

i Trulli

Ristorante / Enoteca
NYC Restaurant Week
Summer 2009

LUNCH
\$24.07

Chilled Cucumber Soup
With Yogurt and Fennel

Mixed Green Salad
Wild and Baby Local Greens and Radishes with Sherry Vinaigrette

Panelle
Chick Pea Fritters with Goat Cheese and Caponatina

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Lasagnette
Summer Vegetable Lasagna with Tomato Fonduta

Merluzzo
Chatham Cod Filet with Cous Cous, preserved Lemon and Eggplant Salad

Polletto
Organic Chicken Breast Stuffed with Broccoli Rabe, Sausage and Fontina with Farrotto

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Coppa di Cocomero
Watermelon, Watermelon Granita and Vanilla Cream

Torta di Cioccolato
Chocolate Cake with Chantilly Cream and Cherry Compote

Biscotti
Assortment of House-Made Cookies and Biscotti

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DINNER

\$35

Crudi

Tuna and Fluke Crudos w Black Garlic Oil, Microgreens and Chiles

Spaghetti

Fresh Tomatoes, Ricotta and Basil

Green Market Salad

Wild Arugula, Strawberries, Fresh Sheep's Milk Ricotta, Honey and Black Pepper

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Calamaretta

Ring-Shaped Pasta with Mussels, Clams, Zucchini and Tomatoes

Merluzzo

Chatham Cod Filet with Cous Cous, preserved Lemon and Eggplant Salad

Petto di Vitello

Braised Stuffed Veal Breast, Creamy Polenta, Chicory and Green Tomato Mostarda

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Coppa di Cocomero

Watermelon, Watermelon Granita and Vanilla Cream

Torta di Cioccolato

Chocolate Cake with Chantilly Cream and Cherry Compote

Pesca

Poached Peach with Red Currants and Mascarpone Mousse