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# VALENTINE'S DAY 2026

\$115.00 per person ( Gratuity & Tax Not Included )

## ♥ appetizers (CHOICE OF) :

**Creamy Burrata** seasonal stone fruit, passion fruit, Tulia olive oil

**Fried Cauliflower** lemon confit, scallions, pecorino sardo, calabrian chili aioli

**Sea Scallop Crudo** meyer lemon vinaigrette, grapefruit, espelette

**Honeycrisp Apple Salad** lolla rosa, gorgonzola dolce, spiced walnuts, sherry vinaigrette

**Mista Salad** local greens, manchego, radishes, asparagus, red onion, white balsamic

**Beef Tenderloin Carpaccio** baby arugula, porcini mushroom, lemon, vacche rose

## ♥ pasta (+\$25.00 SUPPLEMENT) :

**Cappelletti** truffled ricotta, prosciutto di parma, english peas, sweet butter

**Acquarello Risotto** truffled ricotta, prosciutto di parma, english peas, sweet butter

**Potato Gnocchi** crema di gorgonzola, red pear, sage, amaretti, aged balsamic

**Chitarra** rock shrimp, garlic, lemon, bottarga, sweet basil

**Stracci** braised lamb sugo, calabrian chili, mascarpone, pecorino

## ♥ entrees (CHOICE OF):

### Roasted Chicken

romesco, heirloom potato, cipolini onion, mini sweet pepper

### Wagyu NY Strip Steak

red potato gratin, foie gras butter, black truffle jus

### Gulf Black Grouper

potato puree, brussels sprouts, champagne, caviar butter sauce

### Heritage Berkshire Pork Chop

roasted root veggies, potato puree, cherry gastrique

### Veal Chop "Valdostana"

prosciutto cotto, fontina, kale, pancetta cream

### Roasted Sea Scallops

sweet potato puree, acorn, squash, leeks, pomegranate, red wine jus

### Mediterranean Branzino

baby spinach, roasted fennel, lemon butter, aromatic herbs

## ♥ dessert (CHOICE OF):

**Tiramisu** sugared lady fingers, espresso-whipped mascarpone, cocoa

**Devil's Food Cake** dark chocolate ganache, raspberry compote, chocolate shavings

**Key Lime Bar** graham crust, key lime custard, toasted meringue, berry compote

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.

# TULIA

osteria

## WINE, BEER AND 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

### ♥ ROSATO E ROSE

**Rosato\*** • A Vita • Calabria • 16  
**Rosé** • The French Brasserie • Provence • 14

### ♥ 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 S.** • Chasing Rain • Red Mountain Washington • 18  
**Grenache/Syrah** • Tulia • Cote du Rhone • France • 15

#### \*Chef & Sommelier Favorites



### ♥ COCKTAILS

**The Gladiator** 18  
russel bourbon, aperol, cynar, honey, orange bitter  
**Hotline Bling** 18  
brugal rum, campari, pineapple juice, strawberry puree, demerara, lime  
**Caprese Me** 18  
aspen vodka, white balsamic, lemon juice, aperol, strawberry, basil  
**Count of Montenegro** 18  
flecha azul, aperol, ancho reyes, montenegro, lime juice  
**You're My Butterfly Sugar Baby** 18  
No. 3 gin, butterfly honey, suze, lemon juice, centum herbis  
**Bulliet Proof** 18  
bulliet bourbon, ginger liquor, passion fruit, lemon juice, honey  
**Smoke & Mircales** 18  
repo tequila, mezcal, aperol, passion fruit, grapefruit juice, lemon  
**I Ain't 'Fraid of No Ghost** 18  
ghost tequila, grey whale gin, lemon, st. germain, honey, chili  
**Hang Em High** 18  
sazerac rye, amaro nonino, b&b, apricot liquor

### ♥ BEER

**Peroni Nastro Azzurro** – Rome, Italia 8  
**Moretti Pale Lager** – Friuli, Italia 8  
**Modelo Oro** – Nava, Mexico 8  
**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