



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.

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 **\$12**

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

COCKTAIL DI GAMBERI | SHRIMP COCKTAIL Orange-tomato coulis, horseradish cream, greens lemon wedge & seasoned garnish **\$16**

PANZANELLA | TUNA SALAD Mixed pepper, cucumber, red onion, focaccia cubes, champagne vinaigrette with seared yellow fin tuna **\$18**

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI Flash fried, spicy tomato sauce & parsley **\$12**

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, mozzarella, smoked mozzarella, tomato sauce & Parmigiano **\$12**

MINISTRA D'ORZO | BARLEY SOUP Pearl barley, carrot, celery, onion, potato & speck **\$12**

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

PASTA

BUCATINI ALL' AMATRICIANA Guanciale, shallot, chillis, house-made San Marzano tomato sauce, topped with Pecorino & parsley **\$17**

RISOTTO SQUID INK Grilled shrimp, cherry tomato, green onion, chillis, 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 SPAGHETTI 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 ANATRA Duck rilette, hand-made gnocchi, maple spaghetti squash, pancetta, spinach cherry tomato, oregano & Parmigiano **\$20**

TORTIGLIONI House-made fennel sausage, julienne bell peppers & shallots in arrabbiata sauce, topped w/Pecorino & parsley **\$18**

SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS Certified Angus ground beef, san Marzano tomato sauce & Parmigiano **\$18**

PIZZA

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

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

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

QUATTRO FORMAGGI Fontina, gorgonzola, mozzarella & goat cheese with toasted pumpkin seed **\$20**

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

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

DIAVOLA Mozzarella, tomato sauce, spicy salami, fresh chili & shaved Pecorino **\$18**

FUMÉ Smoked mozzarella, speck, béchamel, goat cheese, caramelized onions & artichoke **\$20**

PIATTO PRINCIPALE - ENTRÉE

FILETTO DI MANZO | BEEF 6oz Grilled Tenderloin with pancetta green peppercorn sauce, smoked cheddar polenta, spinach ricotta stuffed mushroom caps & seasonal vegetable **\$36**

POLLO | CHICKEN Sous vide, sweet potato & Yukon pavé, butternut squash, purée, cranberry orange chutney & chicken pan jus **\$26**

SALMONE | SALMON Seared Atlantic with pancetta, truffle lentils, apple-chili chutney & seasonal vegetables **\$30**

STINCO D'AGNELLO | LAMB SHANK Braised shank with rosemary lamb jus, barley, asparagus risotto & seasonal vegetables **\$28**

Gluten free (GF) options available, please ask your server. Notify us if you have any dietary considerations or allergies.

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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**

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 mixed green salad with honey lemon vinaigrette)

COTTO

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

SALMONE

Atlantic smoked 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)

PUGLIESE

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

POLLO

Chicken breast, vine ripened tomato, 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
SMOKED SALMON	\$5.00	ROASTED VINE TOMATO	\$2.50



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 Merlot , Emilia Romangna	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
Carbenet Sauvignon Villa Cafaggio Cortaccio <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

Tiramisu Martini (Dessert Cocktail) - Vodka , St. Remy (cognac) Baileys, heavy cream simple syrup and shot of espresso	12
Tommy's Margarita - Tequila, lime juice and Agave	12
Negrone Sbagliato - Campari, Martini Rosso and top with Prosecco	12
Rum Fashioned - Havana Club 7 year, Angostura Bitters and simple syrup	12
Cedro - Raspberry Vodka, Grand Marnier, simple syrup, cranberry juice and topped with cider	11
Winter Daiquiri - Havana 7 Rum, orange or clementine juice, maple syrup and a pinch of cinnamon	10
Italian Sour - Grappa, simple syrup, lemon juice & egg white	11
Autunno - Mount Gay Rum, St. Remy and Aperol	12

CLASSICS 2oz

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!