

Benvenuto – Willkommen – Welcome

Welkom – Bienvenue

Dear guests,

We would like to warmly welcome you at our traditional Italian restaurant Trulli. It is our most important matter of concern to make you have a great time while enjoying our delicious Italian food.

We would like to introduce ourselves, the Family Cidaria, from a small village called Feltre in North-Italy, close to the beautiful Dolomites.

Even though Papa Mauro Cidaria has been living in Germany for 40 years already, he still is and will always be a typical Italian, who is also well-known far beyond the borders of Gelsenkirchen.

About 35 years ago he opened his first restaurant in Gelsenkirchen and soon gained popularity with his famous Trulli. His son Francesco Cidaria started helping out in the restaurant from his early childhood on and found his passion for the gastronomy. Almost eight years ago he opened the restaurant “La Piazza” and carried on the family tradition.

Due to the fact that Mauro’s youngest son Stefano returned after his training as a chef, the time has now come to revitalise the legendary TRULLI again.

You won’t find fastidious perfectionism at our lovely restaurant, but a lot of cordiality and hospitality. And even though you might come as a stranger, you’ll leave as a friend.

However, if anything isn’t done to your complete satisfaction, please don’t hesitate to address your concern to our open and friendly team – we are only human and surely not infallible, but we will always try our very best for our appreciated guests.

Furthermore, we are always glad to provide advice to you in terms of the culinary planning of any celebrations and festivities. Regardless of where you prefer to celebrate – at our lovely Restaurant Trulli or at home – we personally cater for you.

Buon Appetito and with warm regards

Your Cidaria Family

Antipasti e primi piatti - Starters

<i>Bruschetta alla Romana</i>	5,50 €
<i>Home-made ciabatta bread with tomatoes, basil, garlic and olive oil</i>	
<i>Bruschetta Tris</i>	6,90 €
<i>Home-made ciabatta bread – served three ways with marinated tomatoes, Parma ham and olive tapenade ^{2,3}</i>	
<i>Vitello Tonnato</i>	9,90 €
<i>Thinly sliced veal with tuna sauce and capers ²</i>	
<i>Mozzarella italia di buratta con foglia</i>	10,90 €
<i>Mozzarella cheese buratta style</i>	
<i>Prosciutto crudo San Daniele con Pera Abate</i>	10,90 €
<i>Parma ham with pear</i>	
<i>Carpaccio di Manzo con Rucola</i>	9,90 €
<i>Thinly sliced raw beef Carpaccio with olive oil, lemon, basil, rocket lettuce and parmesan cheese</i>	
<i>Antipasto della Casa</i>	12,00 €
<i>Variation of starters</i>	
<i>Tris di Antipasti</i>	12,00 €
<i>Beef Carpaccio, Vitello Tonnato und smoked salmon</i>	
<i>Lumache Boghogna</i>	7,50 €
<i>Roman snails (Escargot) with herb butter, white wine and garlic</i>	
<i>Lumache Re</i>	8,50 €
<i>Roman snails (Escargot) with seasonal mushrooms, cream sauce and green pepper ²</i>	

Zuppe - Soup

<i>Zuppa di Pomodoro</i>	5,00 €
<i>Creamy tomato soup with basil</i>	
<i>Minestrone Veneto</i>	6,50 €
<i>North-Italian stew of Mediterranean vegetables and white beans, served with lemon-thyme raviolini pasta and home-made ciabatta bread</i>	
<i>Zuppa di Pesce</i>	12,50 €
<i>Italian fish soup with home-made roasted garlic bread⁴</i>	

Insalate - Salads

<i>Insalata di Pomodoro e Cetrioli</i>	4,50 €
<i>Tomato cucumber salad with onions</i>	
<i>Insalata Mista</i>	4,50 €
<i>mixed seasonal leaf salads with tomatoes, cucumber, corn, carrots and onions</i>	
- <i>with fried turkey breast</i>	9,00 €
- <i>with fried calf's liver</i>	9,50 €
- <i>with grilled king prawns</i>	11,00 €
- <i>with fried medallions of lamb and mushrooms</i>	12,00 €
<i>Insalata di Rucola con Porcini</i>	9,50 €
<i>Porcini mushrooms with rocket lettuce and parmesan cheese</i>	
<i>Insalata di Rucola con Orata e Rosmarino</i>	9,50 €
<i>Gilthead bream fillet with rosemary and rocket lettuce</i>	
<i>Insalata Trulli</i>	12,00 €
<i>Large mixed salad with tuna, mozzarella cheese, boiled egg and Parma ham^{2,3}</i>	

