

# trullo

**Menu ~ £35 per person**

**November/ December**

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.

Puglian olives; Sourdough and A Mano Estate olive oil;

Finocchiona; Chicken liver, sage and Marsala crostini

Puntarelle with anchovy; Shallot fritti with gorgonzola fonduta

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Slow-cooked lamb shoulder with baked borlotti beans and salsa verde

or

Poached cod with mussels, chickpeas, tomato, cavolo nero and garlic crostini

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Pear and almond tart with crème fraiche

or

Caramel and vanilla pannacotta

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

Ingredients are subject to market availability; optional 12.5% service charge

0207 226 2733

[www.trullorestaurant.com](http://www.trullorestaurant.com)

# trullo

**Menu ~ £40 per person**

**November/ December**

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.

Puglian olives; Sourdough and A Mano Estate olive oil;

Finocchiona; Chicken liver, sage and Marsala crostini

Punterelle with anchovy; Shallot fritti with gorgonzola fonduta;

Mozzarella di Bufala

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35-day hung Hereford beef sirloin with smashed celeriac, pancetta, lemon, thyme and new season's Capezzana Estate olive oil

or

Seared wild sea bass with baked cannellini beans, grilled, marinated trevise and purple olive dressing

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Chocolate and quince tart with crème fraiche

or

Salted caramel ice cream

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