

CARRY OUT ONLY 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)

 Focaccia Bread	3.25
 Taralli & Cerignola Olive	11.25
 Panzerottini	13.25
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
 Melanzane al Cartoccio	13.25
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	


Pesce

 Grigliata	30.25
(Grilled) Octopus, Calamari & Prawns served over Rapini & Tuscan Beans	
 Cozze or Vongole Alla Marinara	17.25
Steamed Black Mussels or Clams with bread crumbs in Marinara Sauce	
 Cozze or Vongole Gratinata	17.25
Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley	
 Calamari Fritti	19.25
Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
 Calamari Gratinata	19.25
Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley	
 Insalata di Mare	30.25
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	

Carne

 Tavogliere Salumi	20.25
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
 Homemade Sausage, Roasted Peppers & Potatoes ..	16.25
in a Tomato, Red Wine Sauce	
 Zampina Barese	16.25
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
 Carpaccio	15.25
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

La Zuppa

 Vegetali	7.25
Mixed Vegetable Soup with Tomato Broth	
 Stracciatella Fiorentina	7.25
Egg Drop with Chicken, Spinach and Tortellini	
 Del Giorno	MP
Soup of the Day	

Risotto

(Imported, Organic Acquerello Carnaroli Rice)

 Tiella Barese	30.25
Traditional Homemade Pugliese Dish with Rice, Potatoes and Mussels (Riso Patate e Cozze), and baked in our wood fire oven	
 Porcini & Mascarpone	30.25
Porcini Mushroom Broth with Mascarpone	
 Torreamare	30.25
Fresh Seafood & Shellfish in white wine broth	

Contorni - 10.25

(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	30.25
Beef Sirloin Roulades simmered in our special backbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley	
 Fresh Orecchiette con Cime di Rapa	24.25
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 Cavatelli Crudaiaola	23.25
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 Bucatini Carbonara Sbagliata (not the original) ..	26.25
Grana Padano Cheese, Guanciale, Green Peas, Black Pepper & Cream	
 Homemade Cheese Ravioli	26.25
Speck, Prosciutto, Pancetta & Green Peas in a Vodka Sauce	
 Calamarata Adriatico Frutti di Mare	30.25
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
 Linguine Con Vongole Veraci	28.25
Steamed Baby Clams Tossed with Pasta, Garlic, White Wine and Parsley	
 Bucatini with Garlic, Shrimp, Broccoli & Mushrooms	28.25
Bucatini tossed with Sautéed Garlic, Shrimp, Broccoli, Mushrooms and EVOO	
 Homemade Gnocchi	26.25
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
 Fettucine, Pappardelle or Fusilli Bolognese	24.25
Pasta with a Homemade Meat Sauce	
 Conchiglie Ripieni	24.25
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 Bowtie Mari Monti	28.25
Pasta with Mussels, Clams, Cannellini Beans and Mushrooms, in a light Tomato-Basil Sauce	
 Melanzane Parmigiana	24.25
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	
 Pollo alla Parmigiana	24.25
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
 Pollo alla Vesuvio	24.25
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	30.25
Veal Scallopini with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking	
 Pork Chop Vesuvio	27.25
EVOO, Garlic, Green Peas, Mushrooms & Potatoes in White Wine Sauce	
 Beef Medallions Diane	39.25
Shallots, Garlic, Mushrooms in a Classic Creamy Diane Sauce	

Please ask the server for our special chops & fish cooked in our wood burning oven.

Delivery available through: Grubhub, Uber Eats and Door Dash

CARRY OUT ONLY 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 14.25

Caprese

With Fresh Tomato, Mozzarella 14.25

Homemade Meatball

With Tomato Sauce and Fresh Mozzarella 14.25

Pepper & Egg 14.25

Prosciutto, Mortadella & Provolone 14.25


La Zuppa


Vegetali - Mixed Vegetable Soup with Tomato Broth 8.25

Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini 8.25


Del Giorno - Soup of the Day MP

Le Insalate

 **Cialledda** 11.25
Croutons with ripe tomatoes, cucumbers, red onion, oregano and EVOO

 **Trulli** 11.25
Signature salad of mixed baby greens with aged ricotta salata, olives, cherry tomatoes and trulli dressing

 **Spinaci** 11.25
Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette

 **Caprese** 11.25
Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle


 **Arugula** 11.25
Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO

Wedge alla Puglia 11.25
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 18.25

 **Trulli** - Capers, Anchovies, Gaeta Olives 19.25

La Burrata - Organic Baby Arugula, Fresh Imported Burrata Cheese, Cherry Tomatoes & Mortadella Principie 25.25


 **Bianca** - Rapini, White Tuscany Beans, Barese Sausage 22.25


Panzerotto Baked or Fried (Mozzarella, fresh tomato & Basil) 17.25


\$2.00 each additional ingredient

Pasta

(Lunch Portion)

 **Fresh Orecchiette con Ossa e Bracciole** 17.25
Beef Sirloin Roulades simmered in our special neckbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley

 **Fresh Orecchiette con Cime di Rapa** 14.25
Orecchiette with Rapini sautéed in EVOO, Garlic & a pinch of Hot Chili Flakes

 **Cavatelli Crudaiaola** 13.25
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese

Bucatini Carbonara Sbagliata (not the original) ... 14.25
Grana Padano Cheese, Guanciale, Green Peas, Black Pepper & Cream

Homemade Cheese Ravioli 14.25
Speck, Prosciutto, Pancetta & Green Peas in a Vodka Sauce

Calamarata Adriatico Frutti di Mare 15.25
Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce


Linguine Con Vongole Veraci 16.25
Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley

Bucatini with Garlic, Shrimp, Broccoli & Mushrooms ... 16.25
Bucatini tossed with Sautéed Garlic, Shrimp, Broccoli, Mushrooms and EVOO

Homemade Gnocchi 14.25
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata

Fettuccine, Pappardelle or Fusilli Bolognese 13.25
Pasta with a Homemade Meat Sauce

Conchiglie Ripieni 13.25
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs

 **Bowtie Mari Monti** 14.25
Pasta with Mussels, Clams, Cannellini Beans and Mushrooms, in a light Tomato-Basil 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