All salads are served with our home-made salad dressing of olive oil and white balsamic vinegar.³

Le Pizze

1. **Margherita** 4,90 €
Basic pizza – with tomato sauce, cheese and oregano ¹
2. **Funghi** 5,90 €
with tomato sauce, mushrooms, cheese, oregano ¹
3. **Salami** 5,90 €
with tomato sauce, salami, cheese and oregano ^{1,2,3,4}
4. **Prosciutto** 5,90 €
with tomato sauce, ham, cheese and oregano ^{1,2,3}
5. **Verdure alla griglia** 7,90 €
with tomato sauce, grilled vegetables (zucchini, aubergine, bell peppers), mozzarella cheese and basil
6. **Prosciutto Funghi** 6,90 €
with tomato sauce, ham, mushrooms, cheese and oregano ^{1,2,3}
7. **Speck e Brie** 8,90 €
with tomato sauce, South Tyrolean bacon and brie cheese ^{2,3}
8. **Tonno e Cipolla** 7,90 €
with tomato sauce, tuna, onions, cheese and oregano ¹
9. **Stagioni (four seasons)** 8,90 €
with tomato sauce, tuna, boiled ham, mushrooms, artichoke and oregano ^{1,2,3}
10. **Fratelli d'Italia** 10,90 €
with tomato sauce, cheese, basil pesto, ricotta cheese, cherry tomatoes and Parma ham
11. **Valentino** 8,90 €
with tomato sauce, ham, bell peppers, mushrooms, cheese and oregano ^{1,2,3}
12. **Frutti di Mare** 10,90 €
with tomato sauce, various seafood, garlic, cheese and oregano ¹
13. **Gamberetti** 9,90 €
with tomato sauce, prawns, garlic, cheese and oregano ¹
14. **Rustica** 8,90 €
with tomato sauce, salami, olives, hot peppers, cheese and oregano ^{1,2,3,4,6}
15. **Calzone alla Caponata** 8,90 €
filled with tomato sauce, ham, Caponata (braised vegetables) and mozzarella cheese ^{1,2,3,4,6}

Le Pizze

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| 16. | Calzone Classico
<i>filled with tomato sauce, ham, mushrooms, cheese and oregano</i> ^{1,2,3} | 8,90 € |
| 17. | Tonnato
<i>with tomato sauce, thinly sliced veal, tuna sauce, capers and mozzarella cheese</i> | 10,90 € |
| 18. | Diavolo
<i>with tomato sauce, bell peppers, hot peppers, cheese and oregano</i> ^{1,2,3} | 7,90 € |
| 19. | Hawaii
<i>with tomato sauce, ham, pineapple and cheese</i> ^{1,2,3} | 7,90 € |
| 20. | Bud Spencer
<i>with tomato sauce, Pancetta (Italian bacon), red onions, white beans, cheese and rosemary</i> ¹ | 8,90 € |
| 21. | Stefano
<i>with tomato sauce, ham, green asparagus, artichoke, spinach, cheese and oregano</i> ^{2,3} | 8,90 € |
| 22. | Bianca
<i>white pizza without tomato sauce, with ricotta cheese, potatoes, red onions, anchovies, mozzarella cheese, olive oil and rosemary</i> | 8,90 € |
| 23. | Quattro Formaggi
<i>with tomato sauce, gorgonzola, gouda, mozzarella and parmesan cheese, topped with oregano</i> ¹ | 8,90 € |
| 24. | Spinaci
<i>with tomato sauce, spinach, garlic, boiled egg, cheese and oregano</i> ¹ | 7,90 € |
| 25. | Golosa
<i>with tomato sauce, cheese, salsiccia fresca (spicy Italian sausage), braised fennel and cherry tomatoes</i> | 9,90 € |
| 26. | Prosciutto Crudo
<i>with tomato sauce, Parma ham, rocket lettuce and parmesan cheese</i> ² | 10,90 € |
| 27. | Calabrese
<i>with tomato sauce, spicy salsiccia salami, mozzarella cheese, fresh tomatoes, oregano and basil</i> ^{2,3} | 10,90 € |
| 28. | Napoletana
<i>with tomato sauce, anchovies, olives, basil, garlic and capers</i> ^{1,6} | 8,90 € |
| 29. | Don Cavallo
<i>with tomato sauce, mozzarella cheese, beef Carpaccio and black truffle</i> | 13,90 € |

Pasta

Our pasta dishes are our pride and joy, as all types of pasta are manufactured by ourselves and in the traditional way.

