



From Alberobello, Italy to The Heart of Your Neighborhood



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!





Assaggi/Antipasti

(Homemade)

Taralli & Cerignola Olive	9
Panzerottini	9
(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	29
(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 Gratinata	16
Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley	
Calamari Fritti or Grilled	16
Lightly Fried or Grilled baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
Insalata di Mare	20
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	

La Zuppa

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

Le Insalate

Cialledda	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	

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	28
Porcini Mushroom Broth with Mascarpone	
Torreamare	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

Fresh Orecchiette con Ossa e Bracciole	28
Beef Sirloin Roulades simmered in our special neckbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley	
Fresh Orecchiette con Cime di Rapa	21
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
Cavatelli Crudaiola	20
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
Ziti con Pureé Di Fava Bianca	20
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
Capellini con Fagiolini	20
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	25
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
Spaghetti with Garlic-Shrimp & Broccoli	25
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
Homemade Gnocchi	23
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
Fresh Fettucine or Pappardelle Bolognese	21
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	21
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
Trofiette Mari Monti	23
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	22
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
Pollo alla Vesuvio	23
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	

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	21
Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes and Mortadella Principie	
Bianca - Rapini, White Tuscany Beans, Barese Sausage	18
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Panzerotto	13
Baked or Fried (Mozzarella, fresh tomato & Basil)	

\$2.00 each additional ingredient

Gift Certificates Available * Catering For All Occasions * Private Parties for up to 50 people. **Gratuity of 20% 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.

Traditional Dish from Puglia

***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.**