

# trullo

## TRATTORIA

### ANTIPASTI

#### Caesar Insalata 15

baby romaine hearts, anchovy dressing, radicchio, crouton

#### Gamberi all'Aglio 19

pan seared garlic prawns, butter, chilli, grilled focaccia

#### Sicilian Olives 8

spicy, herb marinated

#### Insalata Mista 15

arugula, roasted pear, toasted pumpkin seeds, honey vinaigrette, parmigiano

#### Calamari 19

pepperoncino, artichoke, red onion, pesto aioli

#### Carpaccio 20

pounded AAA Alberta beef, fried capers, anchovy crema, shallots, crostini

focaccia + oil 6

### BURRATA

...with toasted focaccia

#### Sott'olio 24

olive oil pickled eggplant, artichoke, roasted red pepper

#### Salumi 24

fennel salami, candied onions, toasted almonds

#### Pomodori 24

blistered tomatoes, garlic, basil, white balsamic

### GRILL & FORNO

#### Piatto di Carne MLP

market cut, changes often...please inquire!

#### Pollo 31

rosemary grilled chicken breast, roasted fingerling potato, caper butter

#### Pesce 33

grilled arctic char, polenta, charred broccolini, peperonata

#### Agnello 36

braised lamb shank "osso bucco", orzo, saffron, sugo di pomodoro

### PASTA

#### Clam Linguine 28

fresh manilla clams, oregano, chili, parsley, white wine

#### Veal Bolognese 25

basil, nutmeg, chilli oil, parmigiano, fusilli

#### Lamb Ragu 26

braised lamb, walnut, mushroom, sage, parmigiano, reginette

### PIZZETTE

#### Wild Boar 23

ground boar, fior di latte, charred pears, sage panna

#### Margherita 21

blistered cherry tomatoes, basil, fior di latte

#### Funghi 22

roasted crimini mushrooms, garlic crema, smoked provolone, porcini powder