



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

DIAVOLA

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

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 Portobello, 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.

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 House-made pepperonata, fresh oregano, basil, feta cheese, Roma tomatoes, Parmigiano & garlic ciabatta crostini **\$16**

FRESH ATLANTIC MUSSELS 1LB Garlic, thyme, shallots, green onions, white wine-vegetable brodo **\$15**
(add house-made sausage for \$3)

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 **\$12**

INSALATA DI BARBABIETOLE | BEET SALAD Beets, candied nuts, mixed greens in a honey lemon vinaigrette, goat's cheese, crispy pancetta & balsamic reduction **\$14**

CRUSTACEAN CAKE | SEAFOOD CAKE Combination of lobster, shrimp, shrimp & crab, with black aioli, sweet lime pearls served with kale chips **\$16**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, house-made arrabbiata sauce & parsley **\$12**

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

ARANCINI | RISOTTO BALLS Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano **\$12**

BUTTERNUT SQUASH & SWEET POTATO SOUP Roasted butternut squash, sweet potato, garlic & thyme **\$12**

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

PASTA

RISOTTO SQUID INK Grilled shrimp, cherry tomato, green onion, chilis, Parmigiano & truffle oil **\$20**

PAPPARDELLE Braised Lamb ragu, crispy pancetta, cherry tomato in a rich mushroom demi glaze & Parmigiano **\$18**

RAVIOLI FUNGHI | HANDMADE MUSHROOM RAVIOLI Mascarpone cheese, garlic cream & Parmigiano **\$19**

FRUTTI DI MARE | SEAFOOD LINGUINE Prawn, scallop, mussel, tomato, garlic, chilli, parsley & extra virgin olive oil **\$22**

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

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

GNOCCHI CON CIPOLLA VERDE Hand-made gnocchi, house-made sausage charred green onions, & goat's cheese crema **\$18**

TORTIGLIONI AL FORNO Sweet peppers, artichokes, garlic, shallots & rosé sauce, topped with bread crumbs, provolone, Parmigiano & parsley (add house-made sausage \$3) **\$16**

SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS House-made beef meatballs, san Marzano tomato sauce & Parmigiano **\$18**

LINGUINE VONGOLE Clams (8 pcs), linguine, garlic, white wine sauce, chili flakes, parsley, lemon juice, breadcrumbs **\$20**

PIZZA

IL TRULLO Tomato sauce, house-made fennel sausage, Genoa salami, mozzarella, chilli, fresh 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 **\$17**

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**

PIATTO PRINCIPALE - ENTRÉE

(All mains served with seasonal vegetables and choice of sweet potato or potato pavé)

FILETTO DI MANZO | BEEF 7oz Grilled Tenderloin with gorgonzola cream sauce & strawberry gastrique **\$35**

POLLO ALLA GRIGLIA | GRILLED CHICKEN Sicilian-spice 1/2 chicken, grilled to perfection, & Mediterranean oil drizzle **\$26**

EGLEFINO AL CARTOCCIO | HADDOCK Parchment-baked haddock in lemon + herb brodo, house-made salsa verde, anchovies, capers, garlic & cherry tomatoes **\$25**

STINCO D'AGNELLO | LAMB SHANK Braised shank with rosemary lamb jus **\$28**

CARRÉ DI AGNELLO | RACK OF LAMB Italian spiced rack of lamb, arugula + mint pesto & fig compote **\$33**

Gluten free (GF) Dairy free (DF) 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.



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**

STEAK & EGGS

Two fried eggs, polenta fries & grilled focaccia **\$18**

BREAKFAST PIZZA

Béchamel, pancetta, chopped broccolini, smoked mozzarella, two cracked eggs & hollandaise **\$16**

HOUSE MADE WAFFLES

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

EGGS BENEDICT

(Served on focaccia with hollandaise and your choice of polenta fries or mixed green salad with honey lemon vinaigrette. Both side \$3 extra)

COTTO

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

SALMONE

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

VEGETARIANO

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

PANINI – SANDWICHES

(Served with your choice of polenta fries or mixed green salad with honey lemon vinaigrette)

POLPETTE

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

PORTOBELLO BURGER

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

POLLO PARMIGIANA

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

A LITTLE SOMETHING EXTRA

1 EGG	\$1.50	FRESH RIPPED MOZZARELLA	\$3.00
SMOKED SALMON	\$5.00	ROASTED VINE TOMATO	\$2.50
1 HOUSE MADE SAUSAGE	\$1.50	POLENTA FRIES	\$4.00



WHITE WINE BY THE GLASS

	5oz	1/2L	Bottle
Pinot Grigio Zenato <i>Veneto IT</i>	11	33	44
Sauvignon Blanc Kim Crawford <i>Marlborough NZ</i>	13	39	52
Riesling Zenzen Reserve <i>Rheinhessen DE</i>	9	27	36
Tidal Bay From our local producer <i>NS</i>	12	36	48
Chardonnay Nespolino, Emilia Romangna	10	30	40
House White Wine Paolini <i>Sicilia IT</i>	8	24	32
Moscato Michele Chiarlo <i>Piemonte IT</i>	11	33	44

