

Ordering Instructions

Choose from our selections or ask about customizing a menu to your needs. We always do our best to accommodate any dietary restrictions.

Be sure to place your order at least 48 hours in advance....

Don't have 48 hours? Give us a call and we'll do our best, however, menu options may be limited.

Cancellations within 12 hours may incur a 25% charge. We accept all major credit cards.

All caterings include disposable serving pieces.

Additional wire racks, sternos and trays can be purchased.

Prices & menu items subject to change without notice.

Call 224-347-1010



From Alberobello, Italy
to The Heart of Your Neighborhood

1510 E. Hintz Road
Arlington Heights, IL 60004

Tel: 224-347-1010

www.osteriatrulli.com



CATERING
• MENU •

Insalate

	½ Tray	Full Tray
Trulli Signature salad of mixed baby greens w/aged ricotta salata, olives, cherry tomatoes & trulli dressing	\$20	\$40
Pomodoro Gorgonzola Sliced tomato, mixed greens, gorgonzola & red onions with balsamic syrup and olive oil	\$22	\$40
Spinaci Baby spinach, pine nuts, mushrooms & goat cheese with a wild cherry vinaigrette	\$22	\$42
Caprese Fresh mozzarella, tomato, basil, olive oil and balsamic drizzle	\$25	\$55
Arugula Organic baby arugula w/fennel, apple, shaved parmesan w/balsamic syrup & extra virgin olive oil	\$25	\$50

Antipasti & Contorni

	½ Tray	Full Tray
Bruschetta Chopped vine ripe tomatoes and basil served over crispy, toasted, Italian bread	\$20	\$35
Prosciutto Imported prosciutto di parma, wrapped in baby arugula with shaved parmesan	\$25	\$55
Vongole Gratinat Baked clams with bread crumbs, parmesan, garlic & parsley	\$30	\$65
Cozze alla Marinara Steamed black mussels in marinara sauce	\$30	\$60
Calamari Fritti Lightly fried baby calamari with spicy tomato sauce and fresh lemon or can be grilled by request	\$35	\$70
Melanzane al Cartoccio Eggplant rolled around spinach & seasoned bread crumbs with pomodoro sauce & parmesan	\$25	\$55
Antipasto Italiano Assorted Italian meats and cheeses with imported olives	\$28	\$65
Zampina Barese Homemade grilled Pugliese sausage, over chicory fava bean puree	\$30	\$65
Sausage, Peppers, Potatoes & Onions Pizzaiola	\$35	\$70
Vesuvio or Oven Roasted Potatoes	\$20	\$35
Sautéed Rapini & Beans	\$30	\$55
Sautéed Spinach or Steamed Asparagus	\$28	\$65
Chicory & Fava Bean Puree	\$35	\$70

Pasta

	½ Tray	Full Tray
Orecchiette con Cime di Rapa Orecchiette with rapini sautéed in olive oil, garlic and a pinch of red pepper flakes	\$28	\$60
Orecchiette con Ossa e Bracciole Beef sirloin roulades simmered in our special neck bone ragu, filled with pancetta, parmesan, garlic & parsley	\$75	\$130
Cavatelli Crudaiola Homemade cavatelli with arugula, fresh tomato, basil, garlic, extra virgin oil & ricotta forte cheese	\$30	\$55
Conchiglie Ripieni with Meat Balls Jumbo shells stuffed with spinach, mascarpone & ricotta and baked in tomato sauce, topped mozzarella & meatballs	\$40	\$80
Melanzane alla Parmigiana Layers of breaded eggplant, mozzarella, parmesan, spinach, & marinara - baked with pasta.	\$35	\$75
Lasagna: Meat or Vegetarian Layered noodles, Italian sausage and beef, ricotta cheese, tomato sauce, baked with mozzarella and romano cheese.	\$40	\$80
Pasta Bolognese (your choice of pasta) Pasta with a homemade meat sauce or meatballs	\$35	\$70
Linguini Vongole Linguini pasta tossed with clams, garlic, white wine and red pepper flake to taste	\$40	\$85
Ravioli Vodka Sauce Cheese filled ravioli simmered in tomato-vodka cream sauce & mascarpone	\$40	\$80

Gluten free and organic whole wheat pasta substitutions available at extra charge

**Half Tray serves 10-15 people
Full Tray serves 20-30 people**



Entrées

	½ Tray	Full Tray
Pollo alla Vesuvio Tender chicken breast sautéed with potatoes, peas and garlic	\$45	\$80
Pollo alla Marsala Tender chicken breast sautéed in a marsala wine sauce with shitake mushrooms	\$45	\$80
Pollo alla Parmigiana Tender breaded chicken breast sautéed & topped with tomato sauce, mozzarella & parmesan	\$45	\$80
Veal Parmigiana Veal scallopine sautéed & topped with tomato sauce, mozzarella & parmesan	\$60	\$100
Veal with Artichokes & Asparagus Veal scaloppini sautéed with artichoke, asparagus in a white wine sauce	\$70	\$140
Filetto di Manzo Pizzaiola Beef medallions with capers, black olives, oregano & mushrooms in a light tomato sauce	\$70	\$140
Tilapia or Salmon Mediterranean Grilled Atlantic salmon or tilapia served over angel hair pasta and rapini in a fava bean broth	\$65	\$110

Side Dishes

	½ Tray	Full Tray
Homemade Meat Balls	\$35	\$70
Grilled Chicken	\$40	\$85
Italian Sausage	\$40	\$85
Focaccia Bread , Plain or Tomato	\$15	\$25
Italian Homemade Bread Filoni	\$2 per loaf	

Dessert

	½ Tray	Full Tray
Tiramisu	\$30	\$60
Flourless Dark Chocolate Cake	\$30	\$65
Panacotta	\$35	\$70
Fried Dough with Sugar, Cinnamon & Nutella	\$30	\$65
Mini Cannoli	\$0.90 each	