

ITALIAN

# TRULI®

FOOD & DRINK

EAT & DRINK

LUNCH

SUMMER 2022

**ADD A LITE INSALATE DI CASA OR CAESAR SALAD TO ANY MENU ITEM FOR \$2.50**

## ANTIPASTI

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**a basket of rustic bread<sup>V</sup> 3.50**  
seasoned olive oil

**garlic bread<sup>V</sup> 5.50**  
make it "scampi" +5

**polenta fries<sup>V</sup> 7.50**  
Parmesan, pomodoro

**bruschetta<sup>V</sup> 9**  
tomatoes, basil, garlic, olive oil, onion & balsamic vinegar on toasted rustic bread

**caprese<sup>V</sup> 9.50**  
truli-made, hand-pulled fresh mozzarella, vine-ripe tomatoes, fresh basil, EVOO, balsamic glaze

**meatballs, pomodoro (3) 9.50**  
herbed ricotta, crusty bread

## INSALATE E ZUPPE

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**insalata della casa<sup>V</sup> 9**  
romaine, radicchio, carrots, cucumbers, tomatoes, sweet peppers, provolone, croutons, vinaigrette

**grilled chicken caesar 12**  
you know, but better  
*leave off the chicken 9*

**special "chopped" 12**  
bibb, romaine, Genoa salami, provolone, pickled onions, chickpeas, roasted tomatoes, pine nuts, boiled egg, sun-dried tomato pesto vinaigrette

**grilled shrimp panzanella 15**  
vine-ripe tomatoes, cucumber, red onion, fresh mozzarella, red & yellow bell peppers, capers, torn basil, croutons, vinaigrette

**chicken Milanese<sup>GF</sup> 15**  
arugula salad, cherry tomatoes, shaved Parmesan

*add grilled chicken to any salad +5*

## EXTRA

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**rosemary-Parm spud buds<sup>V</sup> 5**  
rosemary, lemon, good olive oil

**meatballs (2) 7.50**

## cyo pasta

CHOOSE ONE FROM EACH  
9.50

## pasta 1

 rigatoni

 penne rigate

 g/f penne

 cavatappi

 spaghetti

 angel hair

 fettucine

butternut squash noodles +2

 gnocchi +2

 cheese ravioli +3

## sauce 2

**Alfredo<sup>V</sup>**

**pomodoro<sup>VG</sup>**  
tomato & basil

**alla vodka<sup>V</sup>**  
pink alfredo

**aglio olio<sup>V</sup>**  
garlic, hot pepper, olive oil, Parmesan

**sun-dried tomato pesto<sup>VG</sup> +2**

**carbonara +2**  
alfredo sauce, peas, bacon, Parmesan, pecorino and a touch of egg

**bolognese +3**  
meat sauce

**basil pesto (no nuts)<sup>VG</sup> +4**

**mushroom bolognese<sup>VG</sup> +4**

**sunday gravy +5**  
meatballs, sausage & red wine-braised beef in rich tomato sauce

## yum 3

**meatballs (2) +7.50**

**wine-braised beef +6**

**sweet Italian sausage +5**

**grilled chicken breast +5**

**shrimp +7.50**

## panino

*all Panino are served with rosemary-Parm spud buds*

**Truli® cheeseburger 13**  
our butcher's blend topped with caramelized mushrooms & onions and fontina cheese served on Italian 'baguette' with sun-dried tomato aioli, lettuce, and tomato

**the OG Sicilian 13**  
*it's hot and it's cold*  
mortadella, pepperoni, Genoa salame, and melted provolone topped with dressed greens, roasted peppers and pepperoncini on ciabatta

