



FROM ALBEROBELLO, ITALY TO THE HEART OF YOUR NEIGHBORHOOD



PIZZE ROSSA

- Marinara** - San Marzano Tomatoes, Oregano, Fresh Garlic, Sea Salt, Basil 12.95
- Margherita** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Basil, Pecorino Romano . . 14.95
- Funghi E Salsiccia** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Basil
Special Sausage by Local Butcher, Organic Mushrooms . . . 16.95
- Capricciosa** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Artichokes,
Gaeta Olives, Organic Mushrooms, Prosciutto Cotto, Basil 17.95
- Indiavolata** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Hot Sorpressata, Basil . . . 17.95
- Tre Carne** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Hot Sorpressata, Basil
Imported Speck, Special Sausage by Local Butcher, Pecorino Romano . . . 18.95
- Trulli** - San Marzano Tomatoes, Fior Di Latte Mozzarella, Gaeta Olives, Anchovies, Basil . . . 15.95
- Mari Monti** - San Marzano Tomatoes, Sautéed Shrimp, Wild Porcini Mushroom,
Fior Di Latte Mozzarella and Parsley 19.95

PIZZE BIANCA

- Prosciutto E Rucola** - Fior Di Latte Mozzarella, Prosciutto Crudo,
Arugula, Parmigiano Reggiano, EVOO 19.95
- Barese** - Imported Burrata, Rapini, Special Sausage made by Local Butcher 17.95
- La Burrata** - Oven Baked Focaccia, Arugula, Prosciutto Crudo, Imported Burrata Cheese . . 20.95
- Tartufo** - Fior Di Latte Mozzarella, Black Truffle Cream,
Special Sausage made by Local Butcher, Porcini Mushrooms 20.95
- Quattro Formaggi** - Fior Di Latte Mozzarella, Gorgonzola,
Pecorino Romano, Provolone 14.95
- Romano** - Fior Di Latte Mozzarella, Caramelized Onions,
Special Sausage made by Local Butcher, Imported Speck 18.95
- Organica** - Sautéed Spinach, Organic Mushrooms, Organic Bell Peppers,
Organic Artichokes 17.95

The Origin of the Trulli of Alberobello

Located in “Puglia”, in the southern region of Italy is a small town called “Alberobello.” It is found inside the province of Bari. Here is where you will find the conical shaped houses called Trulli’s. This territory stands in the middle of a vast layer of the earth’s crust of limestone which flakes into flat sheets of varying thickness which has favored the development of the mysterious stone homes called Trulli.

According to archaeological studies, Trulli’s were first built in pre-historic times by tribes from the middle east and asia minor. These tribes used to erect tombs to bury their dead to shelter them from bad weather. During the expansion of the Hellenistic culture which dominated the coast of southern Italy, the arrival of the first Greek settlers developed and embellished the Trulli. The word Trullo derives from the greek word Tholos, which refers to a circular dome-shaped construction.

Legend has it the tombs, after hundreds of years and various improvements, became homes for farmers. Eventually, newer Trulli’s arose and were built by a 16th century architect who noticed that the stones used for the Trulli (called chiancole) kept the Trulli’s cool in the summer and warm in the winter.

People today still live in Trulli’s. The little town of Alberobello draws tourists from all over the world. The larger Trulli’s have been turned into luxury hotels and trattorias. It has become a town of many souvenir stands and artisan work shops. As you walk through town, you can smell the air that carries the scent of almonds and olives.

Our staff welcomes you to Osteria Trulli!

Buon Appetito!





ASSAGGI/ANTIPASTI

(Homemade)

Focaccia Bread	2
Taralli & Cerignola Olive	9
Panzerottini	9
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
Melanzane al Cartoccio	11
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	
Pesce	
Grigliata	27
(Grilled) Octopus, Seppie (cuttlefish), Calamari & Prawns served over Rapini & Tuscan Beans	
Cozze or Vongole Alla Marinara	16
Steamed Black Mussels or Clams in Marinara Sauce	
Cozze or Vongole Gratinate	16
Wood Fire, Oven Baked Mussels or Clams with Bread Crumbs, Parmesan, Garlic & Parsley	
Calamari Fritti or Grilled	16
Lightly Fried or Grilled baby Calamari	
Calamari Gratinate	18
Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley	
Insalata di Mare	20
Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	
Carne	
Tavoliere Salumi	19
Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
Homemade Sausage, Roasted Peppers & Potatoes ..	14
in a Tomato, Red Wine Sauce	
Zampina Barese	15
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
Carpaccio	14
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

