



LUNCH

ANTIPASTI – APPETIZERS

INSALATA CESARE | CAESAR SALAD

Romaine, prosciutto, fried capers, Parmigiano, torn focaccia croutons, house made vinaigrette & grilled lemon \$12

ARUGULA SALAD

Arugula, cherry tomatoes, radishes, peppers, cucumbers, goat cheese and served with a honey Dijon vinaigrette \$12

ARANCINI | RISOTTO BALLS

Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano \$14

CALAMARI CROCCANTE | CRISPY CALAMARI

Lightly battered calamari, house-made sauce & parsley \$12

SMOKED SALMON BOARD

Smoked salmon, fresh dill, capers, pickled red onions, cream cheese, bruschetta bread, lemon & garnished with micro greens \$18

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 pesto, drizzled with olive oil & piece of lemon \$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

SQUISITA

Tomato sauce, mozzarella, house made sausage, sweet peppers, caramelized onions & basil \$18

FUNGHI | MUSHROOM & TRUFFLE

Béchamel sauce, truffle oil, roasted garlic cream, mozzarella, mushroom & sage \$20

4 FORMAGGI

Tomato sauce, mozzarella, gorgonzola, pecorino, Parmigiano & oregano \$20

TONNO

Tomato sauce, mozzarella, tuna, capers and red onions \$20

VEGETARIANA

Tomato sauce, mozzarella, artichokes, olives, egg plant, sweet peppers & goat cheese \$20

PANINI - SANDWICHES

*All paninis served with green seasonal salad
(Substitute house salad with Caesar salad \$3)*

POLPETTE

4 house-made Angus beef meatballs, caramelized onion, mozzarella & arugula on a house-made focaccia bread \$17

MELANZANA PARMIGIANA

Panko breaded eggplant breast, San Marzano tomato sauce, mozzarella & basil on a house-made focaccia bread \$16

CAPRESE

Vine ripe tomato, fresh mozzarella, prosciutto and pesto on a house-made focaccia bread \$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 & some our pastas 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**

ARUGULA SALAD Arugula, cherry tomatoes, radishes, peppers, cucumbers, goat cheese and served with a honey Dijon vinaigrette **\$12**

SMOKED SALMON BOARD Smoked salmon, fresh dill, capers, pickled red onions, cream cheese, bruschetta bread, lemon & garnished with micro greens **\$18**

CRUSTACEAN CAKE | SEAFOOD CAKE Combination of lobster + crab with roasted garlic dill aioli, chili peppers, grilled lemon and served with mixed greens **\$16**

CALAMARI CROCCANTE | CRISPY CALAMARI Lightly battered calamari, house-made 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**

CARPACCIO CARNE | BEEF CARPACCIO Thinly sliced pepper rubbed Beef, shaved pecorino, arugula, house-made pesto, drizzled with olive oil & piece of lemon **\$16**

Additional - scallop \$4 each, shrimp \$3 each & \$5 chicken breast

PASTA

PASTA AL LIMONE Linguini pasta in a lemon butter sauce, grilled tiger shrimps & Parmigiano **\$20**

PAPPARDELLE ALL' ARAGOSTA | LOBSTER Pappardelle pasta, lobster, rosé sauce, shallots, garlic, green onions, cherry tomatoes & parsley **\$20**

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 BOLOGNESE Hand-made gnocchi, Bolognese sauce, garlic, shallots, parsley & Parmigiano **\$18**

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

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**

SQUISITA Tomato sauce, mozzarella, house made sausage, sweet peppers, caramelized onions & basil **\$18**

FUNGHI | MUSHROOM & TRUFFLE Béchamel sauce, truffle oil, roasted garlic cream, mozzarella, mushroom & sage **\$20**

