

TULIA

osteria

466 5TH AVENUE SOUTH, NAPLES FL 34102 | 239.213.2073 | OSTERIATULIA.COM | IG @OSTERIATULIA | FB @OSTERIATULIA

PIATTINI

- Tuna Tartare** Shallot, Bottarga, Tonnato Sauce & Crostino* 24
- Beef Carpaccio** Baby Arugula, Asian Pear, Gorgonzola & Dijon Vinaigrette* 25
- Caramelized Brussel Sprouts** House Made Fennel Sausage 16
- Sicilian Meatballs** Mamma's Pomodoro, Pine Nut, Currant & Pecorino 22
- Warm Artisan Bread** Sicilian Eggplant Caponata 5

ANTIPASTI

- Arancini alla Norma** Local Eggplant, Smoked Mozzarella & Prosciutto di Parma 24
- Prosciutto di Parma and Melon** Crostino, Italian Butter & Sea Salt 26
- Wood Charred Octopus** Nerello Rice, Romesco, Chorizo & Marcona Almond 25
- A Study In Mozzarella** Bufala di Caserta DOP, Burrata DOP & Figliata DOP 35
- Fried Squash Blossoms** Goat Cheese, Quince Marmellata, Mint & Ricotta Salata 22

INSALATE

- Mista Salad** Local Greens, Manhego, Radish, Carrot, Asparagus, Red Onion & Lemon 15
- Caesar Salad** Little Gem, Pancetta, Black Garlic, Anchovy & Focaccia Crouton 16
- Roasted Beet Salad** Orange, Roasted Carrot, Radish, Pistachio & Goat Cheese Crema 18
- Seafood Salad Sorrentina** Shrimp, Scallop, Calamari, Mussel, Olive, Tomato & Onion 25

CONTORNI

- Roasted Fingerling Potatoes** Rosemary, Garlic, Chili Flake & Parmigiano 14
- Sautéed Broccolini** Garlic, Calabrian Chili 14
- Sautéed Fava Beans & English Peas** 14

PIZZA

- The Classico** Tomato, Mozzarella, Basil & Olive Oil 20
- The Jabroni** Housemade Fennel Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano 23
- The Modena** Housemade Pancetta, Milk Ricotta, Brussel Sprout Leaves & Garlic Chips 22
- My Michelle** Pepperoni, Shishito Pepper, Housemade Milk Ricotta, Fire Onion & Local Honey 23
- The Parma** Roasted Mushroom, Tomato, Mozzarella, Arugula & Prosciutto 24

PASTA

- Bucatini Cacio e Pepe** Sheep Cheese & Cracked Black Pepper 26
- Garganelli** Braised Lamb Neck Sugo & Sheep Cheese 30
- Linguine Frutta di Mare** Tuna, Swordfish, Calamari, Clams & Mussel 38
- Agnolotti del Plin** Beef Short Rib, Foie Gras Emulsion, Black Truffle Sugo & Hazelnut 33
- Cannelloni** Ragu Bolognese, Béchamel, Mozzarella, Grana Padano & Basil 32
- Risotto Carbonara** Guanciale, Pancetta, Grated Egg Yolk, Pecorino & Black Pepper 30
- Paccheri** Speck, Radicchio, Crisp Brussel Sprout & Crema di Asiago 32

*ALL PASTA PRODUCTION MADE IN HOUSE. GLUTEN FREE PASTA AVAILABLE.

PIATTI PRINCIPALI

- Roasted Half Chicken** Free Range, Lemon, Chili, Broccolini & Potato 39
- Heritage Pork Osso Buco** Risotto Milanese, Gremolata & Natural Braising Sauce 45
- Ora King Salmon** "Wagyu of Salmon" Tuscan Cavolo Nero, Winter Citrus & Butter Sauce* 48
- Mediterranean Branzino** Caulini, Potato Purée, Salsa Verde & Lemon Gremolata 48
- Roasted Wagyu Filet Mignon** Roasted Carrot, Asparagus, King Mushroom & Madeira-Truffle Jus* 58
- Roasted Alaskan Halibut** Braised Leek, Herb Spaetzle, Carrot Crema, Brown Butter & Hazelnut 56
- Veal Chop "Parmigiana"** Bufala Mozzarella, Vodka Tomato & Sauce, Fresh Basil 68

CHEESE + SALUMI, LOCAL FARM FRESH PRODUCE, WOOD FIRED PIZZA

*Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illnesses.

