TULIA
osteria

PER LA TAVOLA / FOR THE TABLE

Salumi Board
Chef's choice of four select Italian aged, dried and spiced meats served with marinated olives 32

Cheese Board
Chef's choice of four gourmet cheeses, served with marinated olives, grape marmalade, taralli rosemary crackers 32

PIATTINI / SMALL PLATES

Local Snapper Crudo*
Pickled shallot, fresno pepper, roasted grapes, red grape vinaigrette 24

Beef Tartare*
Soleggiati tomato, garlic, oregano & Taaggiasca olives 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 / APPETIZERS

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

PIATTI PRINCIPALI / ENTREE

Roasted Chicken
Roasted Potato, escarole, cipollini, sage & salsa verde 36

Heritage Berkshire Pork Chop
Roasted root veggies, potato puree, cherry gastrique, scallions 38

Faroe Island Salmon*
Spice dry rubbed acorn squash, green lentils, pearl onion agrodolce 38

Local Snapper
Potato mousseline, charred broccolini, caviar beurre blanc, chive oil & dill 52

Wagyu NY Strip Steak*
Nonna's potato, black garlic, shishito, scallions, black truffle jus 58

Pan Sauteed Veal Chop
Tonnato sauce, arugula, tomato, Castelvetrano olives, soft herbs 68

Pistachio Crusted Tuna
Sunchoke crema, roasted cauliflower, scallion, pickled mushroom 48

PASTA

ALL PASTA PRODUCTION MADE IN HOUSE
GF PASTA AVAILABLE $4

Bucatini Cacio e Pepe
Sheep cheese & cracked black pepper 26

Garganelli
Braised lamb neck sugo, fennel pollen & sheep cheese 30

Seafood Risotto
Tuna, snapper, prawns, zucchini puree, uni butter, tomato fennel cream 36

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

CONTORNI / SIDES

ALL SIDES 14

Roasted Fingerling Potatoes
rosemary, garlic, chili flake, parmigiano

Sautéed Broccolini
garlic, calabrian chili

Roasted Forest Mushrooms

PIZZA / WOOD FIRED

My Michelle
Pepperoni, shishito peppers, house made milk ricotta, fire onion and local honey 24

The Jabroni
House made fennel sausage, pepperoni, black olive, pepperoncini & oregano 24

The Modena
Housemade pancetta, milk ricotta, brussel sprout leaves & garlic chips 24

The Classico
Tomato, mozzarella, basil & olive oil 20

Truffle
Forest mushrooms, fontina, mozzarella, prosciutto, black truffles, garlic butter 36

INSALATA / SALAD

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

CHEESE+SALUMI, LOCAL FARM FRESH PRODUCE, WOOD FIRED PIZZA. *Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illness. 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.

WINE, BEER & COCKTAILS

BOLLICINE

Prosecco
Torresella Extra Dry, Veneto 14

Prosecco Rose
Zardetto Extra Dry, Veneto 14

Crémant de Bourgogne
Tulia, France 15

Nuragus Brut *
Argiolas, Sardinia 15

Moscato D'Asti
Bersano, Piemonte 15

BIANCHI

Pinot Grigio
Gaierhof, Trentino 13

Greco di Tufo*
Claudio Quarta, Campania 14

Verdicchio Castelli di Jesi
Pievalta, Marche 15

Arneis*
Terre del Barolo, Piemonte 13

Sauvignon Blanc
Fantinel, Friuli 14

Chardonnay
Ron Rubin, Russian River Valley 15

ROSSO

Chianti Classico
Castello Bossi, Toscana 16

Super Tuscan
Pratesi Locorosso, Toscana 15

Nero d'Avola*
Marabino, 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 Sauvignon
Chasing Rain, Red Mountain Washington 18

Grenache | Syrah
Tulia, Cote du Rhone, France 15

ROSATO E ROSE

Rosato *
A Vita, Calabria 16

Rosé
The French Brasserie, Provence 14

*** CHEF & SOMMELIER FAVORITES**

COCKTAILS

The Gladiator
Russell bourbon, Aperol, Cynar, honey, orange bitter 18

Hotline Bling
Brugal rum, Campari, pineapple juice, strawberry puree, demerara, lime 18

Caprese Me
Aspen vodka, white balsamic, lemon juice, Aperol, strawberry, basil 18

Count of Montenegro
Flecha Azul, Aperol, Ancho Reyes, Montenegro, lime juice 18

You're My Butterfly Sugar Baby
No. 3 Gin, butterfly honey, Suze, lemon juice, Centrum Herbis 18

BullieIt Proof
Bulleit bourbon, ginger liquor, passion fruit, lemon juice, honey 18

Smoke & Miracles
Repo tequila, Mezcal, Aperol, passionfruit, grapefruit juice, lemon 18

I Ain't 'Fraid Of No Ghost
Ghost tequila, Grey Whale gin, lemon, St. Germain, honey, chile 18

Hang Em High
Sazerac Rye, Amaro Nonino, B&B, apricot liquor 18

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 "WCUPA"
Grand Rapids, MI 8

Miller Lite
Milwaukee, WI 7

Stella Artois Liberte Non Alcoholic
Leuven, Belgium 7

Wine Spectator AWARD OF EXCELLENCE 2022
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