4 FORMAGGI Tomato sauce, mozzarella, gorgonzola, pecorino, Parmigiano & oregano **\$20**

TONNO Tomato sauce, mozzarella, tuna, capers and red onions **\$20**

VEGETARIANA Tomato sauce, mozzarella, artichokes, olives, egg plant, sweet peppers & goat cheese **\$20**

PIATTO PRINCIPALE - ENTRÉE

(All mains served with seasonal vegetables and chef's selective choice of potato)

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

POLLO RIPIENO | STUFFED CHICKEN Prosciutto wrapped stuffed chicken, stuffed with goat cheese, sundried tomatoes and wilted spinach. Served on a spread of pea purée and drizzled with balsamic **\$26**

SALMONE | PAN SEARED SALMON 6oz Pan seared Atlantic salmon served with a lemon dill caper sauce and topped with parsley & grilled lemon **\$25**

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

MEDITERRANEAN GRILL Mixed seafood grill (scallops + shrimps) on a bed of mixed greens in a lemon herb marinade **\$32**

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 & some pastas 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.



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 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



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	\$10
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

SEA SALTED CHOCOLATE TRUFFLES (2pc) GF Dark chocolate truffle touched with sea salt	\$4
LEMON MERINGUE TART Sweet dough, chocolate ganache, lemon curd, Italian meringue topping	\$4
MINI CARAMEL CRUNCH TART Shortbread cookie shell, milk chocolate ganache, decadent caramel with peanut crunch & chocolate garnish	\$4
PROFITEROLE (1pc) Cream puff filled with hazelnut gelato and topped with chocolate ganache	\$3
MINI COCONUT CANDY BAR CHEESECAKE Dark chocolate coconut cheesecake, chocolate crust	\$4

GELATI (\$4 EACH) GF

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

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>	12	36	48
Sauvignon Blanc Los Espinos <i>Chili</i>	11	33	44
Riesling Zenzen Reserve <i>Rheinhessen DE</i>	9	27	36
Tidal Bay From our local producer <i>NS</i>	12	36	48
Chardonnay Callaway <i>California US</i>	13	39	52
House White Wine Paolini <i>Sicilia IT</i>	8	24	32

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
Villa Sparina Gavi Di Gavi <i>Piemonte, IT</i>	50

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
Propeller Dark Berry Sour 473ml	8
ESB Nine Locks 473ml	8
Cider Lake City 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

Peroni Italian Lager 18oz	8
Stella Artois Draught 18oz	8
Spindrift 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

	5oz	1/2L	Bottle
Valpolicella Superiore Zenato <i>Veneto IT</i>	12	36	48
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
Chianti Fontella <i>Toscana IT</i>	11	33	44
Carbnet Sauvignon Crusher <i>California US</i>	10	30	40

RED WINE BY THE BOTTLE

	Bottle
Pinot Noir Puy de Dôme <i>Veyre Monton FR</i>	44
Bordeaux Supérieur Jean Faux <i>Bordeaux FR</i>	51
Tempranillo Club Privado <i>Rioja Spain</i>	44
Côte De Nuits Villages <i>Nuits-Saint-George FR</i>	53
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
Chianti 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
Chianti Classico Borgo Salcetino <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

VINTAGE SUBJECT TO CHANGE

HOUSE COCKTAILS

Pomtini - Vodka 1 ½ oz, pomegranate juice, pineapple juice and dash bitters	11
Paloma Italiana - Tequila 1 oz, Campari ½ oz, Agave ½ oz, lemon juice, lime juice and grapefruit juice	12
Cyclone - Malibu rum ½ oz, white rum ½ oz, Bols Blue ½ oz, lemon juice, lime juice and grenadine	12
Gin Fizz - Gin 1 oz, simple syrup, lemon juice and topped Prosecco with rosemary garnish	12
Sweet Heat - Gin 1 oz, basil chili syrup, lemon juice and topped with soda	11
Estate - Vodka 1 ½ oz, Aperol ½ oz, St. Germain ¾ oz, simple syrup and lemon juice	12

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!