

# TRULI

FOOD &amp; DRINK

## EAT &amp; DRINK

## ANTIPASTI

**basket of rustic bread 2.50**  
seasoned olive oil

**garlic bread 6**  
make it "scampi" +4

**minestrone<sup>VG</sup> 5**  
tomatoes, vegetables, sun-dried tomato pesto

**caprese<sup>V</sup> 9.50**  
truli-made, hand-pulled fresh mozzarella,  
vine-ripe tomatoes, fresh basil & oregano,  
EVOO, crusty bread

**① smothered cauliflower<sup>V</sup> 8.50**  
oven-roasted with pink Alfredo

**① roasted limoncello wings 9**  
pepperoni sauce

**meatballs, marinara 8.50**  
beef & pork, ricotta, grilled bread

**① creamy polenta<sup>V</sup> 14**  
braised mushroom ragu, for the table

**bubbling fontina & gorgonzola fonduta<sup>V</sup> 9.50**  
baby carrots, sweet Italian sausage,  
crusty bread

**calamari "casino" 12**  
bacon, parsley, marinara

## INSALATE

**casa<sup>V</sup> 6**  
romaine, radicchio, carrots, cucumbers,  
tomatoes, sweet peppers, provolone, vinaigrette

**caesar 6**  
you know, but better

**special "chopped" 8**  
bibb, romaine, Genoa salami, provolone,  
quinoa, pickled onions, roasted tomatoes,  
pine nuts, sun-dried tomato pesto vinaigrette

**panzanella<sup>VG</sup> 7.50**  
vine-ripe tomatoes, cucumber, red onion,  
fresh mozzarella, red & yellow bell peppers,  
capers, torn basil, croutons, vinaigrette

## PIZZA

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

**cheese & sauce<sup>V</sup> 8.50**

**marinara<sup>VG</sup> 8.50**  
cheese-less with EVOO & fresh  
oregano and basil

**cacio e pepe<sup>V</sup> 9**  
pecorino roman, EVOO, black pepper

**margherita 9.50**  
fresh mozzarella, plum tomatoes, fresh basil

**meatball, pepperoni  
& sausage 11**

**funghi<sup>V</sup> 10.50**  
garlic butter, assorted mushrooms,  
herbed ricotta

**white clam & bacon 12**  
pecorino, garlic, lemon & olive oil

## DINNER

## cyo pasta

CHOOSE ONE FROM EACH  
lite portion 9 / full portion 12

## pasta 1

 rigatoni

 penne rigate

 g/f penne

 cavatappi

 gnocchi

 bucatini

 spaghetti

 angel hair

 fettuccine

 cheese ravioli +2

## sauce 2

Alfredo<sup>V</sup>

sun-dried tomato pesto<sup>VG</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

**carbonara +2**  
peas, bacon, Parmesan, Pecorino

**bolognese +3**  
meat sauce

**mushroom bolognese<sup>VG</sup> +3**

**sunday gravy +4**  
meatballs, sausage & red wine braised  
beef in rich tomato sauce

## yum 3

meatballs (2) +4

grilled chicken +3

barolo-braised beef +4

chicken cacciatore +3.50

sweet italian sausage +3

hot italian sausage +3

chicken sausage +3

fresh mozzarella<sup>V</sup> +3

shrimp +5

① TRULI SPECIALITA <sup>V</sup> VEGETARIAN <sup>VG</sup> VEGAN

## FALL 2021

## favoriti

**cacio e pepe<sup>V</sup> 8.50**

truli delicious! bucatini with butter,  
Parmesan, Pecorino & black pepper

**① lasagne sunday style 13**  
layered with meat sauce,  
Italian sausage, mozzarella & ricotta  
served with grilled escarole

**shrimp scampi 17**  
angel hair tossed with sautéed shrimp,  
garlic butter, lemon, parsley,  
cherry tomatoes

**lo-carb-onara 12**  
butternut squash 'noodles', crispy  
bacon, peas, with a touch of egg yolk

**capellini & clams 14**  
angel hair, white clam sauce,  
cherry tomatoes, garlic, oregano

**baked mushroom ravioli 12**  
creamy porcini mushroom sauce

**short rib ravioli 15**  
barolo-braised beef sugo

## PIATTO

**eggplant parm<sup>V</sup> 14**  
marinara, mozzarella, basil,  
side of spaghetti pomodoro

**chicken parm 16**  
order it "normale" or grilled  
marinara, mozzarella, basil,  
side of spaghetti pomodoro

make it "**fuggedaboutit**" 24  
(for two or more)

