



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

## PIATTINI

- Shrimp Aguachile** lime, guajillo, fresno pepper, avocado, red onion, cilantro, crispy wonton\* **24**
- Beef Tartare** soleggiati tomato, garlic, sicilian oregano & taggiasca olive \* **24**
- Caramelized Brussels Sprouts** house made fennel sausage **18**
- Sicilian Meatballs** mamma’s pomodoro, pine nut, currant & pecorino **22**
- Warm Artisan Bread** sicilian eggplant caponata **5**

## ANTIPASTI

- Crispy Green Beans** cacio e pepe crema, truffle honey **18**
- Prosciutto di Parma and Melon** crostino, Italian butter, sea salt **26**
- Wood Charred Octopus** nerello rice, romesco, chorizo, marcona almond **26**
- Burrata & Stone Fruit** heirloom tomato, pistachio, basil oil **25**
- Fried Calamari** simple tomato sauce, pecorino, basil **24**

## 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**
- Local Melon Salad** tangerine, pickled fresno, feta cheese, aromatic herbs, yuzu vinaigrette **18**  
~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**
- Wicked Garden** zucchini, eggplant, asparagus, ricotta, pine nuts **24**
- My Michelle** pepperoni, shishito pepper, housemade milk ricotta, fire onion & local honey **24**
- Black Truffle** forest 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**
- Rigatoni** vodka sauce, burrata, crispy prosciutto, basil **28**

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

## PIATTI PRINCIPALI

- Faroe Island Salmon** puffed farro, sweet pickled peppers, cucumber, lemon yogurt\* **38**
- Grilled Chicken Thighs** lemon yogurt, cantaloupe, orzo, cherry tomato, onion, mint, chili oil **36**
- Wood Grilled Swordfish** umbrian lentils, honeycrisp apple, smoked pancetta **42**

## PANINI & SANDWICHES

- Crispy Fried Chicken Sandwich** calabrian aioli, iceberg lettuce, tomato, house pickled cucumber **26**
- Porchetta** slow roasted pork shoulder, provolone, fennel aioli & giardiniera **29**
- Tulia Butter Burger** american cheese, stewed onion, dill pickle & mayonnaise **28**
- Italian Disco Club** turkey, bacon, provolone, red onion, arugula, avocado, multigrain hearth bread **26**

# 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 • **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** \*  
**Vermentino** • Casa Gaeta • Tuscany • **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**  
**Montepulciano** • Ciavolich • Abruzzo • **14**  
**Valpolicella Classico Ripasso** • Zenato • Veneto • **18**  
**Nebbiolo** • Damilano "Marghe" • Piemonte • **19**  
**Pinot Noir** • Martin Ray • Sonoma County • **15**  
**Pinot Noir** • Tulia • Bourgogne • France • **20**  
**Cabernet S.** • Chasing Rain • Red Mountain • **18**

#### \*Chef & Sommelier Favorites



### COCKTAILS

#### The Gladiator 18

Russel's Bourbon, Aperol, Cynar, Honey, Orange Bitter

#### Desert Peach 18

Mezcal, Aperol, Maraschino, Peach, Lime

#### Caprese Me 18

Aspen Vodka, White Balsamic, Lemon, Aperol, Strawberry, Basil

#### Welcome to Pear-adise 18

No. 3 Gin, Poli Miele, Pear, Lemon

#### The Tuscan Garden 18

Tuscan Gin, Strawberry, Lemon, Montenegro, Tulia Olive Oil, Basil

#### The Spice is Right 18

Flecha Azul Repo Tequila, Amaretto, Lemon, Honey, Tulia Olive Oil, Chili

#### When Life Gives You Limoncello 18

Aspen Vodka, Limoncello, Dry Curacao, St. Germain, Limonata, Tonic

#### Buona Sera 18

Diplomatico Reserve, Borghetti, Fernet Menta, Elote Corn Licor, Espresso

### 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**