

## DA CONDIVIDERE - TO SHARE

**SALUMI E FORMAGGI | CURED MEATS & CHEESES** Daily selection of cured meats, vegetable antipasti, house pickles, Puglia Cerignola olives, local & imported cheeses and house preserves **\$25**

**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**

*Bread basket: First basket will be complimentary. Additional bread will be a charge \$0.50 per piece*

## 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**

**CALAMARI CROCCANTE | CRISPY CALAMARI** Lightly battered calamari, house-made sauce & parsley **\$12**

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

*Additional - scallop \$4 each, shrimp \$3 each, house-made sausage \$3 & chicken breast \$5*

## PASTA

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

**ORECCHIETTE** Orecchiette pasta, house-made fennel sausage, rosé sauce, shallots, garlic, green onions, cherry tomatoes & parsley **\$18**

**RAVIOLI FUNGHI | HANDMADE MUSHROOM RAVIOLI** Mascarpone cheese, garlic cream & Parmigiano **\$20**

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

**LASAGNA** Handmade lasagna sheets, Bolognese sauce, béchamel, fior di latte, basil & Parmigiano **\$19**

**GNOCCHI BOLOGNESE** Hand-made gnocchi, Bolognese sauce, garlic, shallots, parsley & Parmigiano **\$19**

**SPAGHETTI POLPETTE | SPAGHETTI & MEATBALLS** House-made beef meatballs, san Marzano tomato sauce & Parmigiano **\$19**

## PIZZA

**IL TRULLO** Tomato sauce, house-made fennel sausage, Genoa salami, mozzarella, chilli, fresh rosemary & lavender honey **\$20**

**MARGHERITA CLASSICA** Fresh mozzarella, tomato sauce, fresh oregano & basil **\$17**

**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**

## 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 **\$27**

**SALMONE | PAN SEARED SALMON** 6oz Pan seared Atlantic salmon served with a lemon dill caper sauce and topped with parsley & grilled lemon **\$26**

*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.*