

# DINNER MENU

## Assaggi/Antipasti

(Homemade)

 <b>Taralli &amp; Cerignola Olive</b> .....	9
 <b>Panzerottini</b> .....	9
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
 <b>Melanzane al Cartoccio</b> .....	9
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	
<b>Pesce</b>	
 <b>Grigliata</b> .....	29
(Grilled) Octopus, Seppie (cuttlefish), Calamari & Prawns served over Rapini & Tuscan Beans	
 <b>Cozze or Vongole Alla Marinara</b> .....	16
Steamed Black Mussels or Clams with bread crumbs in Marinara Sauce	
 <b>Cozze or Vongole Gratinata</b> .....	16
Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley	
 <b>Calamari Fritti or Grilled</b> .....	16
Lightly Fried or Grilled baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
 <b>Insalata di Mare</b> .....	20
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	

## Carne

<b>Tavogliere Salumi</b> .....	19
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
<b>Homemade Sausage, Roasted Peppers &amp; Potatoes</b> ....	13
in a Tomato, Red Wine Sauce	
 <b>Zampina Barese</b> .....	14
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
<b>Carpaccio</b> .....	14
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

## La Zuppa

<b>Vegetali</b> .....	6
Mixed Vegetable Soup with Tomato Broth	
<b>Stracciatella Fiorentina</b> .....	6
Egg Drop with Chicken, Spinach and Tortellini	
<b>Del Giorno</b> .....	MP
Soup of the Day	

## Risotto

(Imported, Organic Acquerello Carnaroli Rice)

 <b>Tiella Barese</b> .....	29
Traditional Homemade Pugliese Dish with Rice, Potatoes and Mussels (Riso Patate e Cozze), and baked in our wood fire oven	
<b>Porcini &amp; Mascarpone</b> .....	28
Porcini Mushroom Broth with Mascarpone	
 <b>Torreamare</b> .....	29
Fresh Seafood & Shellfish in white wine broth	

## Contorni - 8

(Side Dishes)

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

## Primi Piatti

 <b>Fresh Orecchiette con Ossa e Bracciole</b> .....	28
Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley	
 <b>Fresh Orecchiette con Cime di Rapa</b> .....	21
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 <b>Cavatelli Crudaiola</b> .....	20
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 <b>Ziti con Pureé Di Fava Bianca</b> .....	20
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
 <b>Capellini con Fagiolini</b> .....	20
Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce and Aged Ricotta Salata Cheese	
<b>Cavatelli Adriatico Frutti di Mare</b> .....	29
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
<b>Linguine Con Vongole Veraci</b> .....	25
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
<b>Spaghetti with Garlic-Shrimp &amp; Broccoli</b> .....	25
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
<b>Homemade Gnocchi</b> .....	23
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
<b>Fresh Fettucine or Pappardelle Bolognese</b> .....	21
Pasta with a Homemade Meat Sauce	
<b>Conchiglie Ripieni</b> .....	21
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 <b>Trofiette Mari Monti</b> .....	23
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
<b>Melanzane Parmigiana</b> .....	22
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

## Secondi Piatti

Served with Chef's Choice Vegetable & Potato

 <b>Mazzancolle alla San Giuseppe</b> .....	MP
Large grilled Adriatic prawns with pasta, EVOO and anchovies, baked in our wood fire oven	
 <b>Zuppa di Pesce</b> .....	MP
Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth	
<b>Fresh Catch of the Day</b> (ask your server) .....	MP
<b>Pollo alla Parmigiana</b> .....	22
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
<b>Pollo alla Vesuvio</b> .....	23
Semi Deboned Chicken and Wedges of Potato Sautéed with Peas, Garlic, Oregano, White Wine and EVOO, then baked in our wood fired oven	
 <b>Veal Scallopini alla Trulli</b> .....	28
Veal Scallopini 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.**

Delivery available through: Grubhub, Uber Eats and Door Dash

# LUNCH MENU (Everyday, 12:30 pm - 2:30 pm)

## Panini

Ciabatta or Focaccia

<b>Salsiccia</b>	
Italian Sausage, Roast Pepper, Smoked Mozzarella Cheese	9.95
 <b>Caprese</b>	
With Fresh Tomato, Mozzarella	8
<b>Homemade Meatball</b>	
With Tomato Sauce and Fresh Mozzarella	9.95
<b>Pepper &amp; Egg</b>	8
<b>Prosciutto, Mortadella &amp; Provolone</b>	9.95

## La Zuppa

<b>Vegetali</b> - Mixed Vegetable Soup with Tomato Broth	6
<b>Stracciatella Fiorentina</b> - Egg Drop with Chicken, Spinach and Tortellini	6
<b>Del Giorno</b> - Soup of the Day	MP

## Le Insalate

 <b>Cialledda</b>	9
Croutons with ripe tomatoes, cucumbers, red onion, oregano and EVOO	
 <b>Trulli</b>	8
Signature salad of mixed baby greens with aged ricotta salata, olives, cherry tomatoes and trulli dressing	
 <b>Spinaci</b>	8
Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette	
 <b>Caprese</b>	8
Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle	
 <b>Arugula</b>	8
Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO	
<b>Wedge alla Puglia</b>	11
Cold wedge of iceberg lettuce topped with a homemade creamy caesar dressing, speck bites, shaved parmesan and croutons	

## Pasta

(Lunch Portion)

 <b>Fresh Orecchiette con Ossa e Bracciole</b>	15
Beef Sirloin Roulades simmered in our special backbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley	
 <b>Fresh Orecchiette con Cime di Rapa</b>	12
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 <b>Cavatelli Crudaiola</b>	11
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 <b>Ziti con Pureé Di Fava Bianca</b>	11
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
 <b>Capellini con Fagiolini</b>	11
Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce and Aged Ricotta Salata Cheese	
<b>Cavatelli Adriatico Frutti di Mare</b>	16
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
<b>Linguine Con Vongole Veraci</b>	14
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
<b>Spaghetti with Garlic-Shrimp &amp; Broccoli</b>	14
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
<b>Homemade Gnocchi</b>	12
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
<b>Fresh Fettucine or Pappardelle Bolognese</b>	11
Pasta with a Homemade Meat Sauce	
<b>Conchiglie Ripieni</b>	11
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 <b>Trofiette Mari Monti</b>	12
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
<b>Melanzane Parmigiana</b>	12
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)

<b>Margherita</b> - Whole Milk Mozzarella, San Marzano Tomatoes & Basil	15
 <b>Trulli</b> - Capers, Anchovies, Gaeta Olives	16
<b>La Burrata</b> - Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes & Mortadella Principie	21
 <b>Bianca</b> - Rapini, White Tuscany Beans, Barese Sausage	18
<b>Panzerotto</b> 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.  
 Delivery available through: Grubhub, Uber Eats and Door Dash