



IL TRULLO

ITALIAN RESTAURANT

Il Trullo is a traditional Apulian dry stone hut with a conical roof. Their style of construction is specific to some area of the Italian region of Apulia. Trulli were generally constructed as temporary field shelters and storehouses or as permanent dwellings by small proprietors or agricultural labourers.

Our restaurant takes the idea of warmth, welcoming, cosy home from the Trullo and replicate that feeling of belonging with our customers.

BREAD

TOMATO BRUSCHETTA V	6.00
<i>Toasted bread, topped with chopped tomatoes, garlic, basil, olive oil and oregano</i>	
FRESH BREAD V	5.50
<i>Served with olives, balsamic vinegar, and extra virgin olive oil</i>	
GARLIC BREAD CHEESE V	7.90
<i>Pizza base topped with garlic butter and cheese</i>	
GARLIC BREAD TOMATO V	6.90
<i>Pizza base, topped with garlic butter and tomato sauce, drizzled with basil oil</i>	
GARLIC BREAD PLAIN V	6.50
<i>Pizza base, topped with garlic butter</i>	
PUCCIA	8.50
<i>Typical Apulia's fluffy flat bread, filled with Parma ham, smoked scamorza cheese, mozzarella cheese, chopped tomatoes, basil oil and rocket</i>	

STARTERS

CHICKEN LIVER PÂTÉ	7.50
<i>Cooked in port and marsala wine reduction, caramelised red onion, and toasted bread</i>	
ARANCINI V	8.90
<i>Mushrooms and truffle rice balls, breaded and deep fried, served with truffle mayonnaise</i>	
BURRATA CHEESE V GF	10.50
<i>Typical Apulia's cheese, served on a bed of sliced fresh tomatoes, oregano and basil oil</i>	
MIXED FRIED VEG V	7.50
<i>Deep fried tempura courgettes, aubergines, carrots, and mushrooms, served with sriracha mayonnaise</i>	
PANZEROTTINI	7.90
<i>Little deep-fried calzones, filled with ham, mozzarella cheese and tomato, served with tomato sauce</i>	
MEATBALLS	8.50
<i>Cooked in tomato and basil sauce, served with toasted bread</i>	
KING PRAWNS GF	9.90
<i>Wrapped in Parma ham, served with prawns dressing and saffron mayonnaise</i>	
SCALLOPS GF	10.90
<i>Pan fried scallops, crispy spicy salami and hazelnut purée</i>	

MAIN COURSE

All Main Courses are served with roasted new potatoes and vegetables

BEEF FILLET	32.00
<i>8oz beef fillet, cooked in garlic, rosemary, brandy, worcester sauce, demi-glace and cream</i>	
BEEF TAGLIATA GF	32.00
<i>10oz char grilled beef sirloin, topped with rocket, parmesan shavings, caramelized red onions and balsamic reduction</i>	
CHICKEN BREAST	22.90
<i>Chicken breast, cooked in our delicious mustard, chicken stock reduction, and creamy sauce, topped with asparagus and edamame beans</i>	
SEABASS GF	24.90
<i>Pan fried seabass fillets, chopped tomatoes, new potatoes, olives, oregano and basil oil</i>	
COD	24.90
<i>Pan fried Cod coated in pistachio herb crust, rocket pesto, garlic and lemon sauce</i>	
SALMON GF	25.90
<i>Pan fried Salmon, beetroot purée, pickled beetroot, carrots, and rocket leaves</i>	

PIZZA

BURRATA	14.90
<i>Tomato, mozzarella cheese, burrata cheese, sundried tomatoes and basil</i>	
FOUR SEASONS	13.90
<i>Tomato, mozzarella cheese, spicy salame, ham, mushrooms, and olives</i>	
DIAVOLA	13.90
<i>Tomato, mozzarella cheese, spicy salame, nduja and olives</i>	
PIZZA DI BOLOGNA	14.90
<i>Mozzarella cheese, mortadella, provolone cheese, pistachio and chopped tomatoes, tomatoes, (no tomato sauce)</i>	
VEGETARIAN V	13.90
<i>Tomato, mozzarella cheese, mushrooms, grilled peppers, aubergines, and courgette</i>	
PARMA HAM	15.90
<i>Tomato, mozzarella cheese, chopped tomatoes, rocket leaves, parmesan shavings and parma ham</i>	
CALZONE	14.90
<i>Oven baked folded pizza, filled with tomato, mozzarella cheese, spicy salami, ham, topped with more tomato sauce and mozzarella cheese</i>	

