



**From Alberobello, Italy  
to The Heart of Your Neighborhood**

**CATERING**  
• MENU •

## Special Requests

Ask us for special menu items that are not listed here.  
Osteria Trulli always tries to accommodate any and all special items!

## Ordering Instructions

Choose from our selections or ask about customizing a menu to your needs. We always do our best to accommodate any dietary restrictions.

Be sure to place your order at least 48 hours in advance.... Don't have 48 hours? Give us a call and we'll do our best, however, menu options may be limited.

Cancellations within 12 hours may incur a 25% charge. We accept all major credit cards.

All caterings include disposable serving pieces.

Additional wire racks, sternos and trays can be purchased.

Prices and menu items subject to change without notice.

We apologize to all customers that certain menu items may not be available and some items may experience price increases not listed on this menu due to current market supply issues.

**Call 224-347-1010**

**1510 E. Hintz Road • Arlington Heights, IL 60004**

**[www.osteriatrulli.com](http://www.osteriatrulli.com)**



\*Osteria Trulli 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.

Feb-2023



## Insalate

	½ Tray	Full Tray
<b>Trulli</b> Signature salad of mixed baby greens w/aged ricotta salata, olives, cherry tomatoes and trulli dressing	\$38	\$60
<b>Spinaci</b> Baby spinach, pine nuts, mushrooms and goat cheese with a wild cherry vinaigrette	\$38	\$60
<b>Caprese</b> Fresh mozzarella, tomato, basil, EVOO and balsamic drizzle	\$40	\$70
<b>Arugula</b> Organic baby arugula w/fennel, apple, shaved parmesan w/balsamic syrup and EVOO	\$38	\$68

## Antipasti & Contorni

	½ Tray	Full Tray
<b>Panzerottini</b> (small calzone) filled with our homemade tomato sauce and mozzarella cheese	\$58	\$95
<b>Tavogliere Salumi</b> Salami, Mortadella, Prosciutto, Provolone Cheese, Olives and Taralli	\$50	\$90
<b>Bruschetta</b> Chopped vine ripe tomatoes and basil served over crispy, toasted, Italian bread	\$40	\$60
<b>Vongole Gratiné</b> Baked clams with bread crumbs, parmesan, garlic and parsley	\$50	\$85
<b>Cozze alla Marinara</b> Steamed black mussels in marinara sauce	\$50	\$85
<b>Calamari Fritti</b> Lightly fried baby calamari with spicy tomato sauce and fresh lemon or can be grilled by request	\$65	\$105
<b>Melanzane al Cartoccio</b> Eggplant rolled around spinach and seasoned bread crumbs with pomodoro sauce and parmesan	\$45	\$80

## Side Dishes

	½ Tray	Full Tray
<b>Homemade Meat Balls</b>	\$45	\$80
<b>Grilled Chicken</b>	\$50	\$95
<b>Italian Sausage</b>	\$50	\$95
<b>Sausage, Peppers, Potatoes and Onions Pizzaiola</b>	\$60	\$90
<b>Vesuvio or Oven Roasted Potatoes</b>	\$30	\$45
<b>Sautéed Rapini and Beans</b>	\$40	\$65
<b>Chicory and Fava Bean Puree</b>	\$45	\$80
<b>Focaccia Bread, Plain or Tomato</b>	\$25	\$35
<b>Italian Homemade Bread Filoni</b>	\$3 per loaf	

## Pasta

	½ Tray	Full Tray
<b>Orecchiette con Cime di Rapa</b> Orecchiette with rapini sautéed in EVOO, garlic and a pinch of red pepper flakes	\$45	\$80
<b>Orecchiette con Ossa e Bracciole</b> Beef sirloin roulades simmered in our special neck bone ragu, filled with pancetta, parmesan, garlic and parsley	\$95	\$160
<b>Cavatelli Crudaiola</b> Homemade cavatelli with arugula, fresh tomato, basil, garlic, EVOO and ricotta forte cheese	\$40	\$65
<b>Homemade Gnocchi</b> Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms and shaved Ricotta Salata	\$60	\$90
<b>Conchiglie Ripieni with Meat Balls</b> Jumbo shells stuffed with spinach, mascarpone and ricotta and baked in tomato sauce, topped mozzarella and meatballs	\$65	\$105
<b>Melanzane alla Parmigiana</b> Layers of breaded eggplant, mozzarella, parmesan, spinach, and marinara - baked with pasta	\$45	\$85
<b>Lasagna: Meat or Vegetarian</b> Layered noodles, Italian sausage and beef, ricotta cheese, tomato sauce, baked with mozzarella and romano cheese.	\$60	\$95
<b>Pasta Bolognese (your choice of pasta)</b> Pasta with a homemade meat sauce or meatballs	\$50	\$85
<b>Linguini Vongole</b> Linguini pasta tossed with clams, garlic, white wine and red pepper flake to taste	\$70	\$120

## Entrées

	½ Tray	Full Tray
<b>Pollo alla Vesuvio</b> Tender chicken breast sautéed with potatoes, peas and garlic	\$65	\$115
<b>Pollo alla Marsala</b> Tender chicken breast sautéed in a marsala wine sauce with shitake mushrooms	\$65	\$115
<b>Pollo alla Parmigiana</b> Tender breaded chicken breast sautéed and topped with tomato sauce, mozzarella and parmesan	\$65	\$115
<b>Veal Parmigiana</b> Veal scallopine sautéed and topped with tomato sauce, mozzarella and parmesan	\$90	\$135
<b>Melanzane Parmigiana</b> Layers of breaded eggplant, mozzarella, parmesan, marinara sauce and a side of pasta	\$50	\$90

## Dessert

	½ Tray	Full Tray
<b>Tiramisu</b>	\$50	\$70
<b>Flourless Dark Chocolate Cake</b>	\$50	\$80
<b>Panacotta</b>	\$50	\$80
<b>Mini Cannoli</b>	\$2.00 each	

Gluten free\* and organic whole wheat pasta substitutions available at extra charge of \$15  
Half Tray serves approximately 10-15 people / Full Tray serves approximately 20-30 people

