



A *trullo* (plural, *trulli*) is a traditional, Apulian dry stone hut with a conical roof. Their style of construction is specific to the Italian region of Apulia. They are traditionally made with pure stone, without cement or mortar.

These housed one family each, Francesco's being one of them! His family home is made up of several Trulli, as you can see pictured on our wall. Our wood fire pizza oven is styled after this particular shape.

We hope that you enjoy our 'true'

*Italian style pizza!!!!*

*Throwing a Party???*

*Look no further!!*

*Trulli Woodfire Pizzeria  
Has three semi private/private  
areas to offer.*

*These are just a few of the  
parties we can do:*

*Cocktail style*

*Sit-down Meals*

*Multi-Media Meetings*

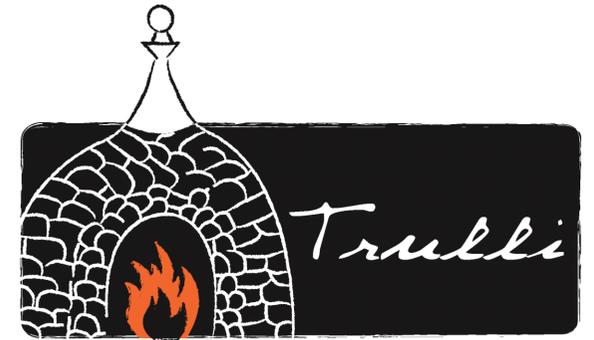
*Menus individually tailored to  
cater for your special occasion.*

*Questions? Comments?*

*Please email*

*[rhia@trullipizzeria.com.au](mailto:rhia@trullipizzeria.com.au)*

*[www.trullipizzeria.com.au](http://www.trullipizzeria.com.au)*



WOODFIRE PIZZERIA

*Al Fresco Dining  
Garden Area*

**5664 7397**

93 Whitelaw St, Meenyan 3956  
FULLY LICENSED

*Trading Hours*

*Wednesday - Thursday  
4-late*

*Friday - Sunday  
12-late*

*Open Public Holidays*

*Menu valid until March 2019*

# Antipasti

<b>ITALIAN SLOW COOKED MEATBALLS GF</b>	<b>\$9.00</b>	<b>\$27.00</b>
in tomato sauce (as a main choose 2 sides)		
<b>BULLHORN CAPSICUM GF, V</b>		<b>\$9.00</b>
stuffed with vegetables, capers and pecorino		
<b>ARANCINI GF, V</b>		<b>\$13.00</b>
with mushroom, taleggio & aioli		
<b>FRIED CALAMARI</b>	<b>\$12.00</b>	<b>\$25.00</b>
with aioli		
<b>TEMPURA VEGETABLES GF, V, VEG</b>		<b>\$7.00</b>
with romesco sauce and aioli		
<b>GARLIC &amp; ROSEMARY FOCACCIA V</b>		<b>\$9.00</b>
with mozzarella cheese		
<b>FOCACCIA BARESE V, VEG</b>		<b>\$10.00</b>
topped with peeled tomato, black olive, oregano		
<b>BREAD &amp; OLIVE OIL V, VEG</b>		<b>\$6.00</b>
(Extra virgin from Mount of Olives Fish Creek) & zaatar		
<b>ITALIAN ANTIPASTO</b>	<b>\$25.00</b>	<b>\$43.00</b>
daily offering of meats and cheeses (check special board)		
<b>LA FRISELLA</b>		<b>\$14.00</b>
a traditional Pugliese style bruschetta with seasonal toppings & a side of cheese & meat (ask your server)		

<b>MIXED SALAD</b>	<i>Insalate</i>	<b>\$16.00</b>
cos lettuce, rocket, red cabbage, beetroot, goats cheese, walnuts, balsamic caviar		
<b>TRULLI SALAD</b>		<b>\$17.00</b>
cos lettuce, pancetta, bocconcini, artichokes, roast red capsicum, blue cheese vinaigrette. Add grilled chicken \$5		

# Pasta

<b>GNOCCHI AL SUGO V</b>		<b>\$23.00</b>
house made ricotta gnocchi with Napoli sauce, bocconcini and basil		
<b>PAPPARDELLE AL RAGU D'AGNELLO</b>		<b>\$25.00</b>
handmade pappardelle with slow cooked lamb ragu & topped with shaved pecorino		
<b>ORECCHIETTE AI FRUTTI DI MARE</b>		<b>\$27.00</b>
prawns, calamari, Francesco's basil pesto and cherry tomato		
<b>RAVIOLI</b>		
handmade ravioli (check specials board)		

*Our fresh pasta is made by Meeniyana Pantry and Cellar*

# Contorni (sides) \$6.00

<b>ROASTED POTATOES GF, V</b>	Pugliese style	
<b>CAPONATA GF, V, VEG</b>	roasted vegetables	
<b>FUNGHI FRITTI GF, V</b>	battered & fried mushrooms	
<b>SALAD GF, V</b>	cos lettuce, pickled capsicum, red onion & cherry tomatoes	

