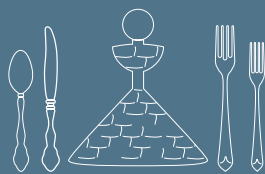


Benvenuti alla trattoria trullo



From Alberobello, Italy to The Heart of Your Neighborhood





‘Festival dei Vitigni Autoctoni’

Negroamaro, Primitivo,
Nero di Troia, Fiano, Minutolo,
Gravina, Malvasia Nera

The Origin of the Trullo 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 Trattoria “Trullo”

Buon Appetito!



Assaggi



(Imported from Puglia)

Taralli & Cerignola Olive	6
Basket Bread, Focaccia	3
Salami-Mortadella-Provolone Plate	6
Bruschettine with Cherry Tomatoes	4
Panzerottini - (Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	6

Antipasti

 Grigliata Mista - Grilled Octopus, Calamari and Shrimp served over Tuscan Beans and sautéed Rapini	15
Prosciutto - Imported Prosciutto Di Parma, wrapped in baby Arugula with shaved Parmesan.....	10
Calamari Fritti - Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon or grilled	8
Cozze Alla Marinara - Steamed Black Mussels in Marinara Sauce	8
 Carciofini del Trullo - Seared Sea Scallops with lightly breaded oven baked baby Artichokes	13
 Melanzane al Forno - Eggplant breaded & baked with Tomato Sauce, Parmesan & fresh Mozzarella.....	8
 Insalata di Mare - Seafood Salad of Shrimp, Calamari, & Octopus marinated in Extra Virgin Olive Oil, with fresh Lemon & Parsley...	13
 Zampina Barese - Homemade Grilled Pugliese Sausage, over Cicory Fava Bean Puree	12
 Bruschettone Portobello - Garlic, Portobello Mushrooms with sliced Pugliese homemade Bread. Tomatoes, Arugula & Ricotta Salata.....	12
Carpaccio - (Beef Tenderloin) with baby Arugula, Fennel & shaved Parmesan	12

Le Insalate




 Trullo - Signature salad of mixed Baby Greens with Aged Ricotta Salata, Olives, Cherry Tomatoes and Trullo Dressing	6
Pomodoro Gorgonzola - Sliced Tomato, Mixed Greens, Gorgonzola & Red Onions with Balsamic Syrup and Olive Oil	7
Spinaci - Baby Spinach, Pinenuts, Mushrooms & Goat Cheese with a Wild Cherry Vinaigrette	7
di Asparagi - Asparagus with Sundried Tomatoes, Hearts of Palm, Olive Oil and Pine Nuts	8
 Caprese - Fresh Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle	7
Arugula - Organic Baby Arugula with Fennel, Apple, shaved Parmesan with Balsamic Syrup and Extra Virgin Olive Oil	7

La Zuppa

Vegetali - Mixed Vegetable Soup with Tomato Broth	3
Stracciatella Fiorentina - Egg Drop with Chicken, Spinach and Tortellini	3
Del Giorno - Soup of the Day	4

Risotto

(Imported, Organic Acquarello Cannaroli Rice)

 Porcini & Mascarpone - Porcini Mushroom Broth with Mascarpone.....	22
 Torreamare - Fresh Seafood in white wine broth	26
 Tartufo Fave - Black Truffle Puree, Green Fava Beans, Ricotta Salata.....	24



House Specialities

 **Vegan Dishes**



Primi Piatti

🍴	Tipico Spaghetti Bolognese - Pasta with a homemade meat sauce	13
🍴	Conchiglie Ripieni - Jumbo Shells stuffed w/Spinach, Mascarpone & Ricotta & baked in Tomato Sauce, Mozzarella & Meatballs ...	15
🍴	Orecchiette con Bracciole - Beef Sirloin Roulades simmered in our special Ragu, filled with Pancetta, Parmesan, Garlic & Parsley ..	17
⑤ 🍴	Orecchiette con Cime di Rapa - Orecchiette with Rapini sauteed in Olive Oil, & Garlic & a pinch of Hot Chili Flakes	14
⑦ 🍴	Capellini con Fagiolini - Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce & Aged Ricotta Salata Cheese.....	13
⑤ 🍴	Cavatelli Crudaiaola - Homemade Cavatelli with Arugula, Fresh Tomato, Basil, Garlic, Extra Virgin Oil & Ricotta Forte Cheese ...	13
⑤ 🍴	Ziti con Pureé Di Fava Bianchi - Ziti Pasta with a Puree of White Fava Beans & an Italian Chicory & Tomato Stew ...	16
	Linguine con Cozze - Fresh Mussels with Garlic, Olive Oil & Tomato Sauce.....	15
🍴	Spaghetti dell'Adriatico - Spaghetti with assorted Seafood & Shellfish in a slightly spicy Tomato Sauce.....	20
	Cavatelli Mari Monti - Homemade Cavatelli Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, Olive Oil, White Wine Sauce ...	15
	Pappardelle All' Aragosta - Homemade Pasta with Lobster Meat, Fresh Spinach, in Delicate Creamy Garlic Sauce	20

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

🍴	Scampi alla San Giuseppe - Grilled Shrimp Scampi with Bread Crumbs, Olive Oil, & Anchovies, served on a bed of homemade pasta....	25
	Fresh Catch of the Day (ask your server for the Fish Special)	MP
	Filetto di Manzo Pizzaiola - Beef Medallions with Capers, Black Olives, Oregano & Mushrooms in a light Tomato Sauce....	23
	Vitello alla Marsala - Veal Scallopine in a Marsala Wine Sauce with Shitake Mushrooms	22
	Pollo alla Parmigiana - Tender Breaded Chicken Breast sauteed & topped with Tomato Sauce, Mozzarella & Parmesan	19
	Pollo Arrosto con Patate - Baked Half Bone-in Chicken with Rosemary and Garlic served with Roasted Potatoes.....	19

Le Pizze

(10" Thin Crust Pizza)

Margherita

Mozzarella, Fresh Sliced Tomatoes & Basil

12

La Burrata

Organic baby Arugula & fresh imported Burrata cheese

16

🍴 Trullo

Provala Cheese, Tomato Sauce, Cerignola Olives & Barese Sausage ...

14

Bianca

Rapini, White Tuscan Beans & Italian Sausage

14

Contorni - 5

(Side Dishes)

Individual Portions of Sauteéd Rapini – Sauteéd Spinach – Roasted Potatoes – Steamed Asparagus – Soft Polenta
Chicken Breast – Meatballs – Italian Sausage

Gift Certificates Available * Catering For All Occasions * Private Parties up to 70 Guests

Gratuity of 18% will be added to parties of six or more * No Personal Checks Please * Minimum credit card charge: \$20

Ask Your Server for Today's Specials.

Gluten Free Pasta, Pizza and Desserts Available.

Whole Wheat Pasta is Now Also Available.

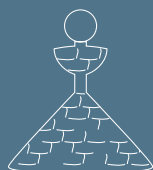
We Have Carry-Out.







trattoria trullo



www.trullochicago.com



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