Benvenuti alla trattoria trullo

From Alberobello, Italy to The Heart of Your Neighborhood

www.trullochicago.com
'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 chiaincole) 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

Taralli & Corniglona 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
Coze 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 Baresse – Homemade Grilled Pugliese Sausage, over Gnocchi Fava Bean Puree ............................. 12
Bruschettone Portobello – Garlic, Portobello Mushrooms with siced 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 Vinagrette ............... 7
di Asparagi – Asparagus with Sun-dried Tomatoes, Hearts of Palm, Olive Oil and Pine Nuts ...................... 8
Caprese – Fresh Mozzarella, Tomato, Basil, Olive Oil and Balsamic Drizzle ................................................. 7
Arugula – Grapenogic 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
Straciatella 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
Tartufi Fave – Black Truffle Puree, Green Fave Beans, Ricotta Salata ......................................................... 24

House Specialties

Vegan Dishes

Primpi Piatti

Tipico Spaghetti Bolognese – Pasta with a homemade meat sauce .................................................................. 13
Conchiglie Ripieni – Jumbo Shells stuffed with Spinach, Mascarpone & Ricotta & baked in Tomato Sauce, Mozzarella & Meatballs .... 15
Orecchiette con Braciolo – Beef Sirloin Roulades simmered in our special Ragu, filed with Pancetta, Parmesan, Garlic & Parsley .... 17
Orecchiette con Cime di Rapa – Orecchiette with Rapini sauteed in Olive Oil, & Garlic & a pinch of Hot Chilli Flakes .......... 14
Capellini con Fagioli – Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce & Aged Ricotta Salata Cheese........ 13
Cavatelli Crudaiola – Homemade Cavatelli with Arugula, Fresh Tomato, Basil, Extra Virgin Oil & Ricotta Forte Cheese .......... 13
Ziti con Puré Di Fava Bianchi – Ziti Pasta with a Puree of White Fava Beans & an Italian Chicory & Tomato Swel ...... 16
Linguine con Coze – Fresh Mussels with Garlic, Olive Oil & Tomato Sauce .................................................. 15
Spaghetti dell’Adriatico – Spaghetti with assorted Seafood & Shrimp 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 Pizaiola – Beef Medallions with Capers, Black Olives, Oregano & Mushrooms in a light Tomato Sauce.... 22
Vitello alla Marsala – Veal Scallopine in a Marsala Wine Sauce with Shiitake Mushrooms ................................................. 23
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 Roasemary 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 – Prawns Cheese, Tomato Sauce, Corniglona Olives & Sausage Sausage ..................................................... 14
Bianca – Rapini, White Tuscan Beans & Italian Sausage ................................................................................. 14

Contorni – 5

(Side Dishes)

Chicken Breast – Meatballs – Italian Sausage .............................................................................................. 20
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 Deliver and Have Carry-Out.
Le Pizze

Margherita
Mozzarella, Fresh Sliced Tomatoes & Basil .......................... 12

Trullo
Provola Cheese, Tomato Sauce, Cerignola Olives & Barese Sausage ... 14

La Burrata
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Bianca
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