# Pizza

	10"	13"
<b>TRULLI</b>	<b>\$18.00</b>	<b>\$24.00</b>
Italian sausage, bocconcini, mushroom, cherry tomato, chilli oil, rocket, Grana Padano		
<b>SICILIANA</b>	<b>\$16.50</b>	<b>\$22.00</b>
ricotta, semi dried tomato, roasted pinenuts, basil, chilli oil (BIANCA)		
<b>AL CRUDO</b>	<b>\$18.00</b>	<b>\$24.00</b>
San Daniele prosciutto, bocconcini, rocket, Grana Padano		
<b>CAPRICCIOSA</b>	<b>\$16.50</b>	<b>\$22.00</b>
mushroom, olives, Virginia ham, artichoke, black pepper		
<b>PUGLIESE</b>	<b>\$16.50</b>	<b>\$22.00</b>
spicy soppressata, caciocavallo, semi dried tomato, red onion, parsley (BIANCA)		
<b>VEGETARIANA</b>	<b>\$16.50</b>	<b>\$22.00</b>
roasted zucchini & eggplant, mushroom, cherry tomato		
<b>ALBEROBELLO</b>	<b>\$18.00</b>	<b>\$24.00</b>
speck, Portobello mushroom, bocconcini, cherry tomato, garlic, pecorino, parsley (BIANCA)		
<b>MARGHERITA</b>	<b>\$15.00</b>	<b>\$19.50</b>
bocconcini, basil, black pepper		
<b>TOSCANA</b>	<b>\$18.00</b>	<b>\$24.00</b>
Italian sausage, roast potato, taleggio, mushroom, thyme, bread crumbs, garlic oil (BIANCA)		
<b>SALMONE</b>	<b>\$18.00</b>	<b>\$24.00</b>
citrus marinated salmon, bocconcini, rocket, sour cream, chives, pink peppercorns, citrus vinaigrette (BIANCA)		
<b>BBQ</b>	<b>\$16.50</b>	<b>\$22.00</b>
chicken, mushroom, caramelised onion, bbq sauce		
<b>TARWIN</b>	<b>\$16.50</b>	<b>\$22.00</b>
spicy soppressata, mushroom, Berrys Creek blue, olives, parsley		
<b>HAWAIIAN</b>	<b>\$16.50</b>	<b>\$22.00</b>
Virginia ham, pineapple, green capsicum		
<b>AGNELLO</b>	<b>\$18.00</b>	<b>\$24.00</b>
hand cut lamb ragu, mushrooms, bocconcini, red onion, chilli flakes, shaved pecorino, parsley		
<b>MARTINA</b>	<b>\$18.00</b>	<b>\$24.00</b>
capocollo, semi dried tomatoes, burrata, basil, black pepper, lemon vinaigrette (BIANCA)		
<b>LUCANA</b>	<b>\$18.00</b>	<b>\$24.00</b>
smoked beef, fontina, portobello mushroom, red onion, chilli flakes, thyme (BIANCA)		

# Dictionary

<b>Alberobello-</b>	a large town in Puglia where the 'trullo' originated
<b>Bianca-</b>	technically means 'white', but refers to pizza bases which do not contain tomato
<b>Bocconcini-</b>	it's fresh cow's milk mozzarella
<b>Burrata-</b>	creamy mozzarella
<b>Caciocavallo-</b>	an aged mozzarella
<b>Calzone-</b>	a 'folded pizza'; this keeps everything inside deliciously moist
<b>Capocollo -</b>	air dried spiced pork neck
<b>EVOO-</b>	extra virgin olive oil. ours is from 'Mount of Olives' in Fish Creek
<b>Fontina-</b>	buttery semisoft cow's cheese
<b>Grana Padano-</b>	a cheese similar to parmesan, from the Emilia Romagna region of Italy
<b>Orecchiette-</b>	a variety of pasta typical of Puglia: their name comes from their shape, which resembles a small ear
<b>Pecorino-</b>	a mild sheep's milk cheese
<b>Puglia-</b>	the region of Italy that Francesco & his family are from. it's down the bottom, in the 'heel' of the 'boot'
<b>San Daniele Prosciutto-</b>	prosciutto is a ham which has been dried for up to 2 years. San Daniele is a town in Italy famous for prosciutto
<b>Soppressata-</b>	a type of salami
<b>Speck-</b>	dried & smoked pork, from the belly
<b>Taleggio-</b>	semisoft washed-rind cheese
<b>Trulli-</b>	a 'trullo' is the traditional igloo-shaped stone house found throughout Puglia. 'trulli' is the plural
<b>All sauces are made in house</b>	
<b>Our dough contains</b>	
Flour, water, yeast, EVOO, salt	
The recipe? We'll never tell.....	
no split bills	
all pizzas available as calzone	
all pizzas come with tomato base & mozzarella unless otherwise noted	
vegan cheese available \$2 extra	
all pizzas available in gluten free (10") \$2 extra	
additional toppings \$1 veg. \$2 cheese, \$3 meat & fish	
10% surcharge on Public Holiday's	