICA Fresh mozzarella, tomato sauce, fresh oregano & basil **\$16**

POLLO | CHICKEN Braised chicken, smoked mozzarella, tomato sauce, caramelized onion, aged balsamic & fresh parsley **\$18**

CAPRICCIOSA Mozzarella, tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes & oregano **\$20**

FUNGHI | MUSHROOM & TRUFFLE Truffle, roasted garlic cream, mozzarella, mushroom & sage **\$20**

4 FORMAGGI Mozzarella, Gorgonzola, roasted garlic cream, Parmigiano, fontina, rosemary, pears, pumpkin seeds & honey **\$20**

VEGETARIANA | VEGETARIAN Eggplant, arugula, béchamel, zucchini, black olive, mushrooms, oregano, mozzarella & extra virgin olive oil **\$19**

PESTO Prosciutto crudo, béchamel, pesto, mozzarella, goat cheese & peppers **\$20**

PIATTO PRINCIPALE - ENTREE

COSTATA DI MANZO | BEEF 10oz Grilled striploin, rosemary salt, peppercorn butter, new potato, roasted vine tomato & almond herb pesto sauce **\$35**

POLLO | CHICKEN Seared chicken breast, stock poached potato, roasted corn + chicken ravioli, onion ash enamel & pan sauce **\$25**

VEAL SCALLOPINI Tender cutlets of milk fed veal, Portobello mushrooms, marsala wine glaze & housemade fettuccine pasta + seasonal vegetables **\$29**

PESCE | CRISPY ARTIC CHAR Char, buttercup squash purée, fresh vegetables & lemon butter sauce **\$29**

LAMB SHANK Slow braised lamb shank, sautéed mushrooms, rosemary & red wine demi glaze, seasonal vegetables & pea risotto **\$28**

Gluten free (GF) 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 and pizza dough, flour is airborne in our restaurant.



DOLCI – DESSERTS

All our desserts are house made

PEANUT BUTTER ZUCCOTTO Milk chocolate, peanut butter mousse and dark chocolate peanut butter cream, layered with chocolate genoise, dark chocolate ganache & chocolate garnish	\$9
TRADITIONAL TIRAMISU Mascarpone mousse, ladyfingers, espresso, brandy, dark chocolate garnish & cocoa	\$9
CANNOLI Crisp chocolate-lined shell filled with milk chocolate, toasted nuts, praline, ricotta & mascarpone cheese	\$10

DOLCETTI - SMALL BITES (\$3 EACH)

SEA SALTED CHOCOLATE TRUFFLES (2pc) GF Dark chocolate truffle touched with sea salt	\$3
CHOCOLATE RAVIOLI GF Espresso & milk chocolate truffle filling in a smooth ravioli shell	\$3
MINI CARAMEL CRUNCH TART Shortbread cookie shell, milk chocolate ganache, decadent caramel with peanut crunch & chocolate garnish	\$3
CHOCOLATE SALUMI (2pc) Almonds, pistachios, hazelnuts, chocolate & vanilla wafers	\$3
MACAROONS with Raspberry (1 pc) GF Macaroons sandwiched with seedless raspberry preserves	\$3
MINI COCONUT CANDY BAR CHEESECAKE Dark chocolate coconut cheesecake, chocolate crust	\$3

GELATI (\$4 EACH) GF

Vanilla-Lavender, Dark chocolate, Caramelized white chocolate and Coconut white chocolate

SORBETTI (\$4 EACH) GF

Mango, Raspberry and Lemon

GF—Gluten Free

Notify us if you have any dietary considerations or allergies.

We take great pride in making our own desserts 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.

CAFFE SPECIALI – SPECIAL COFFEE

FRANGELICO Frangelico, Tia Maria, & fresh whipped cream	\$9
IRLANDESE Jameson Irish Whisky, Irish Mist & fresh whipped cream	\$9
SPAGNOLO Kahlua, Courvoisier & fresh whipped cream	\$9
IL TRULLO Amaretto, Sambuca & fresh whipped cream	\$9
AFFOGATO A shot of espresso, vanilla ice cream, fresh whipped cream & liqueur of your choice	\$11

CAFFEE – TEA

Espresso & Espresso Macchiato	\$3.50
Cappuccino & Caffè Latte	\$4
Il Trullo Custom Blend Coffee & Tea	\$3.25
Home-made Hot Chocolate	\$4
Caffè Corretto - A shot of espresso, corrected with a splash of your favourite liqueur	\$5

DIGESTIVI (1.25 OZ) \$6

Limoncello, Grappa Bottega, Frangelico, Cointreau, Sambuca Ramazzotti, Tia Maria, Amaretto, Grand Marnier, Alexander cru, Amaro Averna, Bailey's Irish Cream & Kahlua

VINI LIQUOROSI (2 OZ)

Dow's 2009 & Warre's Otima 10 years Reserve	\$9
---	-----

WHISKEY (1.25 OZ)

Glenora Glen Breton Rare, Glenmorangie The Original & Johnny Walker Black 12 years	\$12
--	------

COGNAC (1.25 OZ)

Landy V.S.O.P, Courvoisier VS & Remy Martin V.S.O.P.	\$12
--	------



BRUNCH

EVERY SUNDAY 11:30AM TO 3:00PM

EGGS ALL' AMATRICIANA

Poached eggs, mixed baked beans, San Marzano tomatoes, guanciale, fresh basil & grilled ciabatta **\$16**

BACON-WRAPPED TENDERLOIN

Two fried eggs, polenta fries & grilled focaccia **\$15**

BREAKFAST PIZZA

Béchamel, pancetta, chopped broccolini, smoked mozzarella, two cracked eggs & hollandaise **\$18**

BUTTERMILK PANCAKES

Made with ricotta, whipped vanilla mascarpone & macerated berries **\$14**

HANDMADE YOGURT

House made granola, Nova Scotian honey & fresh berries **\$14**

EGGS BENEDICT

(Served on focaccia with hollandaise and your choice of polenta fries or salad)

COTTO

Shaved prosciutto cotto & poached eggs **\$15**

SALMONE

House cured "Sustainable Blue" salmon, fresh baby spinach, poached eggs & fried capers **\$15**

VEGETARIANO

Sautéed mushrooms, sweet bell peppers, shallots, wilted kale & poached eggs **\$15**

PANINI – SANDWICHES

(Served with your choice of polenta fries or salad)

PUGLIESE

Prosciutto, salami, mortadella, provolone, caramelized onion & Dijon **\$16**

POLLO

Sous-vide chicken breast, sliced tomato, fresh mozzarella, crisp pancetta & pesto **\$16**

VEGETARIANA

Grilled zucchini, eggplant, black olive tapenade, ricotta & aged balsamic **\$16**

A LITTLE SOMETHING EXTRA

1 EGG	\$1.50	FRESH RIPPED MOZZARELLA	\$3.00
HOUSE CURED SALMON	\$5.00	ROASTED VINE TOMATO	\$2.50
3 HOUSE MADE SAUSAGE	\$5.00		