Long Pasta

Spaghetti al Pomodoro e Basilico <i>Home-made spaghetti with tomato sauce and basil</i>	6,90 €
Spaghetti Aglio, Olio e Peperoncino <i>Home-made spaghetti with garlic, olive oil and hot peppers^{2,3}</i>	6,90 €
Spaghetti allo Scoglio <i>Home-made spaghetti with prawns, Venus clams, rocket lettuce, olive oil and garlic</i>	13,90 €
Bucatini al Cavallo Goloso <i>Home-made thick tubular spaghetti with salsiccia fresca (spicy Italian sausage), braised fennel, cherry tomatoes and basil</i>	12,90 €
Bavette al Carpaccio <i>Home-made flat and slightly convex-shaped spaghetti with tomato sauce, rocket lettuce, parmesan cheese and Carpaccio of beef</i>	12,90 €
Fettuccine con Tacchino <i>Home-made ribbon-shaped pasta with turkey, bell peppers and cream sauce²</i>	10,90 €
Fettuccine del Buongustaio <i>Home-made ribbon-shaped pasta with prawns and a creamy cognac sauce²</i>	12,90 €
Fettuccine rosse con Asparagi, Salmone e Rucola <i>Red home-made ribbon-shaped pasta with salmon, green asparagus, rocket lettuce and cream sauce²</i>	12,90 €
Fettuccine cacao con Ragù alla Bolognese <i>Home-made ribbon-shaped cacao pasta with beef-based Bolognese sauce</i>	9,90 €
Mafalde alla Crudaiola <i>Home-made wavy ribbon-shaped pasta with rocket lettuce, mozzarella cheese, parmesan cheese, cherry tomatoes and olive oil</i>	9,90 €
Mafalde con punte di Filetto al Tartufo nero <i>Home-made wavy ribbon-shaped pasta with fillet tips of beef, black truffle and cream sauce²</i>	14,90 €

Short Pasta & Gnocchi

Rigatoni all' Arrabiata	6,90 €
<i>Home-made tube-shaped pasta (tri-coloured) with garlic and in a hot tomato sauce</i>	
Rigatoni Tricolore	11,90 €
<i>Home-made tube-shaped pasta (tri-coloured) with Mediterranean vegetables, grilled chicken breast and Jaipur-curry cream</i>	
Trottole con Agnello e Porcini	12,90 €
<i>Home-made spinning-top-shaped pasta with fillet tips of lamb, porcini mushrooms, cherry tomatoes and olive oil</i>	
Strozzapreti Integrali al Pecorino	8,90 €
<i>Home-made spiral-shaped pasta made of whole-grain spelt flour with tomato sauce, grilled aubergine and pecorino romano cheese</i>	
Gnocchetti Verona	7,90 €
<i>Home-made small bread dumplings with basil pesto, white beans and cherry tomatoes</i>	
Gnocchi ripieni „Rialto“	8,90 €
<i>Home-made small dough dumplings filled with ricotta cheese, rocket lettuce, tomato sauce and parmesan cheese ¹</i>	
Gnocchi al Gorgonzola	8,90 €
<i>Home-made small potato dumplings with walnuts and gorgonzola cheese sauce</i>	

Filled & Layered Pasta

Mezzefune al Salmone	11,90 €
<i>Home-made crescent-shaped pasta, filled with ricotta cheese and spinach, served with salmon and cream sauce ²</i>	
Tortellini alla Panna	8,90 €
<i>Small home-made pasta rings with meat filling, ham and cream sauce ²</i>	
Cappellacci Dolomiti	11,90 €
<i>Small home-made pasta-hats – filled with potatoes and goat cream cheese – served with tomato-olive-sugo, Parma ham and roasted pine nuts</i>	
Ossobuco Ravioli	11,90 €
<i>Home-made round ravioli – filled with Ossobuco (Braised veal knuckles) – served with lemon butter, zucchini and froth of parmesan cheese</i>	
Lasagna Toscana	9,90 €
<i>Home-made Italian lasagne with beef-based Bolognese sauce, béchamel sauce and cheese</i>	
Lasagna agli Spinaci	12,90 €
<i>Home-made spinach lasagne with roasted almonds and grated parmesan cheese, served with fried chicken breast or fried salmon</i>	

