



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, toasted pumpkin & sunflower seeds **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**

Sicilian Tuna Crostino cannellini beans, olives, tomato, red onion, cucumber, caper aioli **28**

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**