

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** Housemade Fennel Sausage **16**
- Sicilian Meatballs** Mamma's Pomodoro, Pine Nut, Currant & Pecorino **22**
- Warm Artisan Bread** Sicilian Eggplant Caponata **5**

ANTIPASTI

- Wood Charred Octopus** Nerello Rice, Romesco, Chorizo & Marcona Almond **25**
- Prosciutto di Parma and Melon** Crostino, Italian Butter & Sea Salt **26**
- 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, Manchego, 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**

add chicken 12 • add shrimp 15 • add salmon 20

ENTREES

- Ora King Salmon** "Wagyu of Salmon" Tuscan Cavolo Nero, Winter Citrus & Butter Sauce* **42**
- Roasted Half Chicken** Free Range, Lemon, Chili, Broccolini & Potato **39**
- Heritage Pork Osso Buco** Risotto Milanese, Gremolata & Natural Braising Sauce **45**

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**
- 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.

PANINI & SANDWICHES

- Crisp Chicken Sandwich** Roasted Pepper, Lettuce, Tomato, Ranch Dressing **26**
- Fried Grouper Sandwich** Iceberg Lettuce, Herb Tartar Sauce, Onion, Tomato & Brioche **29**
- Tulia Butter Burger** American Cheese, Stewed Onion, Dill Pickle & Mayonnaise* **28**
- Italian Disco Club** Turkey, Bacon, Provolone, Red Onion, Avocado, Multigrain Hearth Bread **26**
- Sicilian Tuna Crostino** Cannellini Bean, Olive, Tomato, Red Onion, Cucumber & Caper Aioli **27**

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, habañoero

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**