TULIA
osteria

PIATTINI / SMALL PLATES

Shrimp Aguachile
Lime, guajillo, fresno pepper, avocado, red onion, cilantro, crispy wonton 24

Beef Tartare*
Soleggiati tomato, garlic, oregano, taggiasca olives 24

Caramelized Brussels Sprouts
House-made fennel sausage 18

Sicilian Meatballs
Mamma's pomodoro, pine nuts, currants, pecorino 22

Warm Artisan Bread
Sicilian eggplant caponata 5

ANTIPASTI / APPETIZERS

Tuna Carpaccio
Lemon oil, parmigiano, sicilian pistachio, chives, toasted baguette 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
Local heirloom tomatoes, lemon & honey vinaigrette, petite opal basil 25

Fried Calamari
Simple tomato sauce, pecorino, basil 24

PIATTI PRINCIPALI / ENTREE

Rotisserie Chicken
Creamy butter beans, stewed swiss chard, black garlic & madeira wine sauce 36

Pork Osso Buco
Risotto milanese, gremolata, natural braising reduction 38

Seafood Cioppino
Garlic confit, fennel, tomato, herbs, toasted sesame seed bread, roasted lemon 62

Mediterranean Branzino
Sunchoke crema, leeks, pickled fresno, heirloom potato, meyer lemon 52

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

Veal Chop Parmigiana
House made mozzarella, sweet basil, spaghetti marinara, parmigiano 75

Spiced Salmon
Butternut squash & turmeric crema, broccolini, cipollini onion agrodolce, crispy shallot 38

PASTA

ALL PASTA PRODUCTION MADE IN HOUSE GF PASTA AVAILABLE $4

Bucatini Cacio e Pepe
Sheep cheese & cracked black pepper 28

Garganelli
Braised lamb neck sugo, fennel pollen & sheep cheese 32

Tagliatelle
bolognese romagnolo, porcini mushroom, brown butter, ricotta cheese 34

Agnolotti del Plin
Roasted beef short rib, parmigiano, foie gras, marsala glaze 34

Lobster Ravioli
Nova Scotia lobster, burrata, pizzutello tomato, calabrian chili, basil 38

Rigatoni
Vodka sauce, burrata, crispy prosciutto, basil 30

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

Little Italy
Fried meatballs, pickled peppers, tomato, provolone, parmigiano 24

The Classico
Tomato, mozzarella, basil, olive oil 20

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

CONTORNI / SIDES

ALL SIDES 14

Roasted Fingerling Potatoes
Rosemary, garlic, chili flake, parmigiano

Sautéed Broccolini
Garlic, calabrian chili

Saffron Risotto
delicata squash, saba, walnuts

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 Delicata Squash Salad
radicchio, frisée, red pear, gorgonzola, maple-walnut crunch 18

wifi password: TALKTOEACHOTHER

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 17 *

Moscato D'Asti
Bersano, Piemonte 15

BIANCHI

Pinot Grigio
Gaierhof, Trentino 13

Pecorino
Antonini, Abruzzo 13*

Vermentino
Casa Gaeta, Tuscany 15

Roero Arneis
Cantine Povero, Piemonte 13

Grechetto
Arnaldo Caprai, Umbria 15*

Timorasso
Vigneti Repetto, Piemonte 17*

Sauvignon Blanc
Volpe Pasini, Friuli 14

Chardonnay
Route Stock, Napa Valley 15

ROSSO

Chianti Classico
Castello Bossi,Toscana 16

Super Tuscan
Castello Romitorio, Toscana 16

Montepulciano d'Abruzzo
Ciavolich, Abruzzo 14*

Valpolicella Classico Ripasso
Zenato, Venato 18

Nebbiolo
Damilano "Marghe", Piemonte 19

Pinot Noir
Martin Ray, Sonoma Coast 15

Cabernet Sauvignon
Chasing Rain, Red Mountain 18

ROSATO E ROSE

Rosato
Jacopo, Biondi Santi 'Jet', Toscana 16*

Rosé
The French Brasserie, Provence 14

***CHEF & SOMMELIER FAVORITES**

COCKTAILS

The Gladiator
Russell's Bourbon, Aperol, Cynar,
Honey, Orange Bitter 18

Desert Peach
Mezcal, Aperol, Maraschino,
Peach, Lime 18

Caprese Me
Aspen Vodka, White Balsamic, Lemon,
Aperol, Strawberry, Basil 18

Welcome To Pear-adise
No.3 Gin, Poli Miele, Pear, Lemon 18

The Tuscan Garden
Winestillery Gin, Strawberry, Lemon
Montenegro, Tulia Olive Oil, Basil 18

The Spice Is Right
Flecha Azul Repo Tequila, Amaretto
Lemon, Honey, Tulia Olive Oil, Chili 18

When Life Gives You Limoncello
Aspen Vodka, Limoncello, Dry Curacao
St. Germain, Limonata, Tonic 18

Buona Sera
Diplomatico Reserve, Borghetti,
Fernet Menta, Elote Corn Licor, Espresso 18

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 "WCUPA"
Grand Rapids, MI 8

Miller Lite
Milwaukee, WI 7

Stella Artois Liberte NA
Leuven, Belgium 7

Wine Spectator AWARD OF EXCELLENCE 2022
Wine Spectator AWARD OF EXCELLENCE 2023
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Wine Spectator AWARD OF EXCELLENCE 2025
Wine Spectator AWARD OF EXCELLENCE 2026