



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

www.trullipizzeria.com.au



*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

Antipasti

MUSHROOM & TALEGGIO ARANCINI GF, V with aioli	\$13.00	
GRILLED HAKE FILLET GF with seafood stew and parmesan chip	\$17.00	
FRIED CALAMARI with aioli	\$12.00	\$25.00
BULLHORN CAPSICUM GF, V stuffed with vegetables, capers and pecorino	\$9.00	
TEMPURA VEGETABLES V with romesco sauce and aioli	\$7.00	
ROAST TOMATO MEATBALLS GF	\$9.00	
PORK BELLY, MINTY PEA MASH with MINTY PEA MASH sweet chilli sauce	\$10.00	
GARLIC & ROSEMARY FOCACCIA V	\$9.00	
RED CAPSICUM PESTO FOCACCIA V with bocconcini, capers & basil	\$12.00	
BRUSCHETTONE see specials board		
ITALIAN ANTIPASTO daily offering of meats and cheeses	\$25.00	\$43.00

Insalate

MIXED SALAD cos lettuce, rocket, red cabbage, beetroot, cherry tomatoes, goats cheese, walnuts, balsamic caviar	\$16.00	
TRULLI SALAD cos lettuce, pancetta, bocconcini, artichokes, roast red capsicum, blue cheese vinaigrette	\$17.00	
Add grilled chicken or chorizo	\$5.00	

Pasta

RICOTTA GNOCCHI BOSCAIOLA	\$23.00	
PENNE ARRABIATA CON CHORIZO	\$21.00	

Carne

3HR braised lamb shank, taleggio, potato & parsnip mash, red wine jus GF	\$32.00	
Tuscan Pork Skewers GF	\$28.00	
Chicken Skewers marinated 48HRS in Mediterranean spices & char-grilled GF	\$28.00	
Pork belly, minty pea mash & sweet chilli sauce	\$29.00	
Roast Tomato Meatballs	\$27.00	

Contorni (sides) \$6.00

Roasted potatoes in white wine, red onion & capers	
Roasted vegetables with vinaigrette	
Funghi fritti: battered & fried mushrooms	
Salad with cos, pickled capsicum, red onion & cherry tomatoes	

Pizza

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

Dictionary

Alberobello- a large town in Puglia where the 'trullo' originated
Bianca- technically means 'white', but refers to pizza bases which do not contain tomato
Caciocavallo- an aged mozzarella
Calzone- a 'folded pizza'; this keeps everything inside deliciously moist
Capocollo - air dried spiced pork neck
EVOO- extra virgin olive oil. ours is from 'Mount of Olives' in Fish Creek
Fior di Latte- means 'flower of milk'. it's a fresh cow's milk mozzarella
Grana Padano- a cheese similar to parmesan, from the Emilia Romagna region of Italy
Pecorino- a mild sheep's milk cheese
Puglia- the region of Italy that Francesco & his family are from. it's down the bottom, in the 'heel' of the 'boot'
San Daniele Prosciutto- prosciutto is a ham which has been dried for up to 2 years. San Daniele is a town in Italy famous for prosciutto
Soppressata- a type of salami
Speck- dried & smoked pork, from the belly
Trulli- a 'trullo' is the traditional igloo-shaped stone house found throughout Puglia. 'trulli' is the plural
All sauces are made in house
Our Pizza Bases Contain 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 \$2 extra
additional toppings \$1 veg & cheese, \$3 meat & fish
please limit changes to 2