

# TRULI®

FOOD &amp; DRINK

## EAT &amp; DRINK

## ANTIPASTI

**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

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

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

**toasted ravioli<sup>V</sup> 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

**minestrone<sup>VG</sup> 6**  
tomatoes, vegetables, sun-dried tomato pesto

**insalata della casa<sup>V</sup> 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<sup>V</sup> 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<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  
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

## sauce

**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

**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

**gnocchi pomodoro e  
mozzarella fresco 12**

**cheese ravioli  
pomodoro 13.50**

**lo-carb-onara<sup>GF</sup> 14**  
butternut squash 'noodles', crispy  
bacon, peas, with a touch of egg yolk

**mushroom ravioli<sup>V</sup> 15**  
creamy porcini mushroom sauce

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

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

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

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

## PIATTI

**eggplant Parm<sup>V</sup> 16**  
marinara, mozzarella, basil,  
side of spaghetti pomodoro

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

**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<sup>GF</sup> 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

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

**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<sup>V</sup> 5**  
rosemary, lemon, good olive oil

**meatballs (2) 7.50**

**sautéed broccolini<sup>V</sup> 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 &amp; 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

## VINI

		gl	1.5gl
<i>frizzante</i>			
<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>	giorgio & 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>	angeline 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

## 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

**canoli 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>*

## BAMBINI

**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*NIGHTLY  
SPECIALSTHE 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

## ITALIAN

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