

trullo

TRATTORIA

- LUNCH -

ANTIPASTI

Caesar 15

tuscan kale, roasted garlic,
balsamic, parmigiano, focaccia crouton

Pomodori Burrata 19

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

Squash 17

roasted squash, speck ham, sage, honey
vinaigrette, ricotta salata, pumpkin seeds

PASTA

Amatriciana 24

roman style, guanciale, garlic, chili flake,
cherry tomato, pecorino romano, bucatini

Linguine 27

clams, oregano, chilli, parsley, white wine

Veal Bolognese 25

basil, nutmeg, chili, parmigiano, parsley,
san marzano tomato, fusilli

Lamb Ragu 26

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

PIZZETTE

Wild Boar 23

ground boar, fior di latte, charred pears,
fennel seeds

Funghi 22

roasted cremini and shiitake mushrooms,
roasted garlic crema, smoked fior di latte,
porcini powder