

# *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

*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

### *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