

# TULIA

osteria

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

## PIATTINI

**Togarashi Zucchini Chips** lemon-garlic aioli 08

**Crispy Fried Calamari** pecorino romano & marinara 14

**Caramelized Brussels Sprouts** house fennel sausage 13

**Sicilian Meatballs** mamma's pomodoro, pine nuts & currants 14

## ANTIPASTI

**Wood Charred Octopus** nerello rice, romesco, chorizo & marcona almond 25

**Prosciutto** prosciutto di parma, sugar kiss melon, hazelnuts & marmellata 24

**Red Prawn Aguachile** lime, red onion, cilantro, avocado, radish & jalapenos 22

**Housemade Fennel Sausage** tuscan peppers & onions & fried egg 18

**Grilled Asparagus** brown butter hollandaise, fried farm egg, bottarga & pecorino 18

## INSALATE

**Mista Salad** local greens, manchego, radishes, asparagus, red onion & lemon 13

**Caesar Salad** little gem, pancetta, black garlic, anchovy & foccacia croutons 13

**Watermelon Salad** tomato, strawberry, feta, gaeta olive & oregano 16

**Creamy Burrata Cheese** heirloom tomatoes, umbrian olive oil, sea salt 18

*add chicken \$10 • add shrimp \$12 • add salmon \$15*

## ENTREES

**Faroe Island Salmon** spinach, sultanas, pine nuts & citrus butter 30

**Roasted Branzino** favas, english peas, artichoke, carrot & salsa verde 48

**Grilled Half Chicken** fingerling potatoes, lemon, garlic & rosemary 32

## PIZZA

**The Classico** tomato, mozzarella, basil & olive oil 15

**The Jabroni** house fennel sausage, pepperoni, black olive & peperonicini 20

**OnlyFarms.com** zucchini, sundried tomato, goat cheese, caramlized onion & mushroom 20

**My Michelle** artisans pepperoni, shishito peppers, house made milk ricotta & local honey 20

**Arnold Speckenegger** speck, red onions, taleggio, thyme, black pepper & pecorino 20

## PASTA

**Bucatini Cacio e Pepe** sheep cheese & cracked pepper 24

**Garganelli** braised lamb neck sugo & sheep cheese 27

**Casarecce** salsa pomarola, housemade buttermilk ricotta & olive oil 24

**Tortelloni** roasted beef short rib, foie gras & marsala glaze 27

**Cappelletti** truffled ricotta, prosciutto di parma, english peas, sweet butter 26

**Canestri** octopus puttanesca, tomato, olive, anchovy, garlic, red onion & pecorino 32

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

## PANINI & SANDWICHES

**Chicken Parm Sandwich** tomato, mozzarella, parmigiano, basil & seeded bread 24

**Filet of Fish** beer battered cod, tomato, lettuce, red onion, tartar sauce & brioche bun 21

**Tulia Butter Burger** american cheese, stewed onions, dill pickles & mayo 21

**Italian Disco Club** turkey, bacon, provolone, red onion, avocado & multigrain hearth bread 20

**Sicilian Tuna Crostino** cannellini beans, olives, tomato, cucumber & caper aioli 22

**Porchetta Foccacia** calabrian chili aioli, arugula, grilled onions & fried egg 24

### CHEESE & SALUMI, LOCAL FARM FRESH PRODUCE, WOOD-FIRED PIZZAS

**Undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.**

20% gratuity will be added for 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. Vendors: Colusa Farms, Circle C, Dilly Fish Co, Farmer Mike's

# TULIA

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## AL BICCHIERE – BY THE GLASS

### BOLLICINE

- Prosecco, Marsuret Extra Dry • Veneto • 14
- Prosecco Rose, Zardetto Extra Dry • Veneto • 14
- Crémant de Bourgogne • Tulia • France • 15
- Franciacorta, Pizzini Extra Brut • Lombardia\* • 19

### BIANCHI

- Pinot Grigio • Tiefenbrunner • Trentino Alto Adige • 12
- Vermentino • Argiolas “Costamolino” • Sardegna • 12
- Sauvignon Blanc • Pighin • Friuli • 13
- Arneis • Castello di Neive • Piemonte\* • 13
- Muller Thurgau • Kettmeir • Trentino Alto Adige\* • 14
- Chardonnay • LMR “Farmstead” • Napa Valley • 15

### ROSSO

- Chianti Classico • Castello Bossi • Toscana • 16
- Super Tuscan • Tenuta Monteti Caburnio • Toscana • 15
- Guarnaccio • Tasca d’Almerita • Sicilia\* • 12
- Susumaniello • Masseria Li Veli • Puglia • 13
- Valpolicella Classico Ripasso • Zenato • Veneto • 18
- Nebbiolo • Damilano “Marghe” • Piemonte\* • 17
- Pinot Noir • Laetitia “Limité” • Santa Barbara County • 15
- Pinot Noir • Tulia • Cotes de Nuits • France • 20
- Cabernet S. • Sansonia Evaluna • Veneto • 13
- Cabernet S. • Michael Pozzan • Alexander Valley • 18
- Bordeaux • Tulia • St. Emilion Grand Cru • France • 20

### ROSATO E ROSÉ

- Rosato • Castello di Bossi • Toscana • 13
- Rosé • The French Brasserie • Cotes du Rhone • 14

## COCKTAILS

### Ain't nothing but a gin thing • 16

gin, pineapple juice, lemon juice, habanero syrup, orgeat

### How I mezed your mother • 16

illegal mezcal, lemon juice, pineapple juice, agave, grapefruit juice, aquafaba, chili tincture, house limoncello

### Smack my mint up • 16

bourbon, mint syrup, passion fruit syrup, peach purée, cynar, lemon juice

### We be chamin • 16

illegal mezcal, lime juice, peach syrup, chamoy, piná, ancho reyes

### I'm Ron Bourbony? • 16

bourbon, blackberry, honey, chili tincture, lemon juice

### Something 'bout dem gingers • 16

citurs vodka, demerara syrup, lime juice, ginger, strawberry

### Wino forever • 16

pisco, lemon juice, wine syrup, coco lopez, mint

### Lemme pie that • 16

wodka vodka, lemon juice, pineapple juice, st.germain, aquafaba, lavender tincture

### Fiore • 16

wodka vodka, st germain, canton ginger, passionfruit, crushed raspberries

## CRAFT BEER

- Menabrea Ambrata Amber – Piemonte – Italia 8
- Peroni Nastro Azzurro Vigevano – Italia 7
- Lagunitas Lil Sumpin' Sumpin' Ale Petaluma-CA 7
- FMB Gateway Gold Blonde Ale – Fort Myers - FL 6
- FMB High 5 IPA – Fort Myers - FL 8
- New Belgium Fat Tire Amber– Ft. Collins – CO 6
- Rotating Craft – Ask your server 7