

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 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 neckbone 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