Secondo di carne – Main dishes with meat

Pollo Caponata <i>Fried chicken breast with Caponata (braised vegetables), melted mozzarella cheese and basil</i>	15,90 €
Fegato di Vitello alla Venezia <i>Calf's liver Venetian style with red wine and braised onions</i>	16,90 €
Involtini al Gorgonzola <i>Veal rolls filled with cheese and ham and served with gorgonzola cheese sauce</i>	17,90 €
Ossobuco alla Mauro <i>Braised veal knuckles with tomato white wine sauce</i>	17,90 €
Bistecca ai Funghi <i>Grilled rump steak (200g) with mushrooms and cream sauce</i>	19,90 €
Bistecca di Manzo con Mozzarella <i>Grilled rump steak (200g) with melted mozzarella cheese, tomato sauce and basil</i>	19,90 €
Carré d'agnello al rosmarino e porcini <i>Rack of lamb with fried porcini mushrooms and rosemary</i>	22,90 €
Filetto di Agnello al Gorgonzola <i>Lamb fillet in gorgonzola cheese sauce</i>	22,90 €
Filetto alla griglia <i>Beef fillet steak (200g) with herb butter</i>	27,90 €
Filetto Trulli <i>Beef fillet steak (200g) with porcini mushrooms, cream sauce and green pepper</i>	28,90 €

All dishes are served with Mediterranean vegetables and potatoes au gratin.

Secondo di pesce – Main dishes with fish

<i>Salmone al Pepe rosa</i>	15,90 €
<i>Salmon fillets with white wine sauce, garlic, pink pepper and parsley</i>	
<i>Salmone ai Trulli</i>	16,90 €
<i>Salmon fillets with porcini mushrooms, cream sauce and green pepper</i>	
<i>Branzino alla Sorrentina</i>	18,90 €
<i>Catfish fillet with tomato white wine sauce, garlic, cherry tomatoes and basil</i>	
<i>Orata con Porcini e Tartufo nero</i>	21,90 €
<i>Gilthead bream fillets with porcini mushrooms, cream sauce and black truffle</i>	
<i>Combinazione di Orate e Gamberoni</i>	21,90 €
<i>Gilthead bream fillet with three grilled prawns, garlic, herbs and olive oil</i>	
<i>Coda di rospo all'arancio</i>	22,90 €
<i>Medallions of monkfish with orange sauce</i>	
<i>Gamberoni dello Chef</i>	24,90 €
<i>Grilled king prawns with pepper cream sauce and herbs</i>	
<i>Gamberoni alla Provinciale</i>	24,90 €
<i>Grilled king prawns with Provincial sauce (tomato white wine sauce with garlic, cherry tomatoes, chili and basil)</i>	
<i>Sogliola alla griglia</i>	26,90 €
<i>Grilled sole fish with herbs and olive oil, filleted at your table</i>	
<i>Sogliola alla Marinara</i>	27,90 €
<i>Fillets of sole fish with seafood and tomato white wine sauce</i>	

All dishes are served with Mediterranean vegetables and potatoes au gratin.

Dolci

<i>Tiramisu</i>	<i>5,90 €</i>
<i>Panna Cotta with Madagaskar vanilla</i>	<i>5,90 €</i>
<i>Mousse al Cioccolato</i>	<i>5,90 €</i>

What else can we offer you?

- ❖ *For any celebration, business meeting or other festivity, our cosy Restaurant Trulli offers room for up to 30 persons and will indulge you with our delicious Italian food.*
- ❖ *In addition, we also offer a catering service for your private celebration at home. Of course we gladly provide you with advice to find the right composition of several dishes.*
- ❖ *Need a special gift for a loved one? Please ask our team for our nice menu vouchers.*
- ❖ *We also offer take-away pizza, pasta and salads for your lunch break or at home.*

*Is there anything missing you would like to get more information about? Do you have a specific request?
We are always open for your suggestions and questions.*

Your team of Ristorante Trulli

The Cidaria Family

Aperitivi

<i>Prosecco Extra Valdobbiandene</i>	<i>0,2 l</i>	<i>4,50 €</i>
<i>Hugo</i>	<i>0,3 l</i>	<i>5,50 €</i>
<i>Aperol Sprizz</i>	<i>0,3 l</i>	<i>5,50 €</i>
<i>Martini Bianco/ Bianco secco/ Rosso</i>	<i>4 cl</i>	<i>3,50 €</i>
<i>Campari</i>	<i>4 cl</i>	<i>4,00 €</i>
<i>Campari Orange ¹</i>	<i>0,3 l</i>	<i>5,00 €</i>

Digestivi

<i>Grappa della Casa (38%)</i>	<i>4 cl</i>	<i>3,50 €</i>
<i>Grappa Nardini (50%)</i>	<i>4 cl</i>	<i>5,00 €</i>
<i>Grappa Nardini Riserva (50 %)</i>	<i>4 cl</i>	<i>5,00 €</i>
<i>Grappa Berta (Barricata) (40%)</i>	<i>4 cl</i>	<i>6,00 €</i>
<i>Grappa Prosecco Andrea da Ponte (42%)</i>	<i>4 cl</i>	<i>5,00 €</i>
<i>Ramazotti (30%)</i>	<i>4 cl</i>	<i>3,00 €</i>
<i>Averna (29%)</i>	<i>4 cl</i>	<i>3,00 €</i>
<i>Fernet Branca / Menta (40%)</i>	<i>4 cl</i>	<i>3,00 €</i>
<i>Sambucca / Sambucca al caffè (32%)</i>	<i>4 cl</i>	<i>3,00 €</i>
<i>Vecchia Romagna (38%)</i>	<i>4 cl</i>	<i>4,00 €</i>

Caffé

<i>Espresso</i> ¹⁰	2,10 €
<i>Espresso doppio</i> ¹⁰ – double espresso	2,90 €
<i>Espresso macchiato</i> ¹⁰ – Espresso with milk froth	2,20 €
<i>Espresso Coretto</i> ¹⁰ – espresso with grappa	3,50 €
<i>Caffè Crema</i> ¹⁰	2,40 €
<i>Cappuccino</i> ¹⁰	2,80 €
<i>Latte Macchiato</i> ¹⁰	3,40 €
<i>Tee</i> – various flavours	2,80 €

Acqua minerale e bibite – Soft drinks

<i>San Pellegrino (mineral water with gas)</i>	<i>Bottle</i>	0,25 l	2,40 €
	<i>Bottle</i>	0,75 l	4,90 €
<i>Acqua Panna (mineral water without gas)</i>	<i>Bottle</i>	0,25 l	2,40 €
	<i>Bottle</i>	0,75 l	4,50 €
<i>Bitter Lemon</i> ^{3,11} / <i>Tonic Water</i> ¹¹ / <i>Ginger Ale</i> ¹	<i>Bottle</i>	0,2 l	2,50 €
<i>Gingerino rosso</i> – bittersweet Italian lemonade	<i>Bottle</i>	0,1 l	3,30 €
<i>Orangina / Orangina rosso</i>	<i>Bottle</i>	0,25 l	3,00 €
<i>Coca Cola</i> ^{1,10} / <i>Coca Cola light</i> ^{1,9,10} <i>Fanta</i> ³ / <i>Sprite</i> / <i>Mezzo Mix</i>	<i>Bottle</i>	0,2 l	2,80 €
<i>Apple spritzer</i>	<i>Glass</i>	0,2 l	2,20 €
<i>Orange juice / Apple juice</i>	<i>Glass</i>	0,2 l	2,50 €

Birre - Beer

<i>Warsteiner – draught beer</i>		<i>0,3 l</i>	<i>2,60 €</i>
		<i>0,5 l</i>	<i>4,40 €</i>
GE-BRÄU (pale) GE-SÖFF (ale) <i>Light and sweet Kellerbeer from Gelsenkirchen</i>	<i>Bottle</i>	<i>0,33 l</i>	<i>2,80 €</i>
<i>Alster/ Radler (shandy with sprite)</i>		<i>0,3 l</i>	<i>2,60 €</i>
<i>Frankenheim Alt</i>		<i>0,3 l</i>	<i>2,60 €</i>
<i>Krefelder</i>		<i>0,3 l</i>	<i>2,60 €</i>
<i>Clausthaler (non-alcoholic premium lager)</i>	<i>Bottle</i>	<i>0,33 l</i>	<i>2,60 €</i>
<i>Erdinger wheat beer /Erdinger wheat beer (non-alcoholic)</i>	<i>Bottle</i>	<i>0,5 l</i>	<i>4,40 €</i>
<i>Malt beer</i>	<i>Bottle</i>	<i>0,33 l</i>	<i>2,60 €</i>

Vino - Wine

Open white wines (containing sulphides)

<i>Chardonnay, Venetia, dry</i>		<i>0,2 l</i>	<i>3,40 €</i>
<i>Malvasia, Emilia Romagna, semi-dry (sparkling)</i>		<i>0,2 l</i>	<i>4,00 €</i>
<i>Pinot Grigio, Venetia, dry-fruity</i>		<i>0,2 l</i>	<i>4,40 €</i>

Open red wines (containing sulphides)

<i>Merlot, Venetia, dry</i>		<i>0,2 l</i>	<i>3,40 €</i>
<i>Sangue die Giuda, Lombardy, smooth</i>		<i>0,2 l</i>	<i>4,00 €</i>
<i>Nero d'avola, Sicily, dry-fruity</i>		<i>0,2 l</i>	<i>4,40 €</i>

For a larger selection of wine please ask for our wine menu.