



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

PIATTINI

- Japanese Hamachi Crudo*** pineapple, avocado & white cheddar popcorn 23
Beef Carpaccio* arugula, lemon, capers, red onions & olive oil 22
Caramelized Brussels Sprouts house fennel sausage 14
Sicilian Meatballs mamma's pomodoro, pine nuts, currants, pecorino & scallion 18
Chicken Liver Toast caramelized grapes, sage, piave & vin santo glassato 15

ANTIPASTI

- Calamari & Shrimp Guazetto** tomato, white wine, fregola & scallion 24
Prosciutto di Parma burrata, watercress & fruit marmellata 26
Wood Charred Octopus nerello rice, romesco, chorizo & marcona almond 25
Wood Roasted Cauliflower tonnato sauce, sultanas, capers & toasted pine nut 23
Steamed Mussels white wine, garlic, shallots, gorgonzola & oven dried tomato 24

INSALATE

- Mista Salad** local greens, manchego, radishes, asparagus, red onion & lemon oil 16
Caesar Salad little gem, pancetta, black garlic, anchovy & focaccia croutons 16
Roasted Beet Salad orange, roast carrots, radish, pistacchio & goat cheese crema 18
Winter Pear Salad lolla rossa, radicchio, hazelnuts, castelmagno & sherry vin 20

CONTORNI

- Roasted Fingerling Potatoes** rosemary, garlic, chili flake & parmigiano 14
Blistered Shishito Peppers sea salt 14
Broccolini Lemon & Garlic 14

PIZZA

- The Classico** tomato, mozzarella, basil & olive oil 19
The Jabroni house fennel sausage, pepperoni, black olive & peperoncini 21
OnlyFarms.com zucchini, eggplant, sundried tomato, goat cheese, caramelized onion & mushroom 21
My Michelle pepperoni, shishito peppers, house made milk ricotta & local honey, fire onions 21
Yogi Pear-a roasted pears, gorgonzola, chicken sausage, scallion & toasted pinenuts 21

PASTA

- Bucatini Cacio e Pepe** sheep cheese & cracked pepper 25
Garganelli braised lamb neck sugo & sheep cheese 28
Linguine "all the seafood in house", semi dried cherry tomato & garlic 38
Tortelloni roasted beef short rib, foie gras & marsala glaze 27
Ravioli burrata cheese, nova scotia lobster, grape tomato & saffron butter sauce 38
Tagliatelle bolognese romagnolo, grana padano & parsley 33

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

PIATTI PRINCIPALI

- Rotisserie Roasted Chicken** broccolini, fingerling potato, garlic & anchovy 39
Heritage Pork Osso Buco risotto milanese, gremolata & natural braising sauce 44
Faroe Island Salmon* roasted potato, leeks, shishito peppers, almonds & romesco 39
Roasted Mediterranean Branzino cherry tomato "acqua pazza", roasted fennel 49
Wood Grilled Beef Filet* fingerling potato, roasted cipollini, shishito & red wine sauce 55
Oven Roasted Local Grouper fregola sarda, stewed peppers, capers & scallion 57
Veal Chop "Parmigiana" buffalo mozzarella, vodka tomatoes & sauce, basil 62

CHEESE & SALUMI, LOCAL FARM FRESH PRODUCE, WOOD-FIRED PIZZAS

Undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

20% gratuity will be added for 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.



AL BICCHIERE – BY THE GLASS

BOLLICINE

Prosecco, Marsuret Extra Dry • Veneto • **14**

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Crémant de Bourgogne • Tulia • France • **15**

Oltrepo Pavese, Giorgi 1870 Rosé Brut • Lombardia* • **19**

BIANCHI

Pinot Grigio • Tiefenbrunner • Alto Adige • **12**

Verdeca • Cantele • Puglia • **12**

Sauvignon Blanc • Antico Borgo dei Colli • Friuli • **13**

Nascetta • Castello di Perno • Piemonte* • **15**

Garganega • Anselmi "San Vincenzo" • Veneto* • **13**

Chardonnay • LMR "Farmstead" • Napa Valley • **15**

ROSATO E ROSÉ

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**

Cannonau • Argiolas "Costera" • Sardegna* • **13**

Montepulciano • Marramiero • Abruzzo • **12**

Valpolicella Classico Ripasso • Zenato • Veneto • **18**

Nebbiolo • Damilano "Marghe" • Piemonte* • **17**

Pinot Noir • Laetitia "Limité" • Santa Barbara County • **15**

Pinot Noir • Tulia • Cotes de Nuits • France • **20**

Cabernet S. • Maculan "Brentino" • Veneto • **14**

Cabernet S. • Michael Pozzan • Alexander Valley • **18**

Bordeaux • Tulia • St. Emilion • France • **20**

**Chef & Sommelier Favorites*



COCKTAILS

I Ain't 'fraid of No Ghost • **17**

ghost pepper tequila, gray whale gin, st. germain, lemon, honey, chili tincture, aquafaba

Pumpkin Ain't Easy • **17**

1888 rum, pumpkin spice syrup, ginger bitters, orange bitters

I Know What You Drank Last Summer • **17**

mitciter's rye, mezcal, pineapple, lemon, aquafaba

Amalfi Dreamin' • **17**

vodka, limoncello, passion fruit, montenegro, lemon

Dude, Where is My Fiore? • **17**

tequila, campari, passion fruit, pink peppercorn syrup, pineapple, lemon

Smokin' With Johnnie • **17**

johnnie walker black, mezcal, aperol, lemon, lime, red wine, aquafaba

Saged by The Bell • **17**

tequila reposamdo, empress gin, pineapple, lemon, walnut bitters

Rumb and RumBer

plantation pineapple rum, aperol, nonnino, licor 43

Dress to Empress • **17**

empress gin, st germain, ginger, aquafaba, peychaud's bitters

BEER

Moretti Pale Lager – Friuli – Italia 8

Peroni Nastro Azzurro - Rome – Italia 7

Orange Blossom Pilsner - Orlando - FL 7

Allagash White "Belgian-Style Wheat Beer" – Portland - ME 8

FMB High 5 IPA – Fort Myers - FL 8

New Belgium Fat Tire – Ft. Collins – CO 8

Cigar City Maduro Brown Ale - Tampa - FL 8