From Alberobello, Italy to The Heart of Your Neighborhood

SPECIALS

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ASSAGGI / ANTIPASTI

Imported Fresh Burrata with Tomatoes & Bruschetta (for 2 people). . .**$26**

Combo Soft Shell Crab & Crab Cake with Couscous Salad & Lobster Bisque Sauce. . .**$26**

Stuffed Artichoke with Pecorino Cheese, Breadcrumbs & Herbs . .**$14**

SOUP

Cream of Tomato with Green Peas & Tortellini. . .**$7**

ORGANIC RISOTTO

Grilled Chicken, Mushrooms & Spinach topped Shaved Parmesan Cheese. . .**$28**

PASTA

NEW

Homemade Bucatini Cacio Pepe. . .**$24**

Homemade Fusilli Bolognese served with Meat Balls & Sausage. . .**$28**

CARNE (MEAT)

Served with Risotto Special and Chef's Choice of Vegetable

Ossobuco—Braised Shank in Red Wine Sauce. . .**$34**

Pork Chop Vesuvio, EVOO, Garlic, Green Peas, Mushrooms & Potatoes in White Wine Sauce. . .**$25**

Grilled Lamb Chop with Rapini, Tuscan Beans & Roasted Potatoes. . .**$39**

Scallopini with Kalamata Olives, Capers in a White Wine/Lemon Sauce. . .**$28**

PESCE (FISH)

Served with Roasted Potatoes and Chef's Choice of Vegetable

*****Served with EVOO & Lemon***

-Choice of Whole or Butterflied-

Branzino** (Mediterranean Sea Bass) / Orata** (Sea Bream) / Red Snapper** (Dentice). . .**$39**

Baccala (Cod). . .**$34**

Oven Roasted Casserole with Potatoes, Olives, Peppers, Capers & Tomato Broth

NEW

Fresh Soft Shell Crab. .**$41**

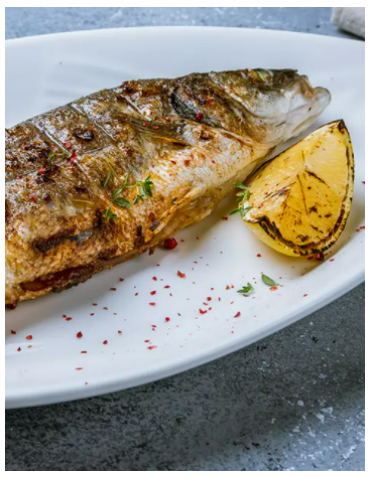
Oven Roasted Casserole with Potatoes, Olives, Capers & Tomato Wine Sauce

DESSERTS

Panna Cotta with Fresh Berries. . .**$10**

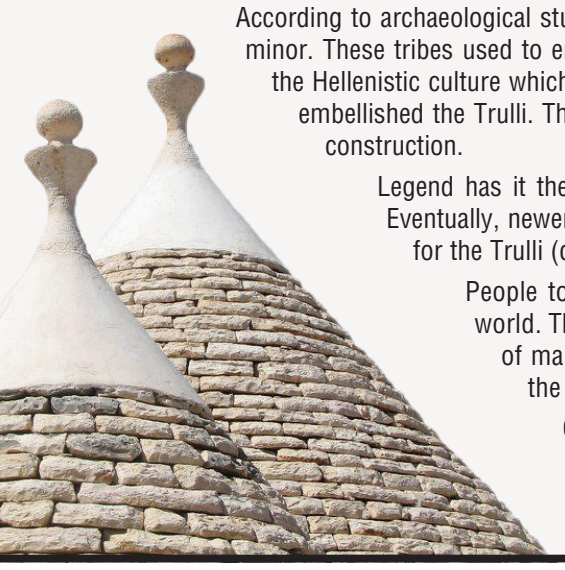
Warm Chocolate Lava Cake with Fior di Latte. . .**$10**

Chocolate Tartufo with Zabaglione Gelato. . .**$10**



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.



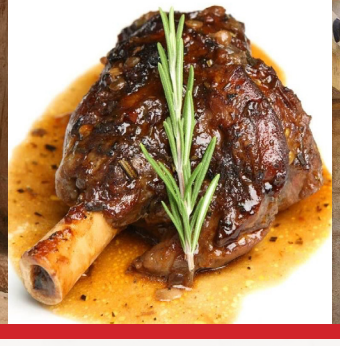
According to archaeological studies, Trulli's were first built in pre-historic times by tribes from the middle east and asia minor. These tribes used to erect tombs to bury their dead to shelter them from bad weather. During the expansion of the Hellenistic culture which dominated the coast of southern 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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ASSAGGI/ANTIPASTI

(Homemade)

- **Focaccia Bread** 2
- **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 Gratinate** 16
  Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley
- **Calamari Fritti** 17
  Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon
- **Calamari Gratinate** 18
  Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley
- **Insalata di Mare** 24
  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** 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

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** 9
  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 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** 26
  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

- **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** 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

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** 22
  Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes and Mortadella Principie
- **Bianca** - Rapini, White Tuscany Beans, Barese Sausage 19

- **Panzerotto** 14
  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.

5-27-22