

Assaggi/Antipasti

(Homemade)

Taralli & Cerignola Olive	8
Panzerottini (Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	8
Melanzane al Cartoccio Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	8
Pesce	
Grigliata (Grilled) Octopus, Seppie (cuttlefish), Calamari & Prawns served over Rapini & Tuscan Beans	26
Cozze Alla Marinara - Steamed Black Mussels in Marinara Sauce	14
Cozze Gratinat Wood Fire, Oven Baked Mussels with bread crumbs, Parmesan, Garlic & Parsley	14
Calamari Fritti Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon or grilled	14
Vongole Gratinat Wood Fire, Oven Baked Clams, with Garlic and Parsley, topped with bread crumbs	14
Insalata di Mare Seafood Salad of Shrimp, Calamari, & Octopus marinated in Extra Virgin Olive Oil, w/fresh Lemon & Parsley	17
Carne	
Tavoliere Principe Salumi Salami, Mortadella, Prosciutto, Provolone and Parmesan Cheeses	18
Homemade Sausage, Roasted Peppers & Potatoes in a Tomato Red Wine Sauce	12
Prosciutto Principe Imported Prosciutto Di Parma, wrapped in baby Arugula with shaved Parmesan & Melon.....	14
Carpaccio (Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan.....	13

Risotto

(Imported, Organic Acquerello Carnaroli Rice)

Tiella Barese Traditional Homemade Pugliese Dish with Rice, Potatoes & Mussels baked in our wood fire oven.....	29
Porcini & Mascarpone Porcini Mushroom Broth with Mascarpone.....	25
Torreamare Fresh Seafood & Shellfish in white wine broth.....	29
Tartufo Fave Black Truffle Puree, Green Fava Beans, Ricotta Salata.....	26

Contorni - 7

(Side Dishes)

Individual Portions of Sauteéd Rapini – Spinach – Roasted Potatoes	
Steamed Asparagus – Soft Polenta – Meatballs – Italian Sausage – Chicken	
Sauteed Shrimp - 8	

Primi Piatti

Fresh Orecchiette con Ossa e Bracciale Beef Sirloin Roulades simmered in our special neckbone Ragù, filled w/Pancetta, Parmesan, Garlic & Parsley	26
Fresh Orecchiette con Cime di Rapa Orecchiette with Rapini sauteed in Olive Oil, Garlic & a pinch of Hot Chili Flakes	19
Cavatelli Crudaiola Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, Extra Virgin Oil & Ricotta Forte Cheese	17
Ziti con Pureé Di Fava Bianca Ziti Pasta with a Puree of White Fava Beans & an Italian Chicory	17
Capellini con Fagiolini Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce & Aged Ricotta Salata Cheese	17
Spaghetti dell'Adriatico Spaghetti with assorted Seafood & Shellfish in a slightly spicy Tomato Sauce.....	29
Tagliolini Con Vongole Veraci Steamed Vongole tossed with Pasta, Garlic, White Wine & Parsley.....	23
Trofiette Pugliese Twisted Spiral Pasta with fresh Tomatoes, Burrata Cheese and Mortadella.....	19
Pugliese-Style Melanzane Ripiene Eggplant stuffed with chunks of eggplant, bread crumbs, pecorino cheese, and parsley. Baked in our wood burning oven and served with a side of fettuccine al pomodoro.....	22
Homemade Gnocchi Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata.....	22
Fresh Fettucine Bolognese Fettucine Pasta with a Homemade Meat Sauce.....	18
Conchiglie Ripieni Jumbo Shells stuffed with Spinach, Mascarpone & Ricotta & baked in Tomato Sauce, Mozzarella & Meatballs	18
Cavatelli Mari Monti Homemade Cavatelli Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, Extra Virgin Olive Oil, White Wine Sauce.....	22

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

Mazzancolle alla san Giuseppe Large grilled Adriatic prawns with pasta, olive oil & anchovies, baked in our wood fire oven.....	35
Zuppa di Pesce - Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth.....	MP
Fresh Catch of the Day (ask your server).....	MP
Pollo alla Parmigiana Tender Breaded Chicken Breast sautéed & topped with Tomato Sauce, Mozzarella & Parmesan.....	21
Pollo Arrosto con Patate Baked Boneless Chicken with Rosemary and Garlic served with Roasted Potatoes	21
Veal Chop alla Trulli 10 oz. Veal Chop with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking	31

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

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

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

DAILY LUNCH SPECIALS \$9.95

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

Includes Soup or House Salad
And Choice of 1:

Panini Ciabatta, Focaccia or Wheat

Salsiccia - Italian Sausage, Roast Pepper, Smoked Mozzarella Cheese

Caprese - With Fresh Tomato, Mozzarella

Homemade Meatball - with Tomato Sauce and Fresh Mozzarella

Pepper & Egg

Prosciutto, Mortadella & Provolone

LUNCH PORTION OF ALL PASTAS FOR 1/2 OFF

See dinner menu, Primi Piatti section only.

La Zuppa

Vegetali - Mixed Vegetable Soup with Tomato Broth..... 4

Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini 4

Del Giorno - Soup of the Day MP

Le Insalate

Trulli

Signature salad of mixed Baby Greens w/Aged Ricotta Salata, Olives, Cherry Tomatoes & Trullo Dressing 8

Pomodoro Gorgonzola

Sliced Tomato, Mixed Greens, Gorgonzola & Red Onions with Balsamic Syrup and Olive Oil 8

Spinaci - Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette ... 8

Caprese - Fresh Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle 8

Arugula

Organic Baby Arugula w/Fennel, Apple, shaved Parmesan w/Balsamic Syrup & Extra Virgin Olive Oil..... 8

Insalata Romana - Romaine Hearts, Shaved Parmesan, Croutons & our Caesar Dressing ... 8

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 Principe 21

Bianca - Rapini, White Tuscany Beans, Barese Sausage w..... 18

Panzerotto Baked or Fried (Mozzarella, fresh tomato & Basil) 13



House Specialities **Vegan Dishes** *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**

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