

# 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.  
\$2.00 additional for any split menu item.

## Assaggi/Antipasti

(Homemade)

 <b>Focaccia Bread</b> .....	2
 <b>Taralli &amp; Cerignola Olive</b> .....	10
 <b>Panzerottini</b> .....	12
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
 <b>Melanzane al Cartoccio</b> .....	11
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</b> .....	18
Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
 <b>Calamari Gratinata</b> .....	18
Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley	
 <b>Insalata di Mare</b> .....	26
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	

## Carne

<b>Tavoliere Salumi</b> .....	19
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
<b>Homemade Sausage, Roasted Peppers &amp; Potatoes</b> ....	14
in a Tomato, Red Wine Sauce	
 <b>Zampina Barese</b> .....	15
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> .....	29
Porcini Mushroom Broth with Mascarpone	
 <b>Torreamare</b> .....	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

 <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> .....	23
Orecchiette with Rapini sautéed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 <b>Cavatelli Crudaiola</b> .....	22
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 <b>Ziti con Pureé Di Fava Bianca</b> .....	22
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
 <b>Capellini con Fagiolini</b> .....	21
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> .....	26
Steamed Baby Clams Tossed with Pasta, Garlic, White Wine and Parsley	
<b>Spaghetti with Garlic-Shrimp &amp; Broccoli</b> .....	26
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
<b>Homemade Gnocchi</b> .....	25
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
<b>Fresh Fettucine or Pappardelle Bolognese</b> .....	22
Pasta with a Homemade Meat Sauce	
<b>Conchiglie Ripieni</b> .....	22
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 <b>Trofiette Mari Monti</b> .....	26
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
<b>Melanzane Parmigiana</b> .....	23
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

## Secondi Piatti

Served with Chef's Choice Vegetable & Potato

 <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> .....	23
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> .....	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** ..... 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 ..... 16

 **Trulli** - Capers, Anchovies, Gaeta Olives ..... 17

**La Burrata** - Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes & Mortadella Principie ..... 23


 **Bianca** - Rapini, White Tuscany Beans, Barese Sausage ..... 20

**Panzerotto** Baked or Fried (Mozzarella, fresh tomato & Basil) ..... 15

**\$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