



LUNCH

ANTIPASTI – APPETIZERS

INSALATA CESARE | CAESAR SALAD

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

INSALATA CAPRESE | CAPRESE SALAD

Vine tomatoes, fresh mozzarella, fresh basil, pesto basil, salt, pepper & finished with a balsamic glazed \$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

ARANCINI | RISOTTO BALLS

Vegetable risotto, smoked mozzarella, provolone, house-made tomato sauce & Parmigiano \$12

CALAMARI CROCCANTE | CRISPY CALAMARI

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

ZUPPA DEL GIORNO | DAILY SOUP

Ask your server \$8

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

LUNCH PASTA

SPAGHETTI POLPETTE

House-made beef meatballs, san Marzano tomato sauce & Parmigiano \$12

LINGUINE CON COZZE

Linguine with mussels, cherry tomatoes, garlic, chilli, extra virgin olive oil & parsley \$13

POLLO PARMIGIANA | CHICKEN PARMIGIANA

Breaded chicken breast topped with mozzarella served on spaghetti with pesto sauce & Parmigiano \$15

GNOCCHI SORRENTINA

Handmade gnocchi, tomato sauce, mozzarella, panko, salt, pepper, parsley & Parmigiano baked in the oven \$14

DINNER MENU AVAILABLE ALL DAY

Ask your server for details

BUON APPETITO!

PIZZA

1/2 IL TRULLO

House made fennel sausage, tomato sauce, Genoa salami, mozzarella, chilli, rosemary & lavender honey \$14

1/2 MARGHERITA CLASSICA

Fresh mozzarella, tomato sauce, fresh oregano & basil \$14

1/2 POLLO

Tomato sauce, roasted chicken, oregano, sundried tomatoes, goat's cheese & balsamic drizzle \$14

1/2 CAPRICCIOSA

Tomato sauce, mozzarella, ham, black olives, mushrooms & artichokes \$14

Choices of sides with 1/2 Pizza or Paninis:

Mixed green salad

Lunch Caesar salad

Polenta fries

Daily soup (add \$3)

PANINI - SANDWICHES

All paninis served with sides. See above for choices

POLPETTE

3 house-made Angus beef meatballs, tomato sauce, caramelized onion, mozzarella & garlic butter served on a baguette bread \$14

CARNE

Shaved beef, provolone, mushrooms, sweet peppers, caramelized onions & horse radish mayo served on an open face house-made focaccia bread \$14

PESCE

Crispy fried panko haddock (4 oz), lemon dill aioli, vine tomato, mixed greens, one piece of lemon wedge served on a burger bun \$14



Gluten free (GF) Dairyfree (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.

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 **\$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**

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BRUNCH

EVERY SUNDAY 11:30AM TO 3:00PM

BREAKFAST PIZZA

Béchamel, pancetta, chopped broccolini, smoked mozzarella, two cracked eggs & hollandaise **\$16**

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**

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
GLUTEN FREE PIZZA CRUST	\$5.00		



DOLCI – DESSERTS

Our desserts are house made

TORTA AL CIOCCOLATO	\$10
Layers of rich chocolate cake and dark chocolate truffle mousse, topped with smooth bittersweet chocolate ganache and coated in dark chocolate shavings	
TRADITIONAL TIRAMISU	\$9
Mascarpone mousse, ladyfingers, espresso, brandy & cocoa dust	
CANNOLI (Each)	\$6
Crisp chocolate-lined shell filled with milk chocolate, toasted nuts, praline, ricotta & mascarpone cheese	

DOLCETTI - SMALL BITES

SALTED CARAMEL CHEESE CAKE GF	\$5.50
Creamy vanilla cheesecake with a gluten free graham crumb base topped with fresh whipped cream and salted caramel	
LEMON TART	\$5.50
Hand made shortbread crust tart shell filled with fresh lemon curd	
APPLE CRUMBLE TART	\$5.00
Hand made shortbread tart shell with spiced apple filling and crumble topping drizzled with salted caramel sauce	
TRUFFLES GF	\$5.00
Dark chocolate truffle touched with sea salt	

GELATI (\$4 EACH) GF

Ask your server for our daily selections

SORBETTI (\$4 EACH) GF

Ask your server for our daily selections

GF—Gluten Free

Notify us if you have any dietary considerations or allergies.

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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>		48
Nova 7 Benjamin Bridge <i>Gaspereau NS</i>	5 oz/ 12	48
Rose Podere Giardino Suoli Cataldi, <i>IT</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 Benjamin 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
Tatamagouche Patterson's Porter 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
Carbernet Sauvignon Aquinas <i>California US</i>	14	42	56

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
Argyle Willamette Pinot Noir <i>Oregon US</i>	70
Two Hands Gnarly Dudes , Shiraz, <i>AUS</i>	75
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

The Rosso Gatto - Vodka 1 ½ oz, Campari ½ oz, pomegranate juice and simple syrup	12
Cocco Meloni - Malibu rum 1 oz, Midori ½ oz, pineapple juice and lime juice	11
Mulo Contorto - Vodka 2 oz, apple cider, cranberry juice, topped with ginger beer & garnished with cinnamon stick	12
Italian Toddy - Bullit bourbon 1 ½ oz, maple syrup, lemon juice and garnished with lemon + thyme sprig	11
Fragole Margarita - Tequila 1 ½ oz, Triple Sec ½ oz, strawberry perée and lime juice	12
Vischio - Gin 1 oz, Triple Sec ½ oz, Prosecco 1 oz and garnished with cranberry + rosemary	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	
<i>Premium upgrade for \$2</i>	

Salute!