LA ZUPPA

Vegetali	6
Mixed Vegetable Soup with Tomato Broth	
Stracciatella Fiorentina	6
Egg Drop with Amish Chicken, Spinach and Tortellini	
Del Giorno	MP
Soup of the Day	

LE INSALATE

Cialleda	9
Croutons with ripe Tomatoes, Cucumbers, Red Onion, Oregano and EVOO	
Trulli	9
Signature Salad of Mixed Baby Greens with Aged Ricotta Salata, Olives, Cherry Tomatoes and Trulli Dressing	
Spinaci	9
Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette	
Caprese	9
Fresh Mozzarella, Tomato, Basil, EVOO and Balsamic Drizzle	
Arugula	9
Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and EVOO	
Wedge alla Puglia	9
Cold wedge of Iceberg Lettuce topped with a homemade creamy Caesar Dressing, Speck Bites, shaved Parmesan and Croutons	

CONTORNI - 9

(Side Dishes)

Individual Portions of Sauteéd Rapini — Spinach — Roasted Potatoes — Steamed Asparagus Soft Polenta — Meatballs — Italian Sausage — Amish Chicken — Chicory Fava Bean Puree

KIDS PIZZA

Mickey Mouse, Nemo	10
---------------------------------	----

Gift Certificates Available * Catering For All Occasions * Private Parties for up to 50 people. **Gratuity of 20% will be added to parties of six or more.**

*Ask Your Server for Today's Specials. Whole Wheat & **Gluten Free*** Pastas are Now Available for an additional \$3. We Have Carry-Out.*

***Osteria Trulli - Saint Charles is pleased to offer a variety of gluten free options.**

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur.

Traditional Dish from Puglia

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PRIMI PIATTI

Fresh Orecchiette con Ossa e Bracciole	26
Beef Sirloin Roulades simmered in our special neckbone Ragù, filled with Pancetta, Parmesan, Garlic & Parsley	
Fresh Orecchiette con Cime di Rapa	23
Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
Cavatelli Crudaiola	20
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
Calamarata Adriatico Frutti di Mare	28
Homemade Linguine tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
Linguine Con Vongole Veraci	25
Steamed Baby Clams Tossed with Pasta, Garlic, White Wine and Parsley	
Bucatini with Garlic, Shrimp, Broccoli, and Mushrooms	26
Bucatini tossed with sauteed Garlic, Shrimp, Broccoli, Mushroom and EVOO	
Homemade Cheese Ravioli	25
Speck, Prosciutto, Pancetta & Green Beans in a vodka sauce	
Homemade Gnocchi	24
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms and shaved Ricotta Salata	
Fresh Fettucine or Pappardelle Bolognese	20
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	21
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
Bowtie Mari Monti	22
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
Melanzane Parmigiana	22
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

SECONDI PIATTI

Mazzancolle alla San Giuseppe	MP
Zuppa di Pesce	MP
Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth	
Pollo alla Parmigiana	23
Tender Breaded Amish Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
Pollo alla Vesuvio	23
Amish Chicken and Wedges of Potato Sautéed with Peas, Garlic, Oregano, White Wine and EVOO, then baked in our wood fired oven	
Veal Scallopini alla Trulli	27
Veal Scallopini with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking	
Pork Chop Vesuvio	26
EVOO, Garlic, Green Peas, Mushrooms and Potatoes in White Wine Sauce	

RISOTTO

(Imported, Organic Acquerello Carnaroli Rice)

Tiella Barese	29
Traditional Homemade Pugliese Dish with Rice, Potatoes and Mussels (Riso Patate e Cozze), and baked in our wood fire oven	
Porcini & Mascarpone	26
Porcini Mushroom Broth with Mascarpone	
Torreamare	28
Fresh Seafood & Shellfish in white wine broth	