

# VALENTINE'S DAY 2025

## OSTERIA TULIA

\$115 PER PERSON (exclusive of tax and gratuity)

### ♥ appetizers (choice of:)

**Burrata Cheese** heirloom tomato, strawberry, passion fruit, Frattini Olio Novello  
**Fried Cauliflower** lemon confit, scallion, pecorino sardo, Calabrian chili aioli  
**Pacific Kampachi Crudo** blood orange, lime, mint, serrano pepper, almond, yuzu kosho  
**Roasted Beet Salad** orange, baby carrot, radish, pistachio, goat cheese crema  
**Mista Salad** local greens, manchego, radish, asparagus, red onion, white balsamic  
**Beef Tenderloin Tartare**, mustard aioli, caper, shallot, chive, quail egg, crostini

### ♥ pasta (+25 supplement)

**Capelletti** truffled ricotta, prosciutto di parma, english pea, sweet butter  
**Acquarello Risotto** nova scotia lobster, uni butter, crustacean reduction, chive oil  
**Tagliatelle** crema di parmigiano, beluga caviar, garlic, chive, mollica  
**Squid Ink Chitarra** rock shrimp, garlic, lemon, bottarga, calabrian chili butter, sweet basil  
**Garganelli** braised lamb neck sugo, tomato, fennel, pecorino

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

### ♥ entrees (choice of:)

**Brick Calabrian Chicken** romesco, heirloom potato, cipollini onion, sweet pepper  
**Grilled Wagyu Beef Filet** red potato gratin, foie gras butter, black truffle jus  
**Gulf Black Grouper** rainbow swiss chard, red shrimp sugo, garlic confit, opal basil  
**Crispy Pork Belly** soft polenta, honey glazed carrot, raisin, pine nut, red wine jus, gremolata  
**Veal Chop "Parmigiana"** roasted tomato, burrata cheese, hydro arugula salad  
**Wood Roasted Sea Scallops** baby spinach, potato-parsnip crema, agrumato vinaigrette  
**Mediterranean Branzino** cherry tomato "acqua pazza", roasted fennel

### ♥ dessert (choice of:)

**Tiramisu** coffee-soaked lady finger, mascarpone cream, cocoa powder  
**Chocolate Banana Torta** vanilla short crust, caramelized banana, chocolate cremoso, hazelnut ganache, passion fruit

IN THE MOOD FOR ROMANCE? INDULGE IN A TOUCH OF DECADENCE

Alba White Truffle +65 | Umbria Black Truffle +45 | Calvisius Italian Caviar +50



Kindly note that our pre-fixe menu cannot be divided between guests. A 20% gratuity will be applied to all checks. We appreciate your understanding and patronage.

\*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance