



Assaggi/ Antipasti

(Homemade)

Taralli & Cerignola Olive 8

Panzerottini.....8

(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese

Melanzane al Cartoccio 8

Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan

Pesce

Grigliata..... 26

(Grilled) Octopus, Seppie (cuttlefish), Calamari & Prawns served over Rapini & Tuscan Beans

Cozze Alla Marinara 14

Steamed Black Mussels in Marinara Sauce

Cozze Gratinata..... 14

Wood Fire, Oven Baked Mussels with bread crumbs, Parmesan, Garlic & Parsley

Calamari Fritti 14

Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon or grilled

Vongole Gratinata..... 14

Wood Fire, Oven Baked Clams, with Garlic and Parsley, topped with Bread Crumbs

Insalata di Mare 17

Seafood Salad of Shrimp, Calamari, & Octopus marinated in Extra Virgin Olive Oil, w/fresh Lemon & Parsley

Carne

Tavoliere Principe Salumi..... 18

Salami, Mortadella, Prosciutto, Speck Olive, Provolone and Parmesan Cheeses

Homemade Sausage, Roasted Peppers

& Potatoes12

in a Tomato, Red Wine Sauce

Prosciutto Principe..... 14

Imported Prosciutto Di Parma, wrapped in baby Arugula with shaved Parmesan & Melon

Carpaccio.....13

(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan

La Zuppa

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

Stracciatella Fiorentina 4

Egg Drop with Chicken, Spinach and Tortellini

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 with Balsamic Syrup & Extra Virgin Olive Oil 8

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

Risotto

(Imported, Organic Acquerello Carnaroli Rice)

Tiella Barese.....29

Traditional Homemade Pugliese Dish with Rice, Potatoes & Mussels (Riso Patate e Cozze) - ad baked in our wood fire oven

Porcini & Mascarpone.....25

Porcini Mushroom Broth with Mascarpone

Torreamare.....29

Fresh Seafood & Shellfish in white wine broth

Tartufo Fave.....26

Black Truffle Puree, Green Fava Beans, Ricotta Salata

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 Bracciole ... 26

Beef Sirloin Roulades simmered in our special backbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley

Fresh Orecchiette con Cime di Rapa... 19

Orecchiette with Rapini sauteed in Olive Oil, Garlic & a pinch of Hot Chili Flakes

Cavatelli Crudaiola 17

Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, Extra Virgin Oil & Ricotta Forte Cheese

Ziti con Pureé Di Fava Bianca 17

Ziti Pasta with a puree of white Fava Beans & an Italian Chicory

Capellini con Fagiolini..... 17

Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce & Aged Ricotta Salata Cheese

Spaghetti dell'Adriatico 29

Spaghetti with assorted Seafood & Shellfish in a slightly spicy Tomato Sauce

Tagliolini Con Vongole Veraci 23

Steamed Vongole Tossed with Pasta, Garlic, White Wine & Parsley

Trofiette Pugliese 19

Twisted Spiral Pasta with Fresh Tomatoes, Burrata Cheese & Mortadella Principe

Pugliese-Style Melanzane Ripiene 22

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.

Homemade Gnocchi 22

Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata

Fresh Fettucine Bolognese..... 18

Fettucine Pasta with a Homemade Meat Sauce

Conchiglie Ripieni 18

Jumbo Shells stuffed with Spinach, Mascarpone & Ricotta & baked in Tomato Sauce, Mozzarella & Meatballs

Cavatelli Mari Monti.....22

Homemade Cavatelli Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, Extra Virgin Olive Oil, White Wine Sauce

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

Mazzancolle alla San Giuseppe..... 35

Large grilled Adriatic prawns with pasta, olive oil & 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 & topped with Tomato Sauce, Mozzarella & Parmesan

Pollo Arrosto con Patate..... 21

Baked Semi Boneless Chicken with Rosemary and Garlic served with Roasted Potatoes

Veal Chop alla Trulli..... 31

12 oz. Veal Chop with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking

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

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 18

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

House Specialities **Vegan Dishes**



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

Ask Your Server for Today's Specials. Whole Wheat & Gluten Free Pastas are Now Available for an additional \$3. Pasta, Pizza and Desserts Available. We Have Carry-Out.



The Origin of the Trulli of Alberobello

Located in "Puglia", in the southern region of Italy is a small town called "Alberobello." It is found inside the province of Bari. Here is where you will find the conical shaped houses called Trulli's. This territory stands in the middle of a vast layer of the earth's crust of limestone which flakes into flat sheets of varying thickness which has favored the development of the mysterious stone homes called Trulli.

According to archaeological studies, Trulli's were first built in pre-historic times by tribes from the middle east and asia minor. These tribes used to erect tombs to bury their dead to shelter them from bad weather. During the expansion of the Hellenistic culture which dominated the coast of southern Italy, the arrival of the first Greek settlers developed and embellished the Trulli. The word Trullo derives from the greek word Tholos, which refers to a circular dome-shaped construction.




Legend has it the tombs, after hundreds of years and various improvements, became homes for farmers. Eventually, newer Trulli's arose and were built by a 16th century architect who noticed that the stones used for the Trulli (called chiancole) kept the Trulli's cool in the summer and warm in the winter.

People today still live in Trulli's. The little town of Alberobello draws tourists from all over the world. The larger Trulli's have been turned into luxury hotels and trattorias. It has become a town of many souvenir stands and artisan work shops. As you walk through town, you can smell the air that carries the scent of almonds and olives.

Our staff welcomes you to Osteria Trulli!

Buon Appetito!

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www.osteriatrulli.com   



From Alberobello, Italy to The Heart of Your Neighborhood