**chicken "milanese"<sup>GF</sup> 16**  
arugula salad, cherry tomatoes,  
shaved Parmesan

**snapper livornese 19.50**  
white wine, garlic, sicilian olives, capers,  
tomatoes, red sauce, braised escarole

**steak tagliatta 22**

sliced tender sirloin, olive oil,  
lemon & rosemary. served with  
crispy smashed potatoes

## EXTRA

**polenta fries<sup>V</sup> 5**  
Parmesan & rosemary, pomodoro

**braised escarole &  
white beans 5**  
bacon, garlic & pepper flakes

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

**meatballs (2) 7**

**creamy Parmesan polenta<sup>V</sup> 5**

## ORA CONTENTO

(happy hour)

daily 4 - 6pm

\*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

**truli new fashioned 12**

Woodford Reserve bourbon, orange, vanilla, Amaretto rinse

**nitro negroni 12**

sparkling Campari negroni from our nitro faucet

**limoncello fizz 9**

orange cordial, house limoncello, prosecco, soda

**how 'bout a bite of peach 9.50**

our bellini - prosecco, peach grappa, peach puree

**hey casanova! 12**

new description

**our spritz 12**

amaro, lambrusco, pressed grapefruit, club soda

**Italian stallion 13**our version of your favorite "mule" with  
terrior gin, honey grappa, red bitters and  
ginger beer**tuscan sangria 9**

sparkling lambrusco, limoncello, with fruits &amp; berries

## VINI

frizzante

**lambrusco** casa vinicola poletti, emilia-romana 7 10 22**prosecco** nani "organic", D.O.C. 29**prosecco** name  
bianco**pinot grigio** trebbiano impero premium 7 10 25**chardonnay** name**sauvignon blanc** name 8 11.50 29**pinot grigio** gancia, delle venezie D.O.C. 8 11.50 29**vermentino** tenuta guado al tasso, antinori, '18 33**falanghina del sannio** D.O.C. mastroberardino 35**rosé** tomaresca, calafuria '18 9 13 32

rosso

**rosso d'italia** tavernello 5.50 8 19**merlot** impero premium, '18 6.50 9.50 22**chianti docg** melini riserva '15 8 11 28**cabernet sauvignon** dark harvest 9 13 32**pinot noir** name**valpolicella** name

## BIRRA

**moretti** 4.6% ABV 5**peroni** 4.7% ABV 5**cigar city jai alai ipa** draft 7.5% ABV 6**funky buddha floridian** draft 5.2% ABV 6**stella artois** draft 5.2% ABV 6**bud light** 5% ABV 5**saltwater brewing screamin' reels ipa** 7.5% ABV 6

## BEVANDE

complimentary refills on Coke products,  
iced tea and drip coffee**Coke, Diet Coke, Sprite** 2.50**italian sodas** 3.50organic raspberry, refreshing basil & grapefruit  
or blood orange fizzie**iced tea** 2.50**fresh limonata (lemonade)** 4**lavazza coffee** 3**lavazza espresso** 3.50**lavazza cappuccino, caffe latte** 4.50

## dolce

**ricotta cheesecake 7**

a hint of orange and home-made whipped cream

**a jar of limoncello cream cake 7.50**cool & refreshing lemon curd, mascarpone  
cream, limoncello & a graham cracker crust**tiramisu 7.50**espresso-soaked ladyfingers surrounded by lightly  
sweetened whipped cream and a rich mascarpone**gelato 5**

choice of flavors

**brownie affogato sundae 8**

espresso and creamy hazelnut gelato

## BAMBINI

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

dine in only

## happy hour / specials

**Happy Hour**

everything "liquid" and all starters are half-off

**THE BELOW OFFERS ARE AVAILABLE  
AFTER 4PM - DINE IN ONLY\*\*****Monday**

kids eat free\*

*Two bambini may eat bambini portions free of charge with  
the purchase of one adult pasta, or Specialita. Dine-in only.***Tuesday**

\$2 meatballs and all bottles of wine are half price

**Wednesday**

2-4-1 on all pizzas

**Thursday**

75 cent limoncello wings (min 3)

**Friday**

balsamic &amp; rosemary-marinated rib steak fiorentina \$29

**Saturday**

porchetta \$28

served with braised escarole and white beans

**Sunday**our Sunday roast - feeds 4 people - includes garlic  
bread, house or Caesar salad, a whole roasted chicken,  
or barolo braised short ribs, crispy smashed potatoes  
and limoncello cake \$49

Add a bottle of Impero Premium Pinot Grio or Merlot for \$19

\*\*WHILE THEY LAST

**THE MONARCH SPECIAL**  
**all pizzas half price**

from 2-4 Monday-Friday, take out only

ITALIAN

**TRULLI**

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