



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, all the way up to a gala-style event of up to 250. Please look through our event book and let us know how we can tailor your event with you.

Thank you for thinking of us.

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

A gratuity of 15% and an administration fee of 5% will be added to your bill.
Spaces and rooms may be subject to food & beverage minimums.

THE GARDEN

A truly unique space to find in New York City.

Our enclosed and climate-controlled outdoor garden is spacious yet intimate, with manicured plants and bushes and a marble waterfall.

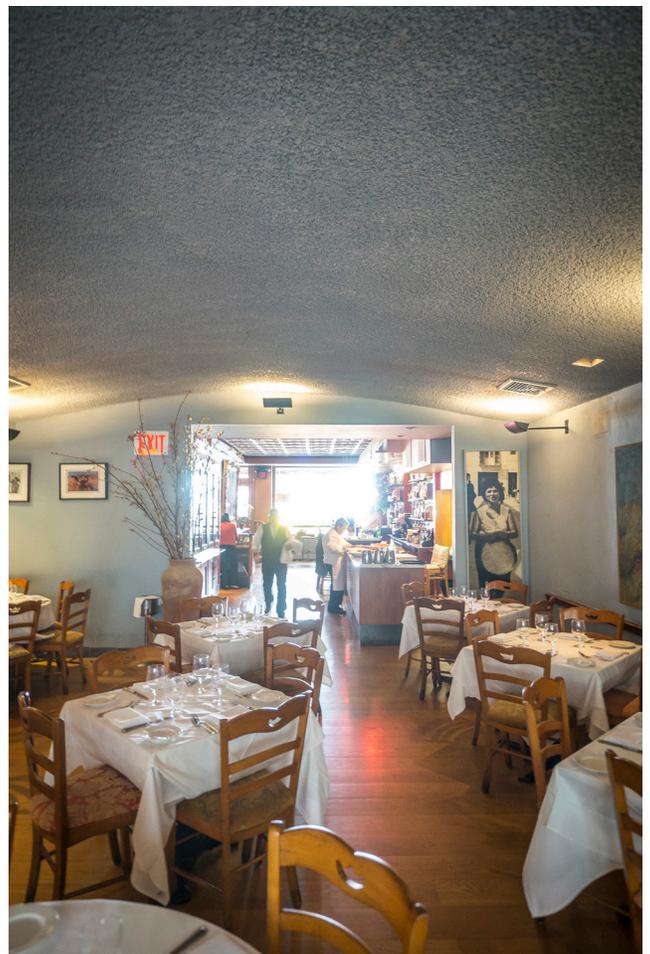
The Garden is excellent for lunch, brunch, or dinner parties, accommodating up to 100 guests for a sit-down meal, or up to 150 guests for a cocktail and buffet event. A bar serving cocktails or just wine & beer can be set up in the space. The garden can also be used as a semi-private space to accommodate 40 guests or less. Demand is quite high for the Garden, especially in the busier months, so please let us help you plan your event well in advance.

In addition to the main garden, we also have a hidden, fully private back garden room which accommodates sit-down parties from 20 to 40 guests and cocktail parties for up to 80. This space also features a full bar.



LA SALA

The main dining room of I Trulli, possibly the most “formal” of our spaces, has a beautiful vaulted ceiling, overlooks the garden and has access to our lovely fireplace. La Sala can accommodate up to 60 people for a sit down dinner or 80 for a cocktail party. Please inquire about availability and pricing if you would like to also use the adjacent main bar area.



LUNCH

lunch menu number one
three courses
\$52 per person

ANTIPASTI DELLA CASA

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

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

SECONDI PIATTI

choice of entrée

- CAVATELLI** broccoli rabe, toasted almonds
- ORECCHIETTE** in a rabbit ragú
- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- BRASATO** braised short rib, seasonal risotto

DOLCI

dessert

- CIOCCOLATO** chocolate cake, vanilla panna cotta

LUNCH

lunch menu number two
four courses
\$62 per person

ANTIPASTI DELLA CASA

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

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

PRIMI PIATTI

duo of dora's handmade pasta

- CAVATELLI** broccoli rabe, toasted almonds
- ORECCHIETTE** in a rabbit ragú

SECONDI PIATTI

choice of entrée

- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- BRASATO** braised short rib, seasonal risotto

DOLCI

dessert

- CIOCCOLATO** chocolate cake, vanilla panna cotta

LUNCH

lunch menu number three
four courses
\$78 per person

ANTIPASTI DELLA CASA

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

- PANZEROTTI** baby calzones typical to puglia
- INSALATA** baby greens, herbs, tomato
- POLPETTE** dora's sunday meatballs
- FIOR DI LATTE** housemade mozzarella, seasonal preparation
- CALAMARI** crispy calamari, tomato sauce

PRIMI PIATTI

duo of dora's handmade pasta

- CAVATELLI** broccoli rabe, toasted almonds
- ORECCHIETTE** in a rabbit ragú

SECONDI PIATTI

choice of entrée

- PESCE DEL MERCATO** market filet of fish, seasonal preparation
- POLLO** organic chicken, seasonal preparation
- VITELLO** grilled veal chop, seasonal preparation
- AGNELLO** roasted lamb loin, seasonal preparation

DOLCI

choice of dessert

- TIRAMISU** lady fingers, espresso, mascarpone
- CIOCCOLATO** chocolate cake, vanilla panna cotta

CANAPÉS

passed during your cocktail hour
\$10 per person per hour

- CROSTINI** seasonal vegetables
- ARANCINI** risotto balls
- FUNGHI** crispy cremini mushrooms
- TARTARE** hamachi, rice cracker
- SALSICCIA** housemade lamb sausage in a blanket
- GRISSINI** wrapped in prosciutto
- ZUCCHINI** marinated and grilled seasonal squash
- GAMBERI** grilled shrimp, horseradish

LUNCH BUFFET

starting at \$52 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



BEVERAGE

all dinner menus include tea and american coffee
soft drinks and espresso-based drinks are charged on consumption

beverage packages priced for a three hour event
you may also pay for your beverage based on consumption

BEVERAGE PACKAGE ONE

beer, house wine and soft drinks
\$45 per person

BEVERAGE PACKAGE TWO

beer, house wine, standard open bar and soft drinks
\$55 per person

BEVERAGE PACKAGE THREE

premium open bar, including specialty cocktails,
sommelier selections of wine, beer,
espresso-based beverages
\$65 per person

