50% OFF PIZZA

The Classico $20
Tomato, Mozzarella, Basil, Olive Oil

The Jabroni $23
Housemade Fennel Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano

My Michelle $23
Pepperoni, Shishito Pepper, Housemade Milk Ricotta, Fire Onion & Local Honey

ALTRI

Mista Salad $10
Local Greens, Manchego, Radish, Carrot, Asparagus, Red Onion & Lemon

Beef Tartare $13
Soleggiati Tomato, Garlic, Sicilian Oregano & Taggia Olive *

Wood Roasted Red Shrimp $15
Garlic, Capers, White Wine, & Lemon Butter

Warm Artisan Bread $5
Sicilian Eggplant Caponata

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

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TULIA
osteria

COCKTAILS

Basil Advice • 10
vodka, aperol, grapefruit, lemon, demerara syrup, basil leaves

Fiore • 10
vodka, st. germain, ginger, passionfruit, crushed raspberries

Aperol Spritz • 10
aperol, prosecco, club soda

BEER

Peroni Nastro Azzurro - Rome - Italia (5.1%) • 4

Miller Lite - Milwaukee - WI (4.2%)• 4

Founders All Day IPA - Grand Rapids - MI (4.7%) • 4

WINE

Prosecco • Torresella • Veneto • 8

Pinot Grigio• Tiefenbrunner • Alto Adige • 8

Sauvignon Blanc • Antico Borgo dei Colli • Friuli • 8

Chardonnay • Ron Rubin • R ussian River Valley• 8

Montepulciano • Coste di Moro • Abruzzo • 8

Pinot Noir •Tulia • Bourgogne • France • 8

Chianti Classico • Castello Bossi • Toscana • 8

HAPPY HOUR
2:30-4:00PM
BAR ONLY

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