

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

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

caprese^V 9.50
truli-made, hand-pulled fresh mozzarella,
vine-ripe tomatoes, fresh basil & oregano,
EVOO, crusty bread

smothered cauliflower^V 9
oven-roasted with pink Alfredo

roasted limoncello wings (6) 12
pepperoni sauce

meatballs, pomodoro (3) 9
ricotta, grilled bread

creamy polenta^V 8.50
braised mushroom ragu, garlic bread

bubbling fontina & gorgonzola fonduta 9.50
baby carrots, sweet Italian sausage,
crusty bread

crispy calamari "casino" 13
bacon, parsley, marinara

INSALATE

casa^V 5.50
romaine, radicchio, carrots, cucumbers,
tomatoes, sweet peppers, provolone, croutons,
vinaigrette

caesar 6
you know, but better

special "chopped" 9
bibb, romaine, Genoa salami, provolone, quinoa,
pickled onions, chickpeas, roasted tomatoes,
pine nuts, sun-dried tomato pesto vinaigrette

panzanella^V 8.50
vine-ripe tomatoes, cucumber, red onion,
fresh mozzarella, red & yellow bell peppers,
capers, torn basil, croutons, vinaigrette

PIZZE

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

cheese & sauce^V 9

plain^V 8.50
sauce, Pecorino, garlic,
fresh oregano, olive oil

margherita^V 9.50
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

DINNER

cyo pasta

CHOOSE ONE FROM EACH
8.50

pasta 1

 rigatoni

 penne rigate

 g/f penne

 cavatappi

 gnocchi

 spaghetti

 angel hair

 fettucine

 cheese ravioli +2

sauce 2

Alfredo^V

sun-dried tomato pesto^{VG}

pomodoro^{VG}
tomato & basil

alla vodka^V
pink alfredo

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

carbonara +2
alfredo sauce, peas, bacon,
Parmesan, pecorino

bolognese +3
meat sauce

tonnato +5
Sicilian tuna sauce made with
anchovies, capers, garlic olive oil,
lemon and chili flakes

mushroom bolognese^{VG} +4

sunday gravy +5
meatballs, sausage & red wine-braised
beef in rich tomato sauce

yum 3

meatballs (2) +5

wine-braised beef +5

chicken cacciatore +4

sweet Italian sausage +3

shrimp +6

TRULI SPECIALITA

GF GLUTEN FREE V VEGETARIAN VG VEGAN

FALL 2021

favoriti

cacio e pepe^V 9.50
truli delicious! bucatini with butter,
Parmesan, pecorino & black pepper

lo-carb-onara^{GF} 12
butternut squash 'noodles', crispy
bacon, peas, with a touch of egg yolk

penne tonnato 12
Sicilian tuna sauce made with
anchovies, capers, garlic olive oil,
lemon and touch of chili flakes, with
peas, mushrooms, and topped with
crushed Parmesan croutons

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

baked mushroom ravioli^V 13
creamy porcini mushroom sauce

PIATTI

eggplant Parm^V 15
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" 24
(for two or more)

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

lasagne Sunday style 17
layered with meat sauce,
Italian sausage, mozzarella & ricotta

shrimp scampi 19.50
angel hair tossed with sautéed shrimp, garlic
butter, lemon, parsley, cherry tomatoes

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

steak tagliatta 24
sliced tender sirloin, olive oil, lemon & rosemary,
served with crispy smashed potatoes

EXTRA

polenta fries^V 6
Parmesan & rosemary, pomodoro

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

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

meatballs (2) 5

creamy Parmesan polenta^V 5

We strive to take care of our people, providing them with a living wage and appropriate benefits. To that end, we add a 3% wellness charge to every check which gets distributed 100% to our team at regular intervals.

This is not a gratuity and you can 'opt out' of if you so wish.

*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

don't call me Rosa 8

Cocchi Rosa, melon tea shrub, lambrusco, lavender bitters

la medicina 9.50

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

nitro negroni 10

our truli sparkling Campari negroni from our nitro tap

swipe right 10

citrus vodka, Bruto Americano, blood orange, lime

basil gimlet 9

gin, lime, basil syrup, lemon bitters

coffee & cigarettes 9.50

our espresso martini

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

southern europe time (s.e.t) 10

pineapple-infused vodka, passion fruit, turmeric, lime

"principessa margherita" 9.50

see what we did there?

tequila, house-made limoncello, agave, lime

VINI

gl 1.5gl

frizzante

lambrusco casa vinicola poletti, emilia-romagna 7.50**prosecco** costaross extra dry doc, veneto, 187ml 8**moscato di asti** gemma di luna, 187ml 9.50

bianco

chardonnay mont pellier, napa '19 7.50 11**chardonnay** coppola director's cut russian river '19 10 14**pinot grigio** giorgi & gianni, veneto '20 6.50 9**pinot grigio** ca' montini, trentino-alto adige '20 9.50 14**sauvignon blanc** prodigio, friuli '20 8 11.50**sauvignon blanc** morgan, monterey '17 9.50 14**moscato** daniele reale la motata, piedmont 7.50 11

rosso

chianti docg rigoletto '17 7.50 11**cab. sauv.** adulation, california '20 6.50 9**cab. sauv.** dark harvest, washington state 8 11**cab. sauv.** di majo norante, terre degli osci '18 9.50 14**pinot noir** adulation, california '20 7 10**pinot noir** silver peak, north coast '19 9.50 14**merlot** impero premium '19 6.50 9**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**corona** 4.6% ABV 6**corona light** 4% ABV 6**heineken** 5% ABV 6**micelob 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 2.50**italian sodas** 3

organic 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, caffè latte** 4.50

please drink responsibly

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:

vanilla, chocolate, pistachio, hazelnut

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 Happens Here!

MON-FRI FROM 4PM-6PM

DINE IN ONLY

everything "liquid" and all starters are half-off
*with the exception of bottled winesTHE 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 Specialita.**Tuesday**

2-4-1 on all pizzas

Wednesday

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

Thursday

75 cent limoncello wings (min 3)

Fridaybalsamic & rosemary-marinated
rib steak fiorentina \$29**Saturday**braised pork shank \$28
served with creamy polenta, braised escarole
and white beans

ITALIAN

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