**the Leonardo 9.50**  
eggplant Parm sub

**the Pavarotti 12**  
meatball & provolone sub

**the Bocelli 12**  
chicken Parm sub

## PIZZE

**individual 10" pies**  
gluten-free OR cauliflower crust available  
add \$2

**cheese & sauce<sup>V</sup> 9.50**

**margherita<sup>V</sup> 10**  
fresh mozzarella, plum tomatoes, fresh basil

**meatball, pepperoni & sausage 12**

**funghi<sup>V</sup> 12**  
garlic butter, assorted mushrooms, pecorino, herbed ricotta

**white clam & bacon 13**  
pecorino, garlic, lemon & olive oil

**the bomb 14**  
three meats, three veggies & three cheeses

 TRULI® SPECIALITA  
GF GLUTEN FREE V VEGETARIAN VG VEGAN

\*Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

## cocktails

**basil gimlet 9.50**

gin, lime, basil syrup, lemon bitters

**sparkling rosé our way 10**

slushy bloomer's, prosecco, rosé

**la medicina 12**

bourbon, sweet vermouth, maraschino, ginger, black walnut bitters

**swipe right 10**

citrus vodka, Bruto Americano, blood orange, lime

**aperol spritz on tap 10**

aperol, prosecco &amp; club soda

**coffee & cigarettes 12***our espresso martini*

Drake's vodka, Lavazza espresso, amaro, Borghetti Caffè Liqueur

**Truli® negroni 10**

our truli Campari negroni

**southern europe time 12**

pineapple-infused vodka, passion fruit, turmeric, lime

**"principessa margherita" 12***see what we did there?*

tequila, house-made limoncello, agave, lime

## V I N I

frizzante		gl	1.5gl
<b>prosecco</b>	costaross extra dry doc, veneto, 187ml	8	
<b>moscato di asti</b>	gemma di luna, 187ml	9.50	
<i>bianco e rosa</i>			
<b>chardonnay</b>	mont pellier, napa '19	7.50	11
<b>chardonnay</b>	mer soleil reserve '20	10	14
<b>pinot grigio</b>	giorgi & gianni, veneto '20	7	10
<b>pinot grigio</b>	ca' montini, trentino-alto adige '20	9.50	14
<b>sauvignon blanc</b>	emmolo, napa valley '21	8	11.50
<b>sauvignon blanc</b>	morgan, monterey '17	9.50	14
<b>moscato</b>	daniele reale la motata, piedmont	7.50	11
<b>rosé</b>	angelina rosé of pinot noir, ca '21	8	11.50
<i>rosso</i>			
<b>chianti docg</b>	rigoletto '17	8	11.50
<b>cab. sauv.</b>	adulation, california '20	8	11.50
<b>cab. sauv.</b>	dark harvest, washington state	9	13
<b>cab. sauv.</b>	bonanza by caymus cellars, california	10	14
<b>pinot noir</b>	adulation, california '20	8	11.50
<b>pinot noir</b>	silver peak, north coast '19	9.50	14
<b>merlot</b>	impero premium '19	7.50	11
<b>valpolicella</b>	valpolicella la ripasso tinazzi '18	15	21

## B I R R A / S E L T Z E R

**peroni** draft 4.7% ABV 6**cigar city jai alai ipa** draft 7.5% ABV 6**funky buddha floridian wheat** draft 5.2% ABV 6**stella artois** draft 5.2% ABV 6**bud light** 5% ABV 6**blue moon belgian white** draft 5.4% ABV 6**yuengling** 4.4% ABV 5.50**corona** 4.6% ABV 6**micelob ultra** 4.2% ABV 5.50**quirk strawberry, lemon & basil hard seltzer** 5

## B E V A N D E

complimentary refills on Coke products, iced tea and drip coffee

**Coke, Diet Coke, Sprite** 3**Monin italian sodas** 3organic raspberry, refreshing basil & grapefruit  
or blood orange fizzle**iced tea** 3**fresh limonata (lemonade)** 4**lavazza coffee** 3**lavazza espresso** 3.50**lavazza cappuccino, caffè latte** 4.50

please drink responsibly

## dolce

**cannoli 6**

sweet ricotta filling

**ricotta cheesecake 8.50**

a hint of orange

**a jar of limoncello cream cake 8**cool & refreshing lemon curd, mascarpone  
cream, limoncello & a graham cracker crust**tiramisu 9**espresso-soaked ladyfingers surrounded by lightly  
sweetened whipped cream and a rich mascarpone**gelato 6**

choice of flavors:

vanilla, chocolate, pistachio, hazelnut

**brownie affogato sundae 9.50**

espresso and creamy hazelnut gelato

gluten free brownie available<sup>GF</sup>

## B A M B I N I

A bambini-sized portion  
of any CYO pasta or pizza  
for half the price

dine-in only

**Honest Kids apple juice  
or fruit punch \$2**

## happy hour

**Happy Happens Here!**

DAILY FROM 4PM-6PM - DINE-IN ONLY

half off everything liquid, antipasti and pizzas

\*with the exception of bottled wines

N I G H T L Y  
S P E C I A L STHE BELOW OFFERS ARE AVAILABLE AFTER 4PM  
DINE-IN ONLY**2-Fer Tuesday**buy one menu item & get a second item of equal or  
lesser value for free. excludes all beverages**Wednesday**kids 12 and under eat free\* with purchase of adult meal  
and all bottles of wine are half price**3-Course Thursday**insalate de casa or caesar salad, any  
CYO pasta and either cheesecake or tiramisu for \$15**Friday**cioppino - our truli italian fishmonger's stew.  
shrimp, clams, calamari, and snapper in a zippy  
tomato broth. crusty bread for mopping up \$29**Saturday**braised pork shank \$25  
pan sauce with blistered tomatoes  
served with creamy polenta**Sunday**

2-4-1 on all pizze

## ITALIAN

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