SPARKLING BY THE GLASS

	Glass	Bottle
Prosecco Terregaie <i>Veneto IT</i>	5 oz/ 10	40
Rose Pungirosa Rivera, <i>Puglia IT</i>	5 oz 12	48
Nova 7 Benjamin Bridge <i>Gaspereau NS</i>	5 oz/ 12	48

WHITE WINE BY THE BOTTLE

	Bottle
Pecorino Vellodoro Terre di Chiati <i>Abruzzo IT</i>	48
Pinot Grigio Livon <i>Friuli IT</i>	56
Sauvignon Blanc Spy Valley <i>NZ</i>	52
Chardonnay Villa Blanche <i>Calmel & Joseph FR</i>	40
Il Poggione Bianco <i>Toscana, IT</i>	45

SPARKLING BY THE BOTTLE

	Bottle
Sparkling L'Acadie Vintage Cuvee <i>Wofville NS</i>	70
Sparkling Bejamin Bridge Brut <i>Gaspereau NS</i>	95
Moet & Chandon NV Brut <i>Champagne FR</i>	128
Veuve Clicquot NV Brut <i>Champagne FR</i>	136
Dom Pérignon Brut <i>Champagne FR</i>	429

BEER

Organic Butcher Block Red Tatamagouche Brewing 473ml	8
Pale Ale Big Spruce Kitchen Party 473ml	8
Pilsner Upstreet Commons 500ml	8
ESB Nine Locks 473ml	8
Cider Bulwark 500ml	7
Italian Pale Lager Moretti 341ml	7
Gluten Free Mongozo Belgian Pilsner 341ml	7
Corona 341ml	7
Light Coors Light 341ml	6
Non-alcoholic Labatt 0.5 341ml	5

DRAFT

ASK YOUR SERVER

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

	5oz	1/2L	Bottle
Valpolicella Superiore Zenato <i>Veneto IT</i>	11	33	44
Malbec Chakana <i>Agrelo AR</i>	10	30	40
Rivera II Falcone Castel del Monte <i>Apulia IT</i>	15	45	60
House Red Wine Paolini <i>Sicilia IT</i>	8	24	32
Primitivo Paololeo <i>Br, IT</i>	11	33	44
Nespolino Sangiovese , Fico Grande Romagna	10	30	40

RED WINE BY THE BOTTLE

	Bottle
Pinot Noir Puy de Dôme <i>Veyre Monton FR</i>	44
Merlot/Cabernet Sichel <i>Bordeaux FR</i>	51
Tempranillo Campo Viejo Reserva <i>Rioja ES</i>	44
Cabernet Sauvignon J Lohr <i>Paso Robles CA</i>	53
Beni Di Batasiolo <i>Barolo, IT</i>	70
Carbenet Sauvignon Black Stallion <i>Napa CA</i>	85
Chiante Classico Cafaggio Vendemmia <i>Toscana IT</i>	85
SuperTuscan TRE Rosso Brancaia <i>Toscana IT</i>	63
Brunello di Montalcino Caparzo <i>Toscana IT</i>	100
Rosso Veronese Masi Campofiorin <i>Veneto IT</i>	45
Sangiovese Chianti Riserva Ducale <i>Toscana IT</i>	60
Montepulciano d'Abruzzo Ilico <i>Abruzzo IT</i>	46
Petite Sirah McManis Family Vineyards <i>California US</i>	45
Zinfandel 7 Deadly Zins <i>California US</i>	45
Two Hands Tenacity , Shiraz, <i>AUS</i>	55
Malbec Trivento Reserve <i>Mendoza AR</i>	57
Ripassa della Valpolicella Zenato <i>Veneto IT</i>	62
Barolo Ascheiri <i>Piemonte IT</i>	93
Amarone della Valpolicella Classico Zenato <i>IT</i>	105
Rivera II Falcone Castel del Monte <i>Apulia IT</i> 1500ml	112
Amarone Riserva Sergio Zenato <i>Veneto IT</i>	170
Amarone Masi Costasera, <i>IT</i>	85
Super Tuscan Brancaia TRE <i>IT</i> 1500ml	125

VINTAGE SUBJECT TO CHANGE

HOUSE COCKTAILS

Limone - Vodka , limoncello, orange juice & pineapple juice	12
Rum Punch Vodka Punch - Rum or vodka, orange juice, cranberry juice, lime juice & simple syrup	12
Strawberry Delight - Gin, St Germain, topped with ginger ale and garnished with strawberry + dill	12
Paradiso - Malibu rum or vodka, pineapple juice, grenadine and Blu Curaco	12
Signora in Rosa - Hendricks gin, pink grapefruit, lemon juice, simple syrup and topped with Prosecco	12
Midnight Run - Gin, lime juice, Cassis and topped with ginger beer	10
Maple Leaf - Canadian Whiskey, lime juice, cranberry juice, and maple syrup	11
Alla Pesca - Vodka, peach schnapps and orange juice	11

CLASSICS 2oz 12

Martini, Old Fashioned, French Cosmo, Cosmo, Margarita, Manhattan, Caesar, Bloody Mary, The Mule, Negroni, White Russian, Aperol Spritz, or Lemondrop Martini

Premium upgrade for \$2

Salute!