

Special Requests

Ask us for special menu items that are not listed here. Osteria Trulli always tries to accommodate any and all special items!

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 and menu items subject to change without notice.

Call 224-347-1010

*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.



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 and trulli dressing	\$25	\$45
Spinaci Baby spinach, pine nuts, mushrooms and goat cheese with a wild cherry vinaigrette	\$28	\$45
Caprese Fresh mozzarella, tomato, basil, EVOO and balsamic drizzle	\$28	\$55
Arugula Organic baby arugula w/fennel, apple, shaved parmesan w/balsamic syrup and EVOO	\$28	\$55

Antipasti & Contorni

	½ Tray	Full Tray
Panzerottini (small calzone) filled with our homemade tomato sauce and mozzarella cheese	\$25	\$45
Tavogliere Salumi Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	\$40	\$80
Bruschetta Chopped vine ripe tomatoes and basil served over crispy, toasted, Italian bread	\$25	\$40
Vongole Gratiné Baked clams with bread crumbs, parmesan, garlic and parsley	\$35	\$70
Cozze alla Marinara Steamed black mussels in marinara sauce	\$35	\$70
Calamari Fritti Lightly fried baby calamari with spicy tomato sauce and fresh lemon or can be grilled by request	\$40	\$75
Melanzane al Cartoccio Eggplant rolled around spinach and seasoned bread crumbs with pomodoro sauce and parmesan	\$30	\$60



Pasta

	½ Tray	Full Tray
Orecchiette con Cime di Rapa Orecchiette with rapini sautéed in EVOO, garlic and a pinch of red pepper flakes	\$30	\$60
Orecchiette con Ossa e Bracciole Beef sirloin roulades simmered in our special neck bone ragu, filled with pancetta, parmesan, garlic and parsley	\$80	\$130
Cavatelli Crudaiola Homemade cavatelli with arugula, fresh tomato, basil, garlic, EVOO and ricotta forte cheese	\$30	\$55
Homemade Gnocchi Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms and shaved Ricotta Salata	\$48	\$80
Conchiglie Ripieni with Meat Balls Jumbo shells stuffed with spinach, mascarpone and ricotta and baked in tomato sauce, topped mozzarella and meatballs	\$45	\$80
Melanzane alla Parmigiana Layers of breaded eggplant, mozzarella, parmesan, spinach, and 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	\$75
Linguini Vongole Linguini pasta tossed with clams, garlic, white wine and red pepper flake to taste	\$50	\$95

Side Dishes

	½ Tray	Full Tray
Sausage, Peppers, Potatoes and Onions Pizzaiola	\$40	\$75
Vesuvio or Oven Roasted Potatoes	\$20	\$35
Sautéed Rapini and Beans	\$30	\$55
Chicory and Fava Bean Puree	\$35	\$70

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**

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 and topped with tomato sauce, mozzarella and parmesan	\$45	\$80
Veal Parmigiana Veal scallopine sautéed and topped with tomato sauce, mozzarella and parmesan	\$80	\$120
Veal with Artichokes & Asparagus Veal scaloppini sautéed with artichoke, asparagus in a white wine sauce	\$80	\$140
Melanzane Parmigiana Layers of breaded eggplant, mozzarella, parmesan, marinara sauce and a side of pasta	\$40	\$80

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	\$35	\$60
Flourless Dark Chocolate Cake	\$40	\$70
Panacotta	\$35	\$70
Panzerottini Dolce con Ricotta Panzerottini filled with sweet ricotta cheese and chocolate Served with caramel sauce and vanilla gelato	\$35	\$50
Mini Cannoli	\$1.00 each	

