



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

PIATTINI

Local Snapper Crudo pickled shallot, Fresno pepper, roasted grapes, vinaigrette * **24**

Beef Tartare Soleggiati Tomato, Garlic, Sicilian Oregano & Taggiasca Olive * **24**

Caramelized Brussel Sprouts House Made Fennel Sausage **18**

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 **26**

Burrata di Caserta heirloom tomato tartare, fennel pollen, sweet basil **25**

Vitello Tonatto baby watercress, red onion, caper berries, parmigiano hazelnut **26**

INSALATE

Mista Local Greens, Manchego, Radish, Carrot, Asparagus, Red Onion & Lemon **18**

Caesar Little Gem, Pancetta, Black Garlic, Anchovy & Foccacia Crouton **18**

Roasted Beet Salad watercress, goat cheese, carrot vinaigrette, saba, pistachio **18**

Roasted Squash spinach & frisee, balsamic, pomegranate, ricotta salata, guanciale **22**

~add chicken 12 • add shrimp 15 • add salmon 20~

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.

Public WI-FI Password: TALKTOEACHOTHER

PIZZA

The Classico Tomato, Mozzarella, Basil & Olive Oil **20**

The Jabroni Housemade Fennel Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano **24**

The Modena Housemade Pancetta, Milk Ricotta, Brussel Sprout Leaves & Garlic Chips **24**

My Michelle Pepperoni, Shishito Pepper, Housemade Milk Ricotta, Fire Onion & Local Honey **24**

Black Truffle Forrest mushroom, fontina, mozzarella, prosciutto, black truffles, garlic **36**

PASTA

Bucatini Cacio e Pepe Sheep Cheese & Cracked Black Pepper **26**

Garganelli Braised LambNeck Sugo, Fennel Pollen & Sheep Cheese **30**

Agnolotti del Plin Red wine braised wagyu beef, caramelized onion, Robiola cream **34**

Lobster Ravioli Nova Scotia lobster, burrata, pizzutello tomato, Calabrian chili, basil **38**

Orecchiette Fennel sausage, broccolini pesto, anchovy, sundried tomato Pecorino **30**

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

PIATTI PRINCIPALI

Faroe Island Salmon Spice rub acorn squash, green lentils, pearl onion agrodolce, * **36**

Grilled Beef Tagliata arugula, red onion, heirloom tomato, aged balsamic, grano Padano **42**

Pistachio Crusted Tuna sunchoke crema, roasted cauliflower, scallion, pickled mushroom **42**

PANINI & SANDWICHES

Grilled Chicken Sandwich Provolone, basil pesto, roasted tomato, baby arugula, ciabatta **26**

Porchetta Slow Roasted Pork Shoulder, Provolone, Fennel Aioli & Giardiniera **29**

Tulia Butter Burger American Cheese, Stewed Onion, Dil Pickle & Mayonnaise **28**

Piadina Romagnola prosciutto, burrata cheese, arugula, pistachio, scallion, olive oil **26**



WINE, BEER AND COCKTAILS

BOLLICINE

Prosecco • Torresella Extra Dry • Veneto • **14**

Prosecco Rose • Zardetto Extra Dry • Veneto • **14**

Crémant de Bourgogne • Tulia • France • **17**

Oltrepo Pavese* • Giorgi 1870 Rosé Brut • Lombardia • **19**

Moscato D'Asti • Bersano • Piemonte • **15**

BIANCHI

Pinot Grigio • Gaierhof • Trentino • **13**

Greco di Tufo* • Claudio Quarta • Campania • **14**

Coccociola* • Donna Sophia • Abruzzo • **12**

Arneis* • Terre del Barolo • Piedmont • **13**

Sauvignon Blanc • Fantinel • 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 • Le Sughere di Frassinello • 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 • Martin Ray • Sonoma Coast • **15**

Pinot Noir • Tulia • Bourgogne • France • **20**

Cabernet S. • Chasing Rain • Red Mountain Washington • **18**

Grenache/Syrah • Tulia • Cote du Rhone • France • **15**

*Chef & Sommelier Favorites



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, pineapple, 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**