PASTA

TAGLIATELLE LAMB RAGÙ	14.90
<i>Tagliatelle pasta, served with slow cooked lamb ragù, parmesan cheese and basil oil</i>	
LASAGNE	14.90
<i>Oven baked homemade lasagne, cooked with bolognese sauce, bechamel and parmesan cheese</i>	
TORTELLONI CARBONARA	15.90
<i>Homemade Tortelloni, filled with pecorino cheese fondue, served with pasteurised egg yolk and cream sauce, crispy pancetta and black pepper</i>	
VEGETERIAN TORTELLONI CARBONARA V	15.90
<i>As above, with preserved turnips instead of crispy pancetta</i>	
RISOTTO AI PORCINI V	14.90
<i>Risotto rice, cooked with porcini mushrooms, drizzled with truffle oil and parmesan crisps</i>	
BLACK SPAGHETTI	16.90
<i>Squid ink spaghetti, sauteed with king prawns, artichokes, garlic, chilli, shallot reduction and bisque sauce, served on a bed of tomato coulis</i>	
PAPPARDELLE BEEF	15.90
<i>Pappardelle pasta, pancetta, mushrooms, slow cooked beef and red wine sauce</i>	
ORECCHIETTE SALMON	16.90
<i>Orecchiette pasta cooked with, shallots, salmon, brandy, saffron, cream and tomato sauce, topped with fried courgettes</i>	

SIDES

POTATO CHIPS	5.00
SWEET POTATO FRIES	6.00
MIX VEGETABLES	5.00
<i>Seasonal vegetables</i>	
MIX SALAD	5.00
<i>Dressed with vinaigrette</i>	
ROCKET & PARMESAN SALAD	6.00
<i>With balsamic dressing</i>	
ROASTED NEW POTATOES	5.00
MIX GRILLED VEGETABLES	6.00
<i>With balsamic dressing</i>	

V : Vegetarian

GF : Gluten free

GLUTEN FREE PIZZA AND PASTA AVAILABLE

VEGAN MENU AVAILABLE ON REQUEST

FOOD ALLERGIES: *If you have a food allergy or intolerance please inform your server, we can provide a detailed list of ingredients on request.*

Please be advised that because of the nature of the business and its environment, we cannot guarantee completely absence of allergens.



IL TRULLO

ITALIAN RESTAURANT

RED WINE

	125ml	175ml	Bottle
MERLOT SETTEANIME, VENETO	6.00	8.00	23.00
<i>Hints of garnet aroma of blackberries and blackcurrant</i>			
CABERNET LA BOATINA, FRIULI			24.95
<i>Full fragrant nose, with delicate notes of raspberries and currants with floral hints</i>			
MONTEPULCIANO ORGANIC, LA PRESENTOSA, ABRUZZO	6.50	8.50	27.00
<i>Complex nose which is spicy, full of punchy liquorice, chocolate, dark fruits</i>			
BARBERA D'ALBA SERRAGRILLI, PIEMONTE			31.00
<i>Garner red, intense fruity taste</i>			
PRIMITIVO SCHOLA SARMENTI, PUGLIA			35.00
<i>Full bodied, hints of ripe blueberry and blackberry</i>			
VALPOLICELLA CLASSICO SUPERIORE BUGLIONI, VENETO			39.00
<i>Deep ruby red colour, distinct and elegant aroma of black cherry with hints of spices and vanilla. Round in the mouth, velvety and harmonic</i>			
AMARONE CLASSICO BUGLIONI, VENETO			89.00
<i>A true gentleman. Scent of cherry, black cherry and white pepper, with mineral notes. Soft yet round and elegant taste. A wonderful drinking experience</i>			

