

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 House-made sausage, sweet peppers, green onions and fresh chilis. Tossed in a house-made tomato sauce and garnished with lemon and 2 pieces of slices bread **\$17**

LOCAL OYSTERS Shucked to order, lemon & house mignonette **Market Price**

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

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 Roasted golden beets, toasted pecans, mixed greens, goat cheese & peppers. Tossed in a honey Dijon vinaigrette & garnished with crispy pancetta **\$14**

GAMBERI CON PROSCIUTTO | PROSCIUTTO SHRIMP Six large tiger shrimps wrapped in prosciutto, pan seared and served over a spread of garlic cream sauce **\$16**

ZUPPA DI PESCE | SEAFOOD SOUP Mix of local seafood, house-made spicy tomato brodo, white wine, garlic, San Marzano tomatoes and garnished with fresh dill & parsley **\$16**

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, sautéed tiger shrimps & Parmigiano **\$20**

ORECCHIETTE AL FORNO Orecchiette pasta, house-made fennel sausage, tomato sauce, chilis, shallots, garlic, green onions, cherry tomatoes & parsley. Baked in the oven, topped with mozzarella, Parmigiano & panko bread crumbs **\$19**

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 + pork meatballs, san Marzano tomato sauce & Parmigiano **\$19**

FUSILLI CON POLLO | CHICKEN FUSILLI Fusilli pasta with roasted chicken, peas, cherry tomatoes, mushrooms, black olives, chilis, garlic, tossed in a pesto cream sauce and garnished with crispy prosciutto **\$19**

PACCHERI CON ANGNELLO | LAMB PACCHERI Paccheri pasta with braised lamb meat tossed in a rich brown lamb gravy with garlic, shallots, green onions, cherry tomatoes & garnished with fresh pecorino **\$22**

PIZZA

IL TRULLO Tomato sauce, house-made fennel sausage, Genoa salami, mozzarella, chillies, 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**

CAPRICCIOSA Tomato sauce, mozzarella, ham, black olives, mushrooms & artichokes **\$18**

PIATTO PRINCIPALE - ENTRÉE

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

BISTECCA | BEEF 8oz thick cut Manhattan striploin topped with peppercorn demi & crispy fried leeks **\$32**

POLLO RIPIENO | STUFFED CHICKEN Prosciutto wrapped stuffed chicken, stuffed with goat cheese, sundried tomatoes and wilted spinach. Served on a spread of cooled roasted cauliflower purée and drizzled with balsamic **\$27**

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

STINCO DI D'AGNELLO | LAMB SHANK Slow braised in a red wine + herb and covered in a red wine & rosemary jus **\$27**

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.