

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^V 3.50
seasoned olive oil

garlic bread^V 5.50
make it "scampi" +5

polenta fries^V 7.50
Parmesan, pomodoro

bruschetta^V 9
tomatoes, basil, garlic, olive oil, onion & balsamic vinegar on toasted rustic bread

caprese^V 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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minestrone^{VG} 6
tomatoes, vegetables, sun-dried tomato pesto

insalata della casa^V 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^{GF} 15
arugula salad, cherry tomatoes, shaved Parmesan

add grilled chicken to any salad +5

EXTRA

.....

**rosemary-Parm
spud buds^V 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^V

pomodoro^{VG}
tomato & basil

alla vodka^V
pink alfredo

aglio olio^V
garlic, hot pepper, olive oil, Parmesan

sun-dried tomato pesto^{VG} +2

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

bolognese +3
meat sauce

basil pesto (no nuts)^{VG} +4

mushroom bolognese^{VG} +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^V 9.50

margherita^V 10
fresh mozzarella, plum tomatoes, fresh basil

**meatball, pepperoni
& sausage 12**

funghi^V 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.

MANAGING PARTNER - JENNY AYERS

EXECUTIVE CHEF - KEN MACGLASHAN

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 & club soda

coffee & cigarettes 12*our espresso martini*

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

Truli® negroni 10

Campari, gin, herbaceous vermouth

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

B A M B I N I

**A bambini-sized portion of any
CYO pasta, cheese ravioli pomodoro
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**Wednesday**kids 12 and under eat free* with purchase of adult meal
and all bottles of wine are half price**2-Fer Thursday**buy one menu item & get a second item of equal or
lesser value for free. excludes all beverages**Friday**steak or snapper complete dinner \$24.95
rustic bread & oil, choose either a Caesar, or
insalata della casa, and either our delicious
Steak Pizzaiola or Snapper livornese**Saturday**braised pork shank \$25
pan sauce with blistered tomatoes
served with creamy polenta**Sunday**

2-4-1 on all pizze

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