20% gratuity will be added to parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

TULIA

o s t e r i a

AL BICCHIERE - BY THE GLASS

BOLLICINE

- Prosecco** • Torresella Extra Dry • Veneto • **14**
- Prosecco Rose** • Zardetto Extra Dry • Veneto • **14**
- Crémant de Bourgogne** • Tulia • France • **15**
- Oltrepo Pavese*** • Giorgi 1870 Rosé Brut • Lombardia • **19**
- Moscato D'Asti** • Vietti • Piemonte • **15**

BIANCHI

- Pinot Grigio** • Tiefenbrunner • Alto Adige • **13**
- Greco di Tufo*** • Claudio Quarta • Campania • **14**
- Inzolia** • Tenuta Sallier de La Tour • Sicilia • **12**
- Bosco/Albarola*** • Cinque Terre "Cian Auti" • Liguria • **15**
- Sauvignon Blanc** • Antico Borgo dei Colli • Friuli • **14**
- Chardonnay** • Ron Rubin • Russian River Valley • **15**

ROSATO E ROSE

- Rosato** • Fattoria Sardi • Toscana • **13**
- Rosé** • The French Brasserie • Provence • **14**

ROSSO

- Chianti Classico** • Castello Bossi • Toscana • **16**
- Super Tuscan** • Tua Rita "Rosso dei Notri" • Toscana • **15**
- Frappato/Nerello Mascalese*** • Caruso & Minini • Sicilia • **12**
- Montepulciano d'Abruzzo** • Marramiero • Abruzzo • **14**
- Refosco*** • Rodaro • Friuli Colli Orientali • **16**
- Valpolicella Classico Ripasso** • Zenato • Veneto • **18**
- Nebbiolo*** • Damilano "Marghe" • Piemonte • **19**
- Pinot Noir** • Diora "Le Petite Grace" • Monterey • **15**
- Pinot Noir** • Tulia • Bourgogne • France • **20**
- Cabernet S.** • Michael Pozzan • Alexander Valley • **18**
- Bordeaux** • Tulia • St. Emilion • France • **20**

*Chef & Sommelier Favorites



COCKTAILS

Lavender Haze 18
gin, orgeat, lemon, demerara, bitters

Desayuno 18
tequila repo, coffee liqueur, nardini amaro, chocolate bitters

For Fizzle My Bizzle 18
vodka, limoncello, mint syrup, strega, aquafaba

Anna Banana 18
pineapple rum, cremé de banana, lime, agave

Bourbon Sarandon 18
woodford reserve, pink peppercorn syrup, lemon, aperol, bitters

Sunkissed On Fifth 18
gin, aperol, lime, lemon, passion fruit, poblano liqueur

Strawberry Fields 18
tequila, strawberry pureé, cointreau, lime, habaño

Batch Me If You Can 18
vodka, lemon, grapefruit, yuzu, aperol, st. germain, prosecco

Puff The Magic Dragon 18
tequila, aperol, pineapple, lemon, dragonfruit

BEER

- Moretti Pale Lager** – Friuli, Italia (4.6%) **8**
- Peroni Nastro Azzurro** – Rome, Italia (5.1%) **8**
- Orange Blossom Pilsner** – Orlando, FL (5.5%) **7**
- Allagash White "Belgian-Style Wheat Beer"** – Portland, ME (5.2%) **8**
- FMB High 5 IPA** – Fort Myers, FL (5.9%) **8**
- New Belgium Fat Tire** – Ft. Collins, CO (5.2%) **7**
- Cigar City Maduro Brown Ale** – Tampa, FL (5.5%) **8**
- Miller Lite** – Milwaukee, WI (4.2%) **7**
- Heineken Silver** – Amsterdam, NL (4%) **7**
- Heineken NA** – Amsterdam, NL (0.0%) **7**