

TRULI

FOOD & DRINK

EAT & DRINK

DINNER

WINTER 2022

ANTIPASTI

a basket of rustic bread^V 3.50

seasoned olive oil

garlic bread^V 6

make it "scampi" +6

polenta fries^V 9

Parmesan, pomodoro

caprese^V 9.50

truli-made, hand-pulled fresh mozzarella, vine-ripe tomatoes, fresh basil, EVOO, balsamic glaze

our famous "mozz balls" 9

no, not matzoh balls!

pizza dough filled with mozz & your choice of pepperoni or mushrooms & broccolini then topped with garlic butter and Parm. Served with pomodoro

Truli antipasti 22

for the table

burrata, eggplant caponata, tonnato, roasted peppers, cipollini, mixed olives, pizza points

bruschetta^V 9

tomatoes, basil, garlic, olive oil, onion & balsamic vinegar on toasted rustic bread

smothered cauliflower^V 9.50

oven-roasted with pink Alfredo

toasted ravioli^V 9.50

crispy, cheese-filled ravioli, pomodoro sauce

meatballs, pomodoro (3) 12

herbed ricotta, crostini

crispy calamari 15.50

pomodoro

steamed mussels Italiano 16

our zesty cioppino broth and crusty bread

INSALATE E ZUPPE

most insalate easily shared

tuscan ribolitta soup 7.50

tomato based with chunks of bread, hearty greens, meaty beans, olive oil and Parm

insalata della casa^V 9.50

romaine, radicchio, carrots, cucumbers, tomatoes, sweet peppers, provolone, croutons, zinfandel vinaigrette

caesar 9.50

you know, but better

special "chopped" 15

bibb, romaine, Genoa salami, provolone, boiled egg, pickled onions, chickpeas, roasted tomatoes, zinfandel vinaigrette

panzanella^V 15

vine-ripe tomatoes, cucumber, red onion, olives, fresh mozzarella, red & yellow bell peppers, capers, torn basil, croutons, pesto vinaigrette

add grilled chicken to any salad +6

PIZZE

individual 10" pies

gluten-free OR cauliflower crust available add \$2

cheese & sauce^V 12

margherita^V 13

fresh mozzarella, plum tomatoes, fresh basil

meatball, pepperoni & sausage 15

funghi^V 15

garlic butter, assorted mushrooms, pecorino, herbed ricotta

white clam & bacon 16.50

garlic, lemon & olive oil, pecorino

the bomb 16.50

three meats, three veggies & three cheeses

cyo pasta

PICK A PASTA AND A SAUCE
FROM \$12.50

pasta

angel hair

cavatappi

fettucine

penne rigate

rigatoni

spaghetti

g/f penne +2

butternut squash noodles +3

gnocchi +3

cheese ravioli +3

sauce

Alfredo^V

pomodoro^{VG}

tomato & basil

pink vodka^V

aglio olio^V

garlic, hot pepper, olive oil, Parmesan

arrabbiata^{VG}

carbonara +3

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

bolognese +4

meat sauce

mushroom bolognese^{VG} +4

basil pesto (no nuts)^V +4

sunday gravy +5

meatballs, sausage & red wine-braised beef in tomato sauce

yum

meatballs (2) +8

wine-braised beef +6

sweet Italian sausage +5

grilled chicken breast +6

shrimp +7.50

WEEKDAY LUNCH SPECIAL

PICK ANY 2 FOOD ITEMS
FOR JUST \$12.95*

per person; no sharing, please! valid from 12-3 weekdays.
dine-in only; add-ons and substitutions at full price.
limited time only

TRULI® SPECIALITA

GF GLUTEN FREE V VEGETARIAN VG VEGAN

favoriti

cacio e pepe^V 16

spaghetti, Parmesan & pecorino cheeses, butter, black pepper

lo-carb-onara^{GF} 17.50

butternut squash 'noodles', crispy bacon, peas, with a touch of egg yolk

black truffle & porcini
'tartufo' ravioli^V 24

smothered in a creamy porcini mushroom sauce

short rib ravioli 22

creamy red wine-braised beef

mushroom & pea farrotto^V 19

our version of risotto done with farro onions, mushrooms, peas, & garlic with butter, white wine, vegetable stock, Parmesan & pecorino

pear & cheese fiocchetti^V 18

little pasta purses tossed with gorgonzola fonduta

lasagne Sunday style 21

layered with meat sauce, Italian sausage, mozzarella & ricotta. served with greens & beans

capellini & clams 22

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

shrimp scampi 24.50

angel hair tossed with garlic butter, lemon, parsley, tomatoes

cioppino 28

our seafood stew

mussels, clams, shrimp, and chunks of fish in a zippy red broth

PIATTI

eggplant Parm^V 19.50

marinara, mozzarella, basil, side of spaghetti pomodoro

roasted chicken oreganato 22.50

a juicy, half-chicken served with greens & beans

chicken Parm 22.50

order it "normale" or grilled^{GF}

marinara, mozzarella, basil, side of spaghetti pomodoro

make it "fuggedaboutit" 27

(for two or more)

