

DINNER MENU

We apologize to all customers that certain menu items may not be available and some items may experience price increases not listed on this menu due to current market supply issues.
\$2.00 additional for any split menu item.

Assaggi/Antipasti

(Homemade)

 Focaccia Bread	2
 Taralli & Cerignola Olive	10
 Panzerottini	12
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
 Melanzane al Cartoccio	11
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	
Pesce	
 Grigliata	29
(Grilled) Octopus, Calamari & Prawns served over Rapini & Tuscan Beans	
 Cozze or Vongole Alla Marinara	16
Steamed Black Mussels or Clams with bread crumbs in Marinara Sauce	
 Cozze or Vongole Gratinata	16
Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley	
 Calamari Fritti	18
Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
 Calamari Gratinata	18
Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley	
 Insalata di Mare	29
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	
Carne	
Tavogliere Salumi	19
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
Homemade Sausage, Roasted Peppers & Potatoes	14
in a Tomato, Red Wine Sauce	
 Zampina Barese	15
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
Carpaccio	14
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

La Zuppa

Vegetali	6
Mixed Vegetable Soup with Tomato Broth	
Stracciatella Fiorentina	6
Egg Drop with Chicken, Spinach and Tortellini	
Del Giorno	MP
Soup of the Day	

Risotto

(Imported, Organic Acquerello Carnaroli Rice)





 Tiella Barese	29
Traditional Homemade Pugliese Dish with Rice, Potatoes and Mussels (Riso Patate e Cozze), and baked in our wood fire oven	
Porcini & Mascarpone	29
Porcini Mushroom Broth with Mascarpone	
 Torreamare	29
Fresh Seafood & Shellfish in white wine broth	

Contorni - 9

(Side Dishes)

Individual Portions of Sauteéd Rapini — Spinach — Roasted Potatoes
Steamed Asparagus — Soft Polenta — Meatballs — Italian Sausage
Chicken — Chicory Fava Bean Puree

Primi Piatti

 Fresh Orecchiette con Ossa e Bracciole	28
Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley	
 Fresh Orecchiette con Cime di Rapa	23
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 Cavatelli Crudaioia	22
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
Bucatini Carbonara Sbagliata (not the original)	25
Grana Padano Cheese, Guanciale, Green Peas, Black Pepper & Cream	
Homemade Cheese Ravioli	25
Speck, Prosciutto, Pancetta & Green Peas in a Vodka Sauce	
Calamarata Adriatico Frutti di Mare	29
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
Linguine Con Vongole Veraci	26
Steamed Baby Clams Tossed with Pasta, Garlic, White Wine and Parsley	
Bucatini with Garlic, Shrimp, Broccoli & Mushrooms	26
Bucatini tossed with Sautéed Garlic, Shrimp, Broccoli, Mushrooms and EVOO	
Homemade Gnocchi	25
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
Fettucine, Pappardelle or Fusilli Bolognese	23
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	23
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 Bowtie Mari Monti	27
Pasta with Mussels, Clams, Cannellini Beans and Mushrooms, in a light Tomato-Basil Sauce	
Melanzane Parmigiana	23
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

 Zuppa di Pesce	MP
Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth	
Pollo alla Parmigiana	23
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
Pollo alla Vesuvio	23
Semi Deboned Chicken and Wedges of Potato Sautéed with Peas, Garlic, Oregano, White Wine and EVOO, then baked in our wood fired oven	
 Veal Scallopini alla Trulli	29
Veal Scallopini with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking	
Pork Chop Vesuvio	26
EVOO, Garlic, Green Peas, Mushrooms & Potatoes in White Wine Sauce	
Beef Medallions Diane	38
Shallots, Garlic, Mushrooms in a Classic Creamy Diane Sauce	

Please ask the server for our special chops & fish cooked in our wood burning oven.


Delivery available through: Grubhub, Uber Eats and Door Dash

LUNCH MENU (Monday - Friday, 12:00 pm - 2:30 pm)

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Panini

Ciabatta or Focaccia

Salsiccia	
Italian Sausage, Roast Pepper, Smoked Mozzarella Cheese	13
 Caprese	
With Fresh Tomato, Mozzarella	13
Homemade Meatball	
With Tomato Sauce and Fresh Mozzarella	13
Pepper & Egg	13
Prosciutto, Mortadella & Provolone	13

La Zuppa

Vegetali - Mixed Vegetable Soup with Tomato Broth	7
Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini	7
Del Giorno - Soup of the Day	MP

Le Insalate

 Cialledda	10
Croutons with ripe tomatoes, cucumbers, red onion, oregano and EVOO	
 Trulli	10
Signature salad of mixed baby greens with aged ricotta salata, olives, cherry tomatoes and trulli dressing	
 Spinaci	10
Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette	
 Caprese	10
Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle	
 Arugula	10
Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO	
Wedge alla Puglia	10
Cold wedge of iceberg lettuce topped with a homemade creamy caesar dressing, speck bites, shaved parmesan and croutons	

Pasta

(Lunch Portion)

 Fresh Orecchiette con Ossa e Bracciole	16
Beef Sirloin Roulades simmered in our special backbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley	
 Fresh Orecchiette con Cime di Rapa	13
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 Cavatelli Crudaiaola	12
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
Bucatini Carbonara Sbagliata (not the original)	13
Grana Padano Cheese, Guanciale, Green Peas, Black Pepper & Cream	
Homemade Cheese Ravioli	13
Speck, Prosciutto, Pancetta & Green Peas in a Vodka Sauce	
Calamarata Adriatico Frutti di Mare	14
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
Linguine Con Vongole Veraci	15
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
Bucatini with Garlic, Shrimp, Broccoli & Mushrooms	15
Bucatini tossed with Sautéed Garlic, Shrimp, Broccoli, Mushrooms and EVOO	
Homemade Gnocchi	13
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
Fettucine, Pappardelle or Fusilli Bolognese	12
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	12
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 Bowtie Mari Monti	13
Pasta with Mussels, Clams, Cannellini Beans and Mushrooms, in a light Tomato-Basil Sauce	

Le Pizze

(10" Thin Crust Pizza, baked in our wood fire oven)

Margherita - Whole Milk Mozzarella, San Marzano Tomatoes & Basil	17
 Trulli - Capers, Anchovies, Gaeta Olives	18
La Burrata - Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes & Mortadella Principie	24
 Bianca - Rapini, White Tuscany Beans, Barese Sausage	21
Panzerotto Baked or Fried (Mozzarella, fresh tomato & Basil)	16

\$2.00 each additional ingredient



 Traditional Dish from Puglia

Ask Your Server for Today's Specials. Whole Wheat & Gluten Free* Pastas are Now Available.

Gift Certificates Available * Catering For All Occasions * Private Parties for up to 50 people * **Gratuity of 18% will be added to parties of six or more**
*Osteria Trulli is pleased to offer a variety of gluten free options. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.
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