

trullo

**Menu ~ £30 per person
September/October**

The antipasti come as a selection of sharing dishes placed in the middle of the table. The kitchen can provide an alternative main course for vegetarians if given advance notice.

Sourdough and Chiarentana estate olive oil;

Puglian olives; Finocchiona;

Chicken liver and fig crostini;

Burrata with chilli and marjoram dressing;

Rainbow chard with golden garlic and grilled chilli dressing

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Slow roast lamb shoulder with smashed chickpeas,
grilled, marinated peppers and rocket

or

Gilt head bream with Castelluccio lentils,
roasted San Marzano tomatoes and salsa verde

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Pear and almond tart

or

Roast hazelnut ice cream

(We must have the numbers for all main course and dessert orders at least 48 hours prior to the day of your booking)

A service charge of 12.5% will be added to your bill

0207 226 2733

www.trullorestaurant.com

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**Menu ~ £40 per person
September/October**

The antipasti come as a selection of sharing dishes placed in the middle of the table. The kitchen can provide an alternative main course for vegetarians if given advance notice.

Sourdough and Chiarentana estate olive oil;

Puglian olives; Finocchiona;

Roast pumpkin with crème fraiche, chilli and pine nuts;

Burrata with purple olive dressing;

Shallot fritti with gorgonzola fonduta

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Slow roast veal shin with garlic, bay and white wine
with soft polenta and gremolata

or

Line caught sea bass with roast pepper, marjoram,
rocket and potato al forno

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Black fig and almond tart

or

Concorde pear granita

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least 48 hours prior to the day of your booking)*

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