chicken Milanese 22.50

arugula salad, cherry tomatoes, shaved Parmesan, charred lemon

chicken mushroom marsala^{GF} 22.50

sautéed chicken breast in a mushroom glaze served with creamy parmesan polenta

"porchetta"^{GF} 26

slow-cooked roast pork, with fresh herbs and served with sautéed broccolini

Tuscan trout^{GF} 24

olive oil, aromatic herbs, and a touch of vinegar served with beans & greens

steak pizzaiola^{GF} 25

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

EXTRA

crispy smashed potatoes^V 6

rosemary, lemon, good olive oil

meatballs (2) 8

greens & beans^V 6.50

sautéed broccolini^V 7.50

cocktails

COCKTAILS ON TAP

la medicina 12

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

“principessa margherita” 13

see what we did there?
tequila, house-made limoncello, agave, lime

basil vodka gimlet 9.50

Chainbridge basil vodka, lime, basil syrup, lemon bitters

Truli® negroni 10

Campari, gin, herbaceous vermouth

frosé our way 10

slushy bloomer's, prosecco, rosé

pineapple con-“fusion” 13

pineapple-marinated vanilla vodka,
coconut rum served martini-style

southern europe time 13

pineapple-infused vodka, passion fruit, turmeric, lime

coffee & cigarettes 13

our espresso martini
tito's handmade vodka, espresso, amaro, Borghetti Caffè Liqueur

VINI

FLIGHTS TO ITALY

\$9.50 for a 2oz taster of 4 selected Italian wines
choose from red or white

<i>frizzante</i>		gl	1.5gl
prosecco costarossa extra dry doc, veneto, 187ml		9	
moscato di asti gemma di luna, 187ml		9.50	
<i>bianco e rosa</i>			
pinot grigio giorgio & gianni, veneto '20	7.50	11	
pinot grigio ca' montini, trentino-alto adige '20	9.50	13.50	
chardonnay mont pellier, napa '19	9	13	
chardonnay mer soleil reserve '20	12	17	
sauvignon blanc emmolo, napa valley '21	8.50	12	
moscato daniele reale la motata, piedmont	7.50	11	
<i>rosso</i>			
merlot impero premium '19	7.50	11	
chianti docg rigoletto '17	8.50	12	
cab. sauv. adulation, california '20	9	13	
cab. sauv. bonanza by caymus cellars, california	13	19	
pinot noir adulation, california '20	9	13	
pinot noir silver peak, north coast '19	12	17	
valpolicella valpolicella la ripasso tinazzi '18	13	19	

BIRRA/SELTZER

peroni draft 4.7% ABV 7**cigar city jai alai ipa** draft 7.5% ABV 6.50**stella artois** draft 5.2% ABV 7**blue moon belgian white** draft 5.4% ABV 6.50**birra moretti** 5% ABV 7**bud light** 5% ABV 6**micelob ultra** 4.2% ABV 6**corona** 4.6% ABV 6.50**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**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 9.50**limoncello mascarpone creme cake 8.50****tiramisu 9.50**

espresso-soaked ladyfingers surrounded by lightly
sweetened whipped cream and a rich mascarpone

gelato^{GF} 6

choice of flavors:

vanilla, chocolate, pistachio

brownie affogato sundae^{GF} 9.50

espresso and creamy hazelnut gelato

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!

WEEKDAYS FROM 4PM-6PM - DINE-IN ONLY
half off everything liquid & antipasti
**except bottled wines*

SPECIALITA

*Dine-in only. *Available after 4pm*

Monday Burger Night

Our amazing cheeseburger with crispy
spud buds and a draft beer \$9.95*

*Not valid when combined with other offers or discounts.
All add-ons/substitutions at full price. Limited time only!*

Two-Fer Tuesday

buy one CYO pasta, favoriiti, or piatti and get the second
one of equal or lesser value for free. excludes all beverages*

*Not valid when combined with other offers or discounts.
All add-ons/substitutions at full price. Limited time only!*

**Wine Down While Your
Kids Eat Free Wednesday**

all bottles of wine are half price*
(kids 12 and under eat free* *With purchase of adult meal*)

Thirsty Thursday

live entertainment & extended happy hour until
closing- everything liquid & all antipasti half-off all night

Saturday & Sunday

\$15 bottomless negronis, bloody marys, mimosas,
aperol spritzes and frosé

Available noon - 4pm, 2 hour drink limit, Dine-in only.

Sunday Evening

half price pizze*

FREE FLIGHT NIGHT*

get a free Italian wine flight (*red or white*)
with the purchase of anything

GET TRULI
REWARDED

SCAN HERE TO SIGN UP



ITALIAN

TRULI

FOOD & DRINK