WHITE WINE

	125ml	175ml	Bottle
PINOT GRIGIO SETTEANIME, VENETO	6.00	8.00	23.00
<i>Intense aroma with flowery and fruity notes, soft and balanced on the palate</i>			
SAUVIGNON LA BOATINA, FRIULI			23.95
<i>Concentrated nose, notes of green bell pepper, tomato leaf and peaches</i>			
VERDICCHIO SANTA BARBARA, MARCHE			25.50
<i>Delicate, floral and fruity, hints of white flowers with an aftertaste of sweet almonds</i>			
GAVI DI GAVI SERRAGRILLI PIEMONTE	6.50	8.50	29.00
<i>Straw yellow colour, hints of ripe apple and pear</i>			
FIANO DI PUGLIA SCHOLA, SARMENTI PUGLIA			33.00
<i>Fresh scents of acacia flowers, toasted hazelnuts, mineral notes, harmonious and balanced taste</i>			

ROSE

	125ml	175ml	Bottle
PINOT GRIGIO BLUSH VENETO	6.00	8.00	27.00
<i>Fresh and crisp with a zesty aroma and fruity flavour, notes of ripe pear and peach</i>			
ROSATO SALENTO DUE PALME, PUGLIA	6.00	8.00	27.00
<i>Pleasantly fresh and savory, pale pink and shining color, notes of red fruits</i>			

SPARKLING

	175ml	Bottle
PROSECCO BRUT TREVISO SETTEANIME VENETO	8.00	32.00
<i>Bright, straw yellow colour, intense fruity, green apple, with notes of spring flowers and citrus and floral notes of rose and peach</i>		
VENETO PROSECCO ROSE SETTEANIME VENETO	8.50	35.00
<i>Soft pink, intense fruity, citrus</i>		
CHAMPAGNE MOET & CHANDON	Bottle	59.00
MOET & CHANDON ROSE	Bottle	64.00

COCKTAILS

STRAWBERRY MOJITO	8.90
<i>A little twist to the traditional Cuban cocktail, made with Bacardi white rum, strawberry pure, soda water, mint and lime syrup</i>	
SPRITZ	8.50
<i>An Italian classic aperitif made with Aperol, Prosecco and soda water</i>	
NEGRONI	8.90
<i>Classic Italian aperitif made with gin, red vermouth and Campari</i>	
TIRAMISU' MARTINI	9.50
<i>Inspired by the most famous Italian dessert, this cocktail is made with Amaretto Disaronno, Baileys, Tia Maria, espresso, chocolate and cream, topped with cocoa powder</i>	
COSMOPOLITAN	8.90
<i>Vodka, Cointreau, cranberry juice, and lime juice</i>	
LONG ISLAND ICED TEA	9.90
<i>Gin, white rum, tequila, vodka, Cointreau, cola and lemon juice</i>	
MOCKTAIL	6.90
<i>Strawberry purée, orange juice, pineapple juice</i>	
BELLINI Prosecco and peach purée	7.90
MARGARITA Tequila, Cointreau and lime juice	8.00

SOFT DRINKS

		Bottle
COCA-COLA	330ml	3.50
DIET COKE	330ml	3.50
FANTA	330ml	3.50
LEMONADE	200ml	2.50
SODA WATER	200ml	2.50
TONIC WATER	200ml	2.50
STILL WATER	750ml	4.50
SPARKLING WATER	750ml	4.50
JUICES		
ORANGE, CRANBERRY, PINEAPPLE, APPLE		3.00

BEERS AND CIDER

	Pint	½ Pint
DRAUGHT BIRRA, MORETTI	6.00	4.00
		Bottle
PERONI, NASTRO, AZZURRO	330ml	5.00
MENABREA UNFILTERED	330ml	5.50
PERONI LIBERA alcohol free	330ml	5.00
PERONI NASTRO AZZURRO gluten free	330ml	5.00
MIXED FRUITS CIDER	500ml	5.00

FOOD ALLERGIES: If you have a food allergy or intolerance please inform your server, we can provide a detailed list of ingredients on request. Please be advised that because of the nature of the business and its environment, we cannot guarantee completely absence of allergens.