

# TULIA

o s t e r i a

## 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
- Oltrepo Pavese, Giorgi 1870 Rosé Brut • Lombardia\* • 19
- Moscato D'Asti • Vietti • Piemonte • 15

### BIANCHI

- Pinot Grigio • Tiefenbrunner • Alto Adige • 12
- Verdeca • Castello dei Monaci "Petraluce" • Puglia • 13
- Sauvignon Blanc • Antico Borgo dei Colli • Friuli • 13
- Nascetta • Cagno "Anas-Cetta" • Piemonte\* • 15
- Bellone • Marco Carpineti "Capolemole" • Lazio\* • 13
- Chardonnay • Ron Rubin • Russian River Valley • 15

### ROSATO E ROSÉ

- Rosato • Fattoria Sardi • Toscana • 13
- Rosé • The French Brasserie • Provence • 14

### ROSSO

- Chianti Classico • Castello Bossi • Toscana • 16
- Super Tuscan • Tua Rita "Rosso dei Notri" • Toscana • 15
- Cannonau • Argiolas "Costera" • Sardegna\* • 13
- Montepulciano • Marramiero • Abruzzo • 12
- 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. • Maculan "Brentino" • Veneto • 14
- Cabernet S. • Michael Pozzan • Alexander Valley • 18
- Bordeaux • Tulia • St. Emilion • France • 20

#### \*Chef & Sommelier Favorites



### COCKTAILS

- I Ain't 'fraid of No Ghost • 18**  
ghost pepper tequila, gray whale gin, st.germain, lemon, honey, chili tincture, aquafaba
- Pumpkin Ain't Easy • 18**  
1888 rum, pumpkin spice syrup, ginger bitters, orange bitters
- I Know What You Drank Last Summer • 18**  
mitchter's rye, mezcal, pineapple, lemon, aquafaba
- Amalfi Dreamin' • 18**  
vodka, limoncello, passion fruit, montenegro, lemon
- Dude, Where's My Fiore? • 18**  
tequila, campari, passion fruit, pink peppercorn syrup, pineapple, lemon
- Smokin' With Johnnie • 18**  
johnnie