



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, brussels 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 Lamb Neck 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 dry 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, dill pickle & mayonnaise 28
- Piadina Romagnola** prosciutto, burrata cheese, arugula, pistachio, scallion, olive oil 26

TULLIA

osteria

WINE, BEER AND COCKTAILS

BOLLICINE

- Prosecco** • Torresella Extra Dry • Veneto • 14
- Prosecco Rose** • Zardetto Extra Dry • Veneto • 14 *
- Crémant de Bourgogne** • Tullia • France • 17
- Nuragus Brut** • Argiolas • Sardinia • 15 *
- Moscato D'Asti** • Bersano • Piemonte • 15

BIANCHI

- Pinot Grigio** • Gaierhof • Trento • 13
- Greco di Tufo** • Claudio Quarta • Campania • 14 *
- Verdicchio Castelli di Jesi** • Pievalta • Marche • 15
- Arneis** • Terre di Barolo • Piemonte • 13
- Sauvignon Blanc** • Volpe Pasini • Friuli • 14
- Chardonnay** • Route Stock • Napa Valley • 15

ROSATO E ROSE

- Rosato** • Jacopo Biondi Santi 'Jet' • Toscana • 16
- Rosé** • The French Brasserie • Provence • 14

ROSSO

- Chianti Classico** • Castello Bossi • Toscana • 16 *
- Super Tuscan** • Tua Rita Dei Notri • Toscana • 15
- Nero d'Avola** • Marabino • Sicilia • 12
- Montepulciano** • Ciavolich • Abruzzo • 14
- Valpolicella Classico Ripasso** • Zenato • Veneto • 18
- Nebbiolo** • Damilano "Marghe" • Piemonte • 19
- Pinot Noir** • Martin Ray • Sonoma County • 15
- Pinot Noir** • Tullia • Bourgogne • France • 20
- Cabernet S.** • Chasing Rain • Red Mountain • 18
- Grenache/Syrah** • Tullia • Cote du Rhone • France • 15

*Chef & Sommelier Favorites



COCKTAILS

The Gladiator 18

Russel's 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, 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

Bulleit Proof 18

Bulleit bourbon, ginger liquor, passion fruit, lemon juice honey

Smoke & Miracle 18

Repo tequila, mezcal, Aperol, passionfruit, 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 7

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