

DINNER MENU

Assaggi/Antipasti

(Homemade)

-  **Taralli & Cerignola Olive** 8
-  **Panzerottini** 8
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese
-  **Melanzane al Cartoccio** 9
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan

Pesce

-  **Grigliata** 28
(Grilled) Octopus, Seppie (cuttlefish), 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 Gratinat** 16
Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley
-  **Calamari Fritti or Grilled** 15
Lightly Fried or Grilled baby Calamari with Spicy Tomato Sauce and Fresh Lemon
-  **Insalata di Mare** 19
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** 13
in a Tomato, Red Wine Sauce
-  **Zampina Barese** 14
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree
- Carpaccio** 14
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan

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** 26
Porcini Mushroom Broth with Mascarpone
-  **Torreamare** 29
Fresh Seafood & Shellfish in white wine broth

Contorni - 7.50

(Side Dishes)

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

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

Delivery available through: Grubhub, Uber Eats and Door Dash

Primi Piatti

-  **Fresh Orecchiette con Ossa e Bracciole** 26
Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley
-  **Fresh Orecchiette con Cime di Rapa** 20
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes
-  **Cavatelli Crudaiola** 18
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese
-  **Ziti con Pureé Di Fava Bianca** 18
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory
-  **Capellini con Fagiolini** 18
Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce and Aged Ricotta Salata Cheese
- Cavatelli 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** 24
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley
- Spaghetti with Garlic-Shrimp & Broccoli** 24
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO
- Homemade Gnocchi** 22
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata
- Fresh Fettucine or Pappardelle Bolognese** 20
Pasta with a Homemade Meat Sauce
- Conchiglie Ripieni** 20
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs
-  **Trofiette Mari Monti** 22
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce
- Melanzane Parmigiana** 22
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

-  **Mazzancolle alla San Giuseppe** MP
Large grilled Adriatic prawns with pasta, EVOO and anchovies, baked in our wood fire oven
-  **Zuppa di Pesce** MP
Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth
- Fresh Catch of the Day** (ask your server) MP
- Pollo alla Parmigiana** 21
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan
- Pollo alla Vesuvio** 22
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** 28
Veal Scallopini with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking

Monday

\$3.00 Glass of House Wine with Dinner Purchase

Tuesday

B-Y-O-B (No Corkage Fee - Bottle Wine Only)


Wednesday

1/2 Price On Any Bottle Of Wine From Our Select List

LUNCH MENU (Everyday, 11:30 am - 2:30 pm)

Panini

Ciabatta or Focaccia

Salsiccia	
Italian Sausage, Roast Pepper, Smoked Mozzarella Cheese	9.95
 Caprese	
With Fresh Tomato, Mozzarella	8
Homemade Meatball	
With Tomato Sauce and Fresh Mozzarella.....	9.95
Pepper & Egg	8
Prosciutto, Mortadella & Provolone	9.95

La Zuppa

Vegetali - Mixed Vegetable Soup with Tomato Broth	5
Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini	5
Del Giorno - Soup of the Day	MP

Le Insalate

 Cialleda	9
Croutons with ripe tomatoes, cucumbers, red onion, oregano and EVOO	
 Trulli	8
Signature salad of mixed baby greens with aged ricotta salata, olives, cherry tomatoes and trulli dressing	
 Spinaci	8
Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette	
 Caprese	8
Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle	
 Arugula	8
Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO	
Wedge alla Puglia	11
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	14
Beef Sirloin Roulades simmered in our special neckbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley	
 Fresh Orecchiette con Cime di Rapa	11
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 Cavatelli Crudaiola	10
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 Ziti con Pureé Di Fava Bianca	10
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
 Capellini con Fagiolini	10
Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce and Aged Ricotta Salata Cheese	
Cavatelli Adriatico Frutti di Mare	15
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
Linguine Con Vongole Veraci	13
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
Spaghetti with Garlic-Shrimp & Broccoli	13
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
Homemade Gnocchi	11
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
Fresh Fettucine or Pappardelle Bolognese	10
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	10
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 Trofiette Mari Monti	11
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
Melanzane Parmigiana	11
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

Le Pizze

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

Margherita - Whole Milk Mozzarella, San Marzano Tomatoes & Basil	15
 Trulli - Capers, Anchovies, Gaeta Olives	16
La Burrata - Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes & Mortadella Principle	21
 Bianca - Rapini, White Tuscany Beans, Barese Sausage w.....	18
Panzerotto Baked or Fried (Mozzarella, fresh tomato & Basil)	13

\$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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