

DINNER MENU

We apologize to all customers that certain menu items may not be available and some items may experience price increases not listed on this menu due to current market supply issues.

Assaggi/Antipasti

(Homemade)

-  **Imported Fresh Burrata with Tomatoes & Bruschetta (for 2 people)** 26
-  **Taralli & Cerignola Olive** 10
-  **Panzerottini** 12
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese
-  **Melanzane al Cartoccio** 10
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** 17
Lightly Fried or Grilled baby Calamari with Spicy Tomato Sauce and Fresh Lemon
-  **Insalata di Mare** 23
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley
- Carne**
- Tavoliere Salumi** 19
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli
- Homemade Sausage, Roasted Peppers & Potatoes** 14
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

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 Sautéed Rapini – Spinach – Roasted Potatoes
- Steamed Asparagus – Soft Polenta – Meatballs – Italian Sausage
- Chicken – Chicory Fava Bean Puree

Primi Piatti

-  **Homemade Bucatini Cacio Pepe** 24
-  **Fresh Orecchiette con Ossa e Bracciole** 28
Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley
-  **Fresh Orecchiette con Cime di Rapa** 22
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes
-  **Cavatelli Crudaiola** 21
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese
-  **Ziti con Pureé Di Fava Bianca** 21
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory
-  **Capellini con Fagiolini** 21
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** 26
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley
- Spaghetti with Garlic-Shrimp & Broccoli** 26
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** 22
Pasta with a Homemade Meat Sauce
- Conchiglie Ripieni** 22
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** 23
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 Boned 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** 29
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 (Monday - Friday, 12:00 pm - 2:30 pm)

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Panini

Ciabatta or Focaccia

Salsiccia

Italian Sausage, Roast Pepper, Smoked Mozzarella Cheese 12

Caprese

With Fresh Tomato, Mozzarella 12

Homemade Meatball

With Tomato Sauce and Fresh Mozzarella 12

Pepper & Egg

..... 12

Prosciutto, Mortadella & Provolone

..... 12


La Zuppa

Vegetali - Mixed Vegetable Soup with Tomato Broth 6

Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini 6

Del Giorno - Soup of the Day MP

Le Insalate

 **Cialledda** 9

Croutons with ripe tomatoes, cucumbers, red onion, oregano and EVOO

 **Trulli** 9

Signature salad of mixed baby greens with aged ricotta salata, olives, cherry tomatoes and trulli dressing

 **Spinaci** 9

Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette

 **Caprese** 9

Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle

 **Arugula** 9


Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO

Wedge alla Puglia 13

Cold wedge of iceberg lettuce topped with a homemade creamy caesar dressing, speck bites, shaved parmesan and croutons

Pasta

(Lunch Portion)

 **Fresh Orecchiette con Ossa e Bracciole** 15

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

 **Fresh Orecchiette con Cime di Rapa** 12


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

 **Cavatelli Crudaiola** 11

Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese

 **Ziti con Pureé Di Fava Bianca** 11

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

 **Capellini con Fagiolini** 11

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

Linguine Con Vongole Veraci 14

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

Spaghetti with Garlic-Shrimp & Broccoli 14

Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO

Homemade Gnocchi 12

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

Fresh Fettucine or Pappardelle Bolognese 11

Pasta with a Homemade Meat Sauce


 **Trofiette Mari Monti** 12

Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce

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 Principie 22

 **Bianca** - Rapini, White Tuscany Beans, Barese Sausage 19

Panzerotto Baked or Fried (Mozzarella, fresh tomato & Basil) 14

\$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