

i Trulli

Ristorante / Enoteca
NYC Restaurant Week
Summer 2009

LUNCH

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

Porchetta

Roasted Pork, 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

Biscotti

Assortment of House made Cookies and Biscotti

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DINNER

Chilled Cucumber Soup
With Yogurt and Fennel

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

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

Porchetta
Roasted Pork, 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