TULIA osteria

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

PIATTINI

Tuna Crudo Clementine Orange, Radish, Macerated Shallot, Pistacchio & Mint * **24**
Beef Tartare Soleggiati Tomato, Garlic, Sicilian Oregano & Taggia Olive * **24**
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 Fontina, Saffron & 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**
Burrata di Caserta Strawberry, Fennel Pollen, Hazelnut & Pane Carasau **25**
Chicken Liver Pasticcio Peach, Vin Santo, Rosemary & Grilled Tuscan Loaf **18**

INSALATE

Mista Local Greens, Manchego, Radish, Carrot, Asparagus, Red Onion & Lemon **17**
Caesar Little Gem, Pancetta, Black Garlic, Anchovy & Foccacia Crouton **17**
Bibb Fennel, Almond, Ricotta Salata, Orange, Pickled Shallot & Champagne Vinaigrette **18**
Escarole Fried Calamari, Frisée, Charred Leek Aioli, Hazelnut & Pecorino **22**

CONTORNI

Roasted Fingerling Potatoes Rosemary, Garlic, Chili Flake & Parmigiano **14**
Sautéed Broccolini Garlic, Calabrian Chili **14**
Sautéed Vignarola **14**

Public WI-FI Password: TALKTOEACHOTHER

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**
Lieutenant Dan Gulf Shrimp, Pepperoni, Milk Ricotta, Burnt Onion Ash, Pea Tendril **25**

PASTA

Bucatini Cacio e Pepe Sheep Cheese & Cracked Black Pepper **26**
Garganelli Braised Lamb Neck Sugo, Fennel Pollen & Sheep Cheese **30**
Mezze Maniche Seafood Ragu, Tomato, Lemon, Pecorino & Herbed Mollica **34**
Agnolotti del Plin Braised Veal, Summer Squash, Parma Butter, Balsamico & Sage **32**
Tortelli Milk Ricotta, Artichoke, Lemon, Pecorino Sardo & Toasted Pine Nut **30**
Orecchiette Broccoli, Saffron, Currant, Pine Nut, Anchovy & Pecorino **28**

*ALL PASTA PRODUCTION MADE IN HOUSE. GLUTEN FREE PASTA AVAILABLE.

PIATTI PRINCIPALI

Roasted Chicken Crostone, Chicken Liver, Sage & Salsa Verde **36**
Rosticciana Umbrian Pork Country Ribs, Peperonata Agrodolce, Polenta & Fennel **36**
Faroe Island Salmon Asparagus, Fava Bean, Strawberry, Crisp Speck & Fig-Balsamic Glaze* **38**
Branzino Vignarola, Sunchoke Crema, Charred Lemon & Salsa Verde **42**
Beef Skirt Steak Carrot Mousseline, Porcini Mushroom & Red Wine Beef Jus* **48**
Grigliato Misto Mixed Seafood Grill, Local Vegetable, Lemon Oil & Tomato **49**
Lamb Scottaditi Marinated Zucchini, Dill-Lemon Yogurt & Mint Gremolata **48**

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
osteria

AL BICCHIERE - BY THE GLASS

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**
Cococciola* • Donna Sophia • Abruzzo • **12**
Arneis* • Terre del Barolo • Piemonte • **13**
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 • Coste di Moro • Abruzzo • **14**
Freisa*• Cavallotto • Piemonte • **18**
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**
Grenache/Syrah • Tulia • Cote du Rhone • France • **15**

***Chef & Sommelier Favorites**

Wine Spectator AWARD OF EXCELLENCE 2022
Wine Spectator AWARD OF EXCELLENCE 2023
Wine Spectator AWARD OF EXCELLENCE 2024

COCKTAILS

Fresca Inferno 18
tequila repo, lime, strawberry, pineapple, agave, basil

Wanna Be A Baller 18
st. george baller whiskey, lemon, peach, angostura, orange bitters

Caprese Me 18
aspen vodka, white balsamic, lemon, aperol, strawberry, basil

Gin Me Gin Me More 18
st. george terroir gin, blueberry, lemon, aquafaba, centum herbis

Golden Hour 18
aspen vodka, mezcal, st. germain, grapefruit, lemon, passionfruit

Summer Of '69 18
flecha azul tequila, aperol, grapefruit, lime, maple, cranberry

For Your Pleasure 18
aspen vodka, aperol, pineapple, lime, passionfruit

You're In the Jungle Baby 18
barrilito rum, mezcal, pineapple, lime, angostura

Gondola Gossip 18
tequila repo, select aperitivo, orange, lemon, agave

Brugally Honest 18
brugal 1888, pinepapple, angostura

BEER

Peroni Nastro Azzurro – Rome, Italia **8**
Moretti Pale Lager – Friuli, Italia **8**
Modelo Oro – Nava, Mexico **7**
Everglades Fishing Co Ale – Naples, FL **8**
Allagash White – Portland, ME **8**
LaBelle Beekeeper Honey Brown Ale – LaBelle, FL **8**
Green Bench Sunshine City IPA – St. Petersburg, FL **8**
Goose Island Hazy Beer Hug IPA "NEIPA" – Chicago, IL **8**
Founders All Day IPA "WCIPA" – Grand Rapids, MI **8**
Miller Lite – Milwaukee, WI **7**
Stella Artois Liberte NA – Leuven, Belgium **7**