



PRIVATE EVENTS

Since 1994, I Trulli has been offering Manhattan its finest Southern Italian cuisine in a rustic and charming, yet elegant setting, combining that with hospitable, accommodating service.

We would be delighted to help host your next event in one or more of the many versatile spaces in our restaurant. I Trulli can accommodate parties as intimate as just 12 guests & up.

Let us know how we can tailor your event with you.

Thank you for thinking of us.

Arrangements may be made to accommodate social distancing.

We want your event to be successful & safe!

****All guests must show proof of vaccination****

i Trulli
124 east 27th street
new york, ny 10016
212.481.7372
events@itrulli.com

A gratuity of 20% and an administration fee of 5% will be added to your bill.

Spaces and rooms may be subject to food & beverage minimums.

A deposit of approximately 30% of your total bill will be due upon reserving your space.

This deposit is only refundable if cancellation of your event is mandated by authorities.

Menus are subject to change based on product availability.

DINNER

dinner menu number one
four courses
\$88 per person
menus subject to change

ANTIPASTI

appetizers served family-style, arriving to the table in waves

PANZEROTTI

baby calzones typical to puglia

ARUGULA

with cherry tomato & aged parmigiano reggiano, in a lemon dressing

POLPETTE

dora's sunday meatballs, braised in tomato sauce

CAPRESE

housemade mozzarella with tomato & basil

FRITTO MISTO

crispy calamari & shrimp

PRIMI PIATTI

duo of dora's handmade pasta

CAVATELLI

with broccoli rabe & toasted almonds

ORECCHIETTE

in a rabbit ragú

SECONDI PIATTI

choice of entrée

BRANZINO

filet of mediterranean sea bass with seasonal market vegetables

POLLO

organic chicken with sautéed broccoli rabe & roasted potatoes

BRASATO

sangiovese-braised beef short ribs with pecorino mashed potato

DOLCI

dessert

DUO DI DOLCI

chocolate cake with vanilla panna cotta

DINNER

dinner menu number two
four courses + extras
\$110 per person
menus subject to change

TAGLIERE

artisanal salumi & cheese boards preset on your table
housemade breadsticks & marinated olives

ANTIPASTI

appetizers served family-style, arriving to the table in waves

PANZEROTTI

baby calzones typical to puglia

ARUGULA

with cherry tomato & aged parmigiano reggiano, in a lemon dressing

POLPETTE

dora's sunday meatballs, braised in tomato sauce

CAPRESE

housemade mozzarella with tomato & basil

FRITTO MISTO

crispy calamari & shrimp

PRIMI PIATTI

duo of dora's handmade pasta

CAVATELLI

with broccoli rabe & toasted almonds

ORECCHIETTE

in a rabbit ragú

SECONDI PIATTI

choice of entrée

BRANZINO

filet of mediterranean sea bass with seasonal market vegetables

POLLO

organic chicken with sautéed broccoli rabe & roasted potatoes

BRASATO

sangiovese-braised beef short ribs with pecorino mashed potato

AGNELLO

roasted lamb chops with a potato & chicory gratin

DOLCI

dessert

DUO DI DOLCI

chocolate cake with vanilla panna cotta

CANAPÉS

passed during your cocktail hour
\$15 per person per hour

BRUSCHETTE
seasonal vegetables

ARANCINI
risotto balls

FUNGHI
stuffed mushrooms

PULPO
octopus skewer

GRISSINI
breadsticks wrapped in prosciutto

WURSTEL
pigs in a blanket

CAPRESE
mozzarella & tomato skewer

GAMBERI
shrimp cocktail

BIGNETTI
crispy salami & cheese puffs

DINNER BUFFET

starting at \$88 per person

full antipasti spread, including salumi & imported cheeses
hot & cold appetizers, including salads
various signature pasta dishes
seafood, meat, chicken & vegetable entrées
dessert buffet of mini pastries & sweets



DINNER

beverage packages priced for a three hour event
shots not included

\$10 per person added for any part of an hour beyond three hours
you may also pay for your beverage based on consumption

BEVERAGE PACKAGE ONE

beer, house wine and soft drinks
\$50 per person

BEVERAGE PACKAGE TWO

beer, house wine, standard open bar and soft drinks
\$65 per person

BEVERAGE PACKAGE THREE

premium open bar, including specialty cocktails,
sommelier selections of wine, beer,
\$75 per person

