

# LUNCH MENU (Monday - Friday, 12:00 pm - 2:30 pm)

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.  
\$2.00 additional for any split menu item.

## 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** ..... 9

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


## 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**

## Pasta

(Lunch Portion)

 **Fresh Orecchiette con Ossa e Bracciole** ..... 15

Beef Sirloin Roulades simmered in our special backbone Ragù, 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 Crudaiaola** ..... 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



 **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