



## PRIVATE EVENTS

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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. 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.

A deposit of approximately 25% of your total bill will be due upon reserving your space.

This deposit is refundable up to 30 days before your event.

Menus are subject to change based on product availability.

## **DINNER**

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dinner menu number one  
three courses  
\$78 per person  
menus subject to change

## **ANTIPASTI**

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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

### **BURRATA**

creamy mozzarella with dora's giardiniera

### **FRITTO MISTO**

crispy calamari & shrimp

## **SECONDI PIATTI**

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choice of entrée

### **CAVATELLI**

with broccoli rabe & toasted almonds

### **ORECCHIETTE**

in a rabbit ragú

### **BRANZINO**

filet of mediterranean sea bass with seasonal market vegetables

### **POLLO**

organic chicken with sautéed broccoli rabe & roasted potatoes

### **BRASATO**

red wine-braised short ribs of beef with pecorino whipped potatoes

## **DOLCI**

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dessert

### **DUO DI DOLCI**

chocolate cake with vanilla panna cotta

## **DINNER**

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

## **ANTIPASTI**

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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

### **BURRATA**

creamy mozzarella with dora's giardiniera

### **FRITTO MISTO**

crispy calamari & shrimp

## **PRIMI PIATTI**

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duo of dora's handmade pasta

### **CAVATELLI**

with broccoli rabe & toasted almonds

### **ORECCHIETTE**

in a rabbit ragú

## **SECONDI PIATTI**

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choice of entrée

### **BRANZINO**

filet of mediterranean sea bass with seasonal market vegetables

### **POLLO**

organic chicken with sautéed broccoli rabe & roasted potatoes

### **BRASATO**

red wine-braised short ribs of beef with pecorino whipped potatoes

## **DOLCI**

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dessert

### **DUO DI DOLCI**

chocolate cake with vanilla panna cotta

## **DINNER**

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dinner menu number three  
four courses  
\$98 per person  
menus subject to change

## **ANTIPASTI**

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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

**BURRATA**  
creamy mozzarella with dora's giardiniera

**FRITTO MISTO**  
crispy calamari & shrimp

## **PRIMI PIATTI**

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duo of dora's handmade pasta

**CAVATELLI**  
with broccoli rabe & toasted almonds

**ORECCHIETTE**  
in a rabbit ragú

## **SECONDI PIATTI**

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choice of entrée

**BRANZINO**  
filet of mediterranean sea bass with seasonal market vegetables

**POLLO**  
organic chicken with sautéed broccoli rabe & roasted potatoes

**BRASATO**  
red wine-braised short ribs of beef with pecorino whipped potatoes

**AGNELLO**  
roasted lamb chops with a butternut squash purée & brussels sprouts

**MERLUZZO**  
atlantic cod filet with seasonal market vegetables

## **DOLCI**

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dessert

**DUO DI DOLCI**  
chocolate cake with vanilla panna cotta

## **DINNER**

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

## **TAGLIERE**

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

## **ANTIPASTI**

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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

### **BURRATA**

creamy mozzarella with dora's giardiniera

### **FRITTO MISTO**

crispy calamari & shrimp

## **PRIMI PIATTI**

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duo of dora's handmade pasta

### **CAVATELLI**

with broccoli rabe & toasted almonds

### **ORECCHIETTE**

in a rabbit ragú

## **SECONDI PIATTI**

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choice of entrée

### **BRANZINO**

filet of mediterranean sea bass with seasonal market vegetables

### **POLLO**

organic chicken with sautéed broccoli rabe & roasted potatoes

### **BRASATO**

red wine-braised short ribs of beef with pecorino whipped potatoes

### **AGNELLO**

roasted lamb chops with a butternut squash purée & brussels sprouts

### **MERLUZZO**

atlantic cod filet with seasonal market vegetables

## **DOLCI**

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dessert

### **DUO DI DOLCI**

chocolate cake with vanilla panna cotta

## CANAPÉS

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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

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starting at \$82 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

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

### BEVERAGE PACKAGE ONE

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

### BEVERAGE PACKAGE TWO

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

### BEVERAGE PACKAGE THREE

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

