

# trullo

**Menu ~ £30 per person  
July/ August**

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 Fiorano olive oil;

Puglian olives; Finocchiona;

Courgette carpaccio with Pecorino Toscano;

Burrata with marjoram dressing;

Mussel fritti with aioli;

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Cornish Red Leg chicken leg with slow-cooked green and yellow beans and salsa rossa

or

Sea bream with grilled, marinated peppers and mascarpone

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Chocolate and raspberry tart

or

Salted caramel 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](http://www.trullorestaurant.com)

# trullo

**Menu ~ £40 per person  
July/ August**

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 Fiorano olive oil;

Puglian olives; Finocchiona;

Mozzarella di bufala with grilled violetta aubergine;

Sicilian tomato, red onion, anchovy and capers;

Chopped veal with mustard and lamb's lettuce;

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Monkfish tail with braised peas, violetta artichokes, and mint

or

Dorset lamb rump with coco blanc, watercress and purple olive dressing

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Peach and almond tart

or

Vanilla pannacotta with blueberries and grappa

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