

trullo

Wednesday 26th July ~ Dinner

Trullo Cookbook £25

Olives £3

Antipasti

Artichoke, salted ricotta, rocket and honey	£9
Grilled sardines with gremolata	£7.5
Dressed white crab, sea purslane, mayonnaise and olive crostini	£11
Grilled sweetcorn with melted anchovy and chilli butter	£7.5
Sea trout carpaccio with crispy capers, wild oregano and chilli	£10

Primi

Pappardelle with beef shin ragu	£9
Tagliatelle with parmesan and black pepper	£9
Tagliarini with datterini tomatoes and basil	£9

Oven

Rosemary farinata, mozzarella di bufala, pesto, baked aubergine and San Marzano tomatoes	£16
Hake with roast rainbow chard, Italian peppers, chilli and wild oregano	£18

Charcoal Grill

Dorset lamb rump with Castelluccio lentils and salsa verde	£21
Black Hampshire pork chop with lardo, slow cooked mustard courgettes, watercress and shallot salad	£18
Whole Cornish mackerel with braised spinach and bottarga	£16.5

Side salad £4

*We have Chiarentana Estate 2016 Extra Virgin Olive Oil
for sale in 1litre and 100ml bottles*

Please let us know if you have any allergies; further information is available upon request

Dessert

Chocolate and cherry tart	£7.5
Almond and apricot tart	£7.5
Vanilla pannacotta with blueberries	£7.5
Salted caramel ice cream	£5

Cheese

Appleby (<i>cow's milk</i>) Cheshire	£10
Taleggio (<i>cow's milk</i>) Milan	
Stichelton (<i>cow's milk</i>) Nottinghamshire	

Our selection to match each cheese £10
(50ml of Marsala, Dindarello Moscato and Recioto to match the Appleby, Taleggio and Stichelton, respectively)

Restaurant Hours

Dinner:	Monday to Saturday ~	18:00 to 22:15
Lunch:	Monday to Saturday ~	12:30 to 14:45
	Sunday ~	12:30 to 15:00

Prices include VAT. An optional service charge of 12.5% will be added to your bill and £1 charity donation included.

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