

TULIA

o s t e r i a

WINE, BEER AND COCKTAILS

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** • Bersano • 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

We Will Call Him N.3 • 18
gin, campari, pineapple, lime, maple syrup

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

Mez Around and Find Out • 18
mezcal, st.germain, lime, centum herbis, habañoero, aquafaba

The Rhumpshaker • 18
barbancourt 8yr rum, apricot, honey syrup, lime, cinnamon

Buffy the Cider Slayer • 18
buffalo trace bourbon, apple cider syrup, ginger, bitters

Carrozzino • 18
remy 1738 cognac, averna, lemon, tamarind, rhubarb bitters

#ginfluencer • 18
gin, italicus, lemon, honey syrup, centum herbis

Gran Cenote • 18
mezcal, cointreau, lime, lemon, passion fruit, habañoero syrup, agave

Hottie with a Body • 18
rum, averna, cranberry, orange, habañoero syrup, bitters

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**

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osteria

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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
- Local Black Grouper** 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.