



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

NEW YEAR'S EVE 2023 Evening Seating: 7:00pm-11:00pm

Appetizers(choice of):

- Local Squash Blossoms** Canadian Lobster, Housemade Ricotta, Tomato & Basil
- Seared Sea Scallops** Hen of the Woods Mushroom, Celeriac Crema & Guanciale Vinaigrette
- Costa Rican Ahi Tuna Crudo** Orange, Radish, Serrano Chili & Meyer Lemon Oil
- Mista Salad** Field Greens, Carrot, Radish, Asparagus, Basil & White Balsamic Vinaigrette
- Beef Tenderloin Carpaccio** Arugula, Roasted Porcini, Black Truffle Vinaigrette & Parmigiano

Pasta (Supplement) \$25.00

- Cappelletti** Truffled Ricotta, Prosciutto di Parma, English Peas, Sweet Butter
- Risotto al Gualtiero Marchese** Saffron Risotto, Parmigiano & 24 Karat Gold Leaf
- Spaghetti Blue Crab** Garlic, Lemon, Bottarga, Calabrian Chili, Sweet Basil & Mollica
- Garganelli**, Braised Lamb Neck Sugo, Tomato, Fennel & Pecorino Romano

·ALL PASTA PRODUCTION MADE IN HOUSE, GLUTEN FREE AVAILABLE·



Entrees (choice of):

- Wood Grilled Beef Filet "Rossini"**
Cavolo Nero, Roasted Foie Gras & Madiera- Black Truffle Sauce
- Berkshire Pork Osso Bucco**
Forest Mushroom Risotto, Black Truffle Butter & Gremolata
- Iowa Lamb Rack "Scottaditi"**
Caulini, Hen of the Woods Mushroom, Celeriac Crema & Salsa Rossa
- Wood Roasted Scallops**
Sweet Potato Puree, Roasted Butternut Squash, Pomegranate & Red Wine Jus
- Mediterranean Branzino**
Cherry Tomato "Acqua Pazza", Roasted Fennel
- Veal Chop "Parmigiana"**
Buffala Mozzarella, Vodka Tomato Sauce & Basil
- Pan Roasted Alaskan Halibut**
Heirloom Potato, Sunchoke Crema, Ossetra Caviar & Meyer Lemon

Dessert (choice of):

- Milk Chocolate Torta Glassata**
- Pistacchio Raspberry Cake**
- Orange Olive Oil Cake**



• Three Course Pre-Fixe Menu

Evening Seating: 7:00pm to 11:00pm \$185.00 per person, includes glass of Franciacorta, exclusive of tax and gratuity!

TULIA

o s t e r i a

AL BICCHIERE - BY THE GLASS

BOLLICINE

- Prosecco, Marsuret 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 • Mongioia • Piemonte • 15

BIANCHI

- Pinot Grigio • Tiefenbrunner • Alto Adige • 12
- Verdeca • Cantele • Puglia • 13
- Sauvignon Blanc • Antico Borgo dei Colli • Friuli • 13
- Nascetta • Castello di Perno • Piemonte* • 15
- Garganega • Anselmi "San Vincenzo" • Veneto* • 13
- Chardonnay • Ron Rubin • Russian River 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**
mitchter's rye, mezcal, pineapple, lemon, aquafaba
- Amalfi Dreamin' • 17**
vodka, limoncello, passion fruit, montenegro, lemon
- Dude, Where's 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 reposado, empress gin, pineapple, lemon, walnut bitters
- Rumb and RumBer • 17**
plantation pineapple rum, aperol, nonino, licor 43
- Dress to Empress • 17**
empress gin, st.germain, ginger, aquafaba, peychaud's bitters

BEER

- Moretti Pale Lager - Friuli - Italia (4.6%) 8
- Peroni Nastro Azzurro - Rome - Italia (5.1%) 7
- 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%) 8
- Cigar City Maduro Brown Ale - Tampa - FL (5.5%) 8
- Miller Lite - Milwaukee - WI (4.2) 6
- Heineken Silver - Amsterdam - NL (4%) 7