



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

VALENTINE'S DAY 2024

APPETIZERS

- Burrata Cheese** Heirloom Tomatoes, Olive Oil & Sea Salt 20
- Grilled Octopus** Nerello Rice, Chorizo, Aromatic Vegetables & Romesco 26
- Insalata Mista** Fresh Field Greens, Asparagus, Carrot, Red Onion, Manchego 20
- Sicilian Meatballs** Nonna' Sauce, Currants, Pinenuts, Pecorino & Scallion 22
- Caesar Salad** Little Gem Lettuce, Pancetta, Black Garlic & Parmigiano 20
- Beef Carpaccio** Lemon, Arugula, Capers, Red Onion & Parmigiano 25
- Prosciutto di Parma** Burrata, Fruit Marmellata & Watercress 28

PASTA

- Cacio e Pepe** House Extruded Bucatini, Pecorino, Cracked Black Pepper 30
- Arugula Risotto** Lobster, Stracciatella, Sun Dried Tomato & Grana Padano 40
- Spaghetti** Manilla Clams, Toasted Garlic, Chili Flake, Parsley & Pecorino 38
- Garganelli** Braised Lamb Neck Sugo, Tomato, Fennel & Pecorino 35

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

ENTREES

- Roasted Spanish Branzino 52**
Cherry Tomato "Acqua Pazza" & Fennel
- Grilled Wagyu New York Strip 60**
Fried Potatoes, Lemon & Sangiovese Reduction
- Veal Chop Parmigiana 62**
Vodka Tomatoes, Burrata & Basil
- Local Black Grouper 55**
Brussels Sprout Leaves, Pancetta, Champagne Butter & Caviar
- Roasted Sea Scallops 58**
Roasted Shiitake Mushrooms, Sweet Potato, Red Wine Jus
- Roasted Chicken Breast 40**
Soft Polenta, Buttered Kale, Hen of the Woods Mushrooms
- King Ora Salmon 43**
Broccolini, Onion Agrodolce & Sunchoke Crema

DESSERT

- Tiramisu** Espresso Soaked Ladyfingers, Marscapone & Cocoa 20
- Persian Love Cake** Pistachio, Sour Cherry & Tulia Gelato 20
- Warm Apple Crostata** Rosemary, Sage & Vanilla Gelato 20

THREE COURSE WINE PAIR 75.00

- Glass Sparkling Brut Rosé - Giorgi 1870 Gran Cuvee Storica*
- Glass Chardonnay - Rex Hill Willamette Valley*
- Glass Amarone della Valpolicella - Bottega Vinaia*

