

trullo

TRATTORIA

ANTIPASTI

Carpaccio 20

pounded AAA Alberta beef, fried capers, garlic crema, pickled shallots, crostini

Mortadella Crostini 18

Italian ham spuma, pistachio, balsamic, toasted ciabatta

Gamberi all'Aglio 19

pan seared garlic prawns, butter, chilli, grilled focaccia

Burrata Pomodori 24

blistered tomatoes, garlic, basil, white balsamic, toasted focaccia

Sicilian Olives 10

garlic & herb marinated

Calamari Fritta 19

artichoke, jalapeno, red onion, pesto aioli

Focaccia 7

house baked, olive oil, balsamic

INSALATA

Caesar 15

baby romaine hearts, house dressing, radicchio, crouton, parmigiano

Insalata Mista 15

spring mix, roasted pear, pumpkin seeds, honey vinaigrette, parmigiano

Caprese 21

local hot house tomatoes, bocconcini, balsamic, basil

GRILL & FORNO

Bistecca 38

Alberta top sirloin, tiella di funghi, chianti sugo

Pollo 33

prosciutto & panzanella wrapped chicken breast, creamy spinach, fried artichoke

Pesce 34

grilled arctic char, roasted potatoes, capers, shaved fennel, cherry tomatoes

Agnello 38

herb braised lamb shank, orecchiette, sugo di pomodoro, olive tapenade

PASTA

Clam Linguine 29

manilla clams, chilli, garlic, parsley, white wine

Veal Bolognese 27

basil, nutmeg, chilli oil, parmigiano, house fusilli

Lamb Ragù 28

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

Prawn Fettuccine 29

garlic prawns, pumpkin seed pesto, cream

PIZZETTE

10" HOUSE MADE OVAL SOURDOUGH PIZZA

Wild Boar 23

ground boar, mozzarella, charred pears, sage panna

Funghi 22

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