



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

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

CAPRESE SALAD

Fresh mozzarella, vine ripened tomatoes, fresh basil, olive oil & balsamic reduction \$14

CALAMARI ARRABBIATA | SPICY TOMATO CALAMARI

Flash fried, spicy tomato sauce & parsley \$12

ZUPPA DI PISELLI E MENTA | PEA & MINT SOUP

Topped with lime sour cream & mint \$11

ZUPPA DI PESCE | SEAFOOD SOUP

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

TONNO CRUDO | RAW TUNA

Honeydew melon, crispy prosciutto, pickled chilis, tomato citrus coulis \$14

PASTA

RAVIOLI FUNGHI

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

POLPETTE SPAGHETTI

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

PAPPARDELLE ARAGOSTA

NS Lobster, roasted corn, cherry tomatoes, splash of cream \$21

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



LUNCH

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

TRICOLORE

Béchamel, braised chicken, sundried tomato, mozzarella, wine, garlic wilted spinach & balsamic dressing \$18

DIAVOLA

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

FUNGHI | MUSHROOM & TRUFFLE

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

CARBONARA

Mozzarella, pancetta, fresh cracked pepper, shaved pecorino and topped with sous-vide egg yolk \$19

COTTO

Ham, goat cheese, blue cheese, mozzarella, pecan & parsley \$20

4 STAGIONI | 4 SEASON

Mozzarella, tomato sauce, artichoke, mushroom, ham & black olives \$20

PANINI - SANDWICHES

All paninis served with green seasonal salad

Substitute house salad with Caesar salad \$3

LAMB-BURG-HINI

7 oz lamb burger patty, cherry tomato pesto, crispy onions, peppered pecorino, spinach & fig jam \$18

PORTOBELLO BURGER

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

POLLO | CHICKEN

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

CAPRESE

Sliced vine ripened tomato, fresh mozzarella, sliced prosciutto, basil pesto & balsamic reduction \$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**

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

TONNO CRUDO | RAW TUNA Honeydew melon, crispy prosciutto, pickled chilis, tomato citrus coulis **\$14**

CAPESANTE | SCALLOPS Pan seared, with crispy pancetta, buttered leek, cilantro & sunnyside up Quail egg **\$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**

ZUPPA DI PISELLI E MENTA | PEA & MINT SOUP Topped with lime sour cream & mint **\$11**

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

CRAB CAKES Pan seared rock crab cakes served with honey lemon aioli and fresh basil **\$14**

CAPRESE SALAD Fresh mozzarella, vine ripened tomato, fresh basil, olive oil & balsamic reduction **\$14**

PASTA

SPAGHETTI AGLIO E OLIO Olive oil & garlic and chilli peppers. *To add seafood, ask your server* **\$15**

PAPPARDELLE Braised beef rib ragu, crispy pancetta, cherry tomato in a rich mushroom demi glaze & Parmigiano **\$20**

RAVIOLI FUNGHI Handmade pasta, mushroom, mascarpone cheese, garlic cream & 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, shallot, cauliflower, topped with sundried tomato pangrattato & fresh tarragon **\$18**

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

PAPPARDELLE ARAGOSTA NS Lobster, roasted corn, cherry tomatoes, & a splash of cream **\$21**

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

SPAGHETTI POLPETTE Certified Angus ground beef meatballs, san Marzano tomato sauce **\$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**

CARBONARA Mozzarella, pancetta, fresh cracked pepper, shaved pecorino & topped with sous-vide egg yolk **\$19**

TRICOLORE Béchamel, braised chicken, sundried tomato, Mozzarella, garlic, wilted spinach & balsamic reduction **\$18**

COTTO Ham, goat cheese, blue cheese, mozzarella, pecan & parsley **\$20**

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

4 STAGIONI Mozzarella, tomato sauce, artichoke, mushroom, ham & black olives **\$20**

PIATTO PRINCIPALE - ENTRÉE

COSTATA DI MANZO | BEEF 8oz Grilled Manhattan cut Ribeye, Dijon and sundried tomato crust, gorgonzola cream, raspberry gastrico, roast potato and season vegetable **\$34**

POLLO & MAIALE | CHICKEN & PORK BELLY Citrus/honey/ginger reduction, smoked cheddar polenta and seasonal vegetables. **\$26**

COSTOLETTE | SHORT RIB Braised short rib, salsa verde, gremolata, charred tomato, lemon herbed smashed tomato & seasonal vegetables **\$29**

PESCE | MEDITERRANEAN HALIBUT Orange & sweet pepper pico, lobster couscous and seasonal vegetables **\$32**

RISOTTO DELLA SETTIMANA | RISOTTO OF THE WEEK Ask your server

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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



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

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WHITE WINE BY THE GLASS

	5oz	1/2L	Bottle
Pinot Grigio Zenato <i>Veneto IT</i>	11	33	44
Sauvignon Blanc KimCawford/Marlborough <i>NZ</i>	13	39	52
Riesling Zenzen Reserve <i>Rheinhessen DE</i>	9	27	36
Tidal Bay Benjamin Bridge <i>Gaspereau NS</i>	12	36	48
Chardonnay DMZ DeMorgenzon <i>SA</i>	12	36	48
House White Wine Paolini <i>Sicilia IT</i>	8	24	32
Rose Pungirosa Rivera <i>Puglia IT</i>	12	36	48
Moscato Castello del Poggio <i>Veneto IT</i>	11	33	44

SPARKLING BY THE GLASS

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

WHITE WINE BY THE BOTTLE

	Bottle
Blend Illuminati Pecorino <i>Abruzzo IT</i>	42
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
Riesling Gaspereau Vineyard <i>Wofville NS</i>	42

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
Dark Cream Ale Hell Bay 341ml	7
Pilsner Upstreet Commons 500ml	8
Blonde Ale Nine Locks Watermelon Blonde 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>	14	42	56
House Red Wine Paolini <i>Sicilia IT</i>	8	24	32
Shiraz The Brothers <i>McGuigan AU</i>	11	33	44

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
Rivera II Falcone Castel del Monte <i>Apulia IT</i>	56
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
Shiraz Saltram Mamre Brook <i>Barossa AU</i>	52
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
Super Tuscan Brancaia TRE <i>IT</i> 1500ml	125

HOUSE COCKTAILS

Soave Caldo (Sweet Heat) - Gin - basil chili syrup - lemon juice & soda	9
Baci Tropicale (Peach Kiss) - Vodka - peach purée- cranberry - pineapple- topped with Moscato	10
Melone (Melon) 2oz - Smirnoff Watermelon - Malibu Rum - cranberry - cantaloupe purée - lemon juice	12
Dark Seal 2oz - Goslings Black Seal Bermuda Rum - ginger beer - Agave, mint leaves & soda	12
Acqua di Mare (Water from the sea) - Malibu - NS Rum - Bols Blu - orange - pineapple - topped with soda	9
Stellarita (Beer Cocktail) 2oz - Tequila - Triple Sec - lime juice - topped with Stella Artois	12
Cute-Cumber - Gin - Agave syrup - squeezed lime - thinly sliced cucumbers - garnished with mint leaves	10
Demarco - Gin - Campari - lime - ruby red grapefruit - simple syrup	9

Cocktails contains 1.5oz of liquor, except were noted

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!