



Insalate

	½ Tray	Full Tray
Trulli Signature salad of mixed baby greens w/aged ricotta salata, olives, cherry tomatoes and trulli dressing	\$38	\$60
Spinaci Baby spinach, pine nuts, mushrooms and goat cheese with a wild cherry vinaigrette	\$38	\$60
Caprese Fresh mozzarella, tomato, basil, EVOO and balsamic drizzle	\$40	\$70
Arugula Organic baby arugula w/fennel, apple, shaved parmesan w/balsamic syrup and EVOO	\$38	\$68

Antipasti & Contorni

	½ Tray	Full Tray
Panzerottini (small calzone) filled with our homemade tomato sauce and mozzarella cheese	\$58	\$95
Tavogliere Salumi Salami, Mortadella, Prosciutto, Provolone Cheese, Olives and Taralli	\$50	\$90
Bruschetta Chopped vine ripe tomatoes and basil served over crispy, toasted, Italian bread	\$40	\$60
Vongole Gratiné Baked clams with bread crumbs, parmesan, garlic and parsley	\$50	\$85
Cozze alla Marinara Steamed black mussels in marinara sauce	\$50	\$85
Calamari Fritti Lightly fried baby calamari with spicy tomato sauce and fresh lemon or can be grilled by request	\$65	\$105
Melanzane al Cartoccio Eggplant rolled around spinach and seasoned bread crumbs with pomodoro sauce and parmesan	\$45	\$80

Side Dishes

	½ Tray	Full Tray
Homemade Meat Balls	\$45	\$80
Grilled Chicken	\$50	\$95
Italian Sausage	\$50	\$95
Sausage, Peppers, Potatoes and Onions Pizzaiola	\$60	\$90
Vesuvio or Oven Roasted Potatoes	\$30	\$45
Sautéed Rapini and Beans	\$40	\$65
Chicory and Fava Bean Puree	\$45	\$80
Focaccia Bread, Plain or Tomato	\$25	\$35
Italian Homemade Bread Filoni	\$3 per loaf	

Pasta

	½ Tray	Full Tray
Orecchiette con Cime di Rapa Orecchiette with rapini sautéed in EVOO, garlic and a pinch of red pepper flakes	\$45	\$80
Orecchiette con Ossa e Bracciole Beef sirloin roulades simmered in our special neck bone ragu, filled with pancetta, parmesan, garlic and parsley	\$95	\$160
Cavatelli Crudaiola Homemade cavatelli with arugula, fresh tomato, basil, garlic, EVOO and ricotta forte cheese	\$40	\$65
Homemade Gnocchi Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms and shaved Ricotta Salata	\$60	\$90
Conchiglie Ripieni with Meat Balls Jumbo shells stuffed with spinach, mascarpone and ricotta and baked in tomato sauce, topped mozzarella and meatballs	\$65	\$105
Melanzane alla Parmigiana Layers of breaded eggplant, mozzarella, parmesan, spinach, and marinara - baked with pasta	\$45	\$85
Lasagna: Meat or Vegetarian Layered noodles, Italian sausage and beef, ricotta cheese, tomato sauce, baked with mozzarella and romano cheese.	\$60	\$95
Pasta Bolognese (your choice of pasta) Pasta with a homemade meat sauce or meatballs	\$50	\$85
Linguini Vongole Linguini pasta tossed with clams, garlic, white wine and red pepper flake to taste	\$70	\$120

Entrées

	½ Tray	Full Tray
Pollo alla Vesuvio Tender chicken breast sautéed with potatoes, peas and garlic	\$65	\$115
Pollo alla Marsala Tender chicken breast sautéed in a marsala wine sauce with shitake mushrooms	\$65	\$115
Pollo alla Parmigiana Tender breaded chicken breast sautéed and topped with tomato sauce, mozzarella and parmesan	\$65	\$115
Veal Parmigiana Veal scallopine sautéed and topped with tomato sauce, mozzarella and parmesan	\$90	\$135
Melanzane Parmigiana Layers of breaded eggplant, mozzarella, parmesan, marinara sauce and a side of pasta	\$50	\$90

Dessert

	½ Tray	Full Tray
Tiramisu	\$50	\$70
Flourless Dark Chocolate Cake	\$50	\$80
Panacotta	\$50	\$80
Mini Cannoli	\$2.00 each	

Gluten free* and organic whole wheat pasta substitutions available at extra charge of \$15
Half Tray serves approximately 10-15 people / Full Tray serves approximately 20-30 people

