

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

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, habañero, 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, habañero syrup, agave

Hottie with a Body • 18

rum, averna, cranberry, orange, habañero 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 – Fort. 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**