



MENU

TO START - ANTIPASTI

Italian Spreads <i>(Naturally preserved artichoke, chilli and truffled mushroom finger licking creams)</i>	390
Olives <i>(A selection of green and black Italian olives, which is the best?)</i>	210
Pizzicata <i>(Flatbread mozzarella with anchovies and/or tomato with basil)</i>	430
Spanish Tapas <i>(Chorizo de Pamplona, gambas al ajillo, escalivada con queso de cabra, patatas bravas. Our Chefs were trained in Spain)</i>	665
Crocchette di Prosciutto San Daniele <i>(Croquettes flavored with Italian San Daniele ham)</i>	345
BnE <i>(A classic: bacon and eggs for crying out loud!)</i>	485
Basket of Italian bread	150

ITALIAN DELICATESSEN - TAGLIERI

Mixed Platter of Cold Cuts and Cheeses <i>(Prosciutto San Daniele or Speck and three types of cheeses from Friuli)</i>	880
Cold Cuts Platter <i>(Prosciutto San Daniele and Speck from Friuli, chilli soppressata from Calabria)</i>	980
Platters of Cheeses <i>(3 types of cow cheeses from Friuli OR 3 types of goat cheeses from 3 different Italian regions)</i>	800

SOUPS - ZUPPE

Zuppa di Lenticchie – Lentil Soup <i>(Tomato based Andalusian soup made with melons and served with shrimps. Chefs' favorite.)</i>	265
Zuppa di Funghi - Mushroom Soup <i>(Wild mushrooms with cream, drizzled with olive oil. Smooth & soothing.)</i>	265
Vellutata di Asparagi – Asparagus Soup <i>(A velvety, creamy asparagus soup with potatoes and Parmigiano cheese)</i>	265

SALADS - INSALATE

- Mediterranean Salad** 365
(Crisp lettuce mix, cucumber, onion rings, cherry tomatoes, red radish, feta cheese, and black olives, dressed with lemon vinaigrette. Healthy & fresh.)
- Spring Salad** 395
(Crisp leafy greens, fruits and caramelized walnuts, served with honey mustard dressing)
- iTrulli House Salad** 385
(Mixed greens with sun dried tomatoes, olives, capers, various nuts and parmigiano cheese dressed with peach vinaigrette)

MAIN COURSES - PRIMI PIATTI

- Spaghetti al Pomodoro** 325
(The most famous and simple Italian pasta. Tomato sauce, extra virgin olive oil, and fresh basil.)
- Rigatoni al Sugo di Carne** 355
(Short pasta with a ragout made with beef & pork meat gently fried in olive oil stirred in tomato pulp)
- Tagliatelle ai Funghi Porcini** 450
(Flat ribbon pasta served with Italian Porcini mushrooms gently cooked in a rich cream sauce)
- Bucatini alla Carbonara** 460
(Thick pasta flavored with Guanciale di Norcia and pecorino Romano, served with egg and black pepper)
- Bucatini alla Amatriciana** 460
(This classic sauce takes its spiciness from black pepper and dried chili and its depth of flavor from Guanciale, Italian salt-cured pork jowl)
- Orecchiette alla Pugliese** 460
(“Little ears” pasta from Puglia flavored with broccoli, garlic, olive oil and spicy chili flakes)
- Spaghetti Cacio e Pepe** 325
(A Roman Classic, with pecorino Romano and black pepper)
- Risotto allo Speck e alla Mela** 475
(Italian rice flavored with regional Sauris Speck smoked ham from Friuli, and apples)
- Beef and Pork Lasagna** 355
(Baked Pasta layered with Beef and Pork Ragout and Cheese)
- Risotto allo Zafferano** 465
(A Milanese trademark, Italian rice with Abruzzo saffron)
- Risotto ai Funghi** 465
(Another classic, 3 types of mushrooms: Champignon, Shiitake and Porcini)

MAIN COURSES SEAFOOD - PESCE E FRUTTI DI MARE

Spaghetti alla Marinara	375
<i>(Spaghetti with clams, calamari & shrimps in white sauce)</i>	
Spaghetti alla Bottarga	395
<i>(Spaghetti pasta flavored with Bottarga-dried pressed fish roe made from grey mullet)</i>	
Spaghetti with Sardines	375
<i>(Spaghetti flavored with marinated sardines fillet)</i>	
Risotto alla Bottarga	395
<i>(Rice dish flavored with Bottarga-dried pressed fish roe made from grey mullet. You have never tried something like this.)</i>	
Pan Seared Snapper	695
<i>(Fillet of snapper gently cooked in butter and served with escalivada and couscous)</i>	

MEAT - CARNI

Chicken Confit	395-585
<i>(Chef's version of marinated chicken leg quarter slow cooked in its own fat. Choice of mashed potato or steamed rice, and choice of one or two leg quarters)</i>	
Grilled Lamb Chops	945
<i>(Tender rack of lamb chops grilled to your preference. Served with couscous, mango puree and mint sauce)</i>	
Angus Rib Eye Steak	1,295
<i>(250 gr. of Angus Rib Eye grilled according to your preference. Served with mashed potato or French fries)</i>	
Assaggi di Carne Mista – Taste of 3 grilled meats	625
<i>(Small, grilled portions of Angus Rib Eye, marinated pork belly and chicken thigh fillet flavored with herbs. Served with marbled potatoes and a selection of vegetables)</i>	
Beef Shortribs with Polenta	785
<i>(Grass-fed beef short ribs slow cooked in red wine and served with polenta)</i>	
Slow Cooked Crispy Pork Belly	575
<i>(Crispy, golden skin pork belly roasted to perfection and served with mashed potato and fig chutney)</i>	

THE SANDWICH BITE - PANINI

Croque Monsieur	345
<i>(The everlasting San Daniele or Speck ham and cheese sandwich with French fries)</i>	
Mediterraneo	385
<i>(Multi grain bread, butter, Speck ham and arugula)</i>	
Chicken & Prosciutto	415
<i>(A Ciabatta bread served with Prosciutto San Daniele or Speck ham and grilled chicken accompanied with lettuce, cheese and pesto mayonnaise)</i>	
Tuna Sandwich	335
<i>(Classic tuna spread with egg in whole wheat bread slices served with French fries)</i>	

SWEET INDULGENCE - DOLCI

Tiramisu	210
<i>(Your favorite Italian treat with real Italian coffee and real Italian Amaretto liquor)</i>	
Sicilian Cannoli	265
<i>(An Italian pastry dessert from Sicily region. Four cannoli chocolate, crème and citrus flavors. The singular is cannolo, meaning "little tube")</i>	
Baked Cheesecake	205
<i>(Deconstructed cheesecake served with an almond crumble, dulce de leche and strawberry ice cream)</i>	
Homemade Apple Tart	235
<i>(Apples baked in puff pastry, served with dulce de leche)</i>	
Chocolate Duet	215
<i>(White chocolate panna cotta, dark chocolate mousse with orange whipped cream)</i>	
Mango Cream Crêpe	180
<i>(A curled pancake filled with sweet ripe mango and custard cream)</i>	

COCKTAILS, BEER, JUICES & COFFEE

Spritz	390
<i>(Prosecco Brut, Aperol, soda on the rocks with a slice of orange. THE aperitif in Northeast Italy)</i>	
Bellini	390
<i>(Simply Prosecco Brut and peach juice. A cocktail invented by Cipriani of Harry's Bar, Venice)</i>	

Italian Beer

Craft beer by Birrificio dell'Etna, Sicily, bottle of 750 ml, Blonde or Red

1,300

Craft beer by Birrificio Paoletti, Marche, bottle of 750 ml, Blonde or Red

600**Fresh Fruit Juices**

(Mango, apple and watermelon)

80**Italian Mineral Water**

(Sparkling, by 500ml and 250ml bottles)

110/60**Caffe' Espresso**

(Meseta brand, espresso and/or decaffeinato)

120**Double Caffe' Espresso**

(Meseta brand, double shots of espresso or decaffeinato)

240**Cappuccino**

(Meseta brand single espresso coffee, whole milk)

150**American Coffee**

(The classic brewed, our Meseta blend)

100**Note:**

Prices are in Philippine peso inclusive of VAT but exclusive of 10% Service Charge