

TRULI®

FOOD & DRINK

EAT & DRINK

ANTIPASTI

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

caprese^V 9.50
truli-made, hand-pulled fresh mozzarella,
vine-ripe tomatoes, fresh basil, EVOO,
balsamic glaze

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

toasted ravioli^V 8
crispy, cheese-filled ravioli, pomodoro sauce

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

bubbling fontina &
gorgonzola fonduta 14
perfect for two or more
roasted veggies, sweet Italian sausage,
crusty bread

crispy calamari 14.50
marinara

steamed mussels Italiano 18
our zesty cioppino broth and crusty bread

INSALATE E ZUPPE

insalata della casa^V 8
romaine, radicchio, carrots, cucumbers, tomatoes,
sweet peppers, provolone, croutons, vinaigrette

caesar 8
you know, but better

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

panzanella^V 9.50
vine-ripe tomatoes, cucumber, red onion,
fresh mozzarella, red & yellow bell peppers,
capers, torn basil, croutons, vinaigrette

add grilled chicken to any salad +5

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
pecorino, herbed ricotta

the bomb 14
three meats, three veggies & three cheeses

DINNER

cyo pasta

CHOOSE ONE FROM EACH
9.50

pasta

rigatoni

penne rigate

g/f penne

cavatappi

spaghetti

angel hair

fettucine

butternut squash noodles +2

gnocchi +2

cheese ravioli +3

sauce

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

meatballs (2) +7.50

wine-braised beef +6

sweet Italian sausage +5

grilled chicken breast +5

shrimp +7.50

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.

SUMMER 2022

favoriti

lo-carb-onara^{GF} 14
butternut squash 'noodles', crispy
bacon, peas, with a touch of egg yolk

mushroom ravioli^V 15
creamy porcini mushroom sauce

short rib ravioli 19.50
creamy red wine-braised beef 'sugo'

capellini & clams 18
angel hair, whole clams, white clam sauce,
cherry tomatoes, garlic, oregano

shrimp scampi 22
angel hair tossed with sautéed
shrimp, garlic butter, lemon,
parsley, tomatoes

PIATTI

eggplant Parm^V 16
marinara, mozzarella, basil,
side of spaghetti pomodoro

chicken Parm 17.50
order it "normale" or grilled
marinara, mozzarella, basil,
side of spaghetti pomodoro

make it "fuggedaboutit" 23
(for two or more)

chicken Milanese^{GF} 17.50
arugula salad, cherry tomatoes,
shaved Parmesan, charred lemon

chicken mushroom
marsala 17.50
sauteed chicken breast in a mushroom
demi glace sauce served with
creamy parmesan polenta

lasagne Sunday style 18
layered with meat sauce, Italian
sausage, mozzarella & ricotta,
served with braised escarole

snapper Livornese 22
white wine, garlic, Sicilian olives,
capers, tomatoes, red sauce,
braised escarole

pork chops "costata" 16
rosemary-marinated grilled pork chops,
smashed potatoes

steak pizzaiola 24
tender filet mignon chunks smothered
in bell peppers, onions, olives, &
capers with crushed tomato sauce.
Served with creamy Parmesan polenta

EXTRA

braised escarole & white beans 5
garlic & pepper flakes

crispy smashed potatoes^V 5
rosemary, lemon, good olive oil

meatballs (2) 7.50

sautéed broccolini^V 6

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

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

VINI

*frizzante***prosecco** costaross extra dry doc, veneto, 187ml 8**moscato di asti** gemma di luna, 187ml 9.50*bianco e rosa***chardonnay** mont pellier, napa '19 7.50 11**chardonnay** mer soleil reserve '20 10 14**pinot grigio** giorgi & 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** angeline rosé of pinot noir, ca '21 8 11.50*rosso***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, california 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

BIRRA/SELTZER

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**blue moon belgian white** draft 5.4% ABV 6**bud light** 5% ABV 5.50**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**

BEVANDE

*complimentary refills on Coke products, iced tea and drip coffee***Coke, Diet Coke, Sprite 3****Monin italian sodas 3**organic 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}

BAMBINI

**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*NIGHTLY
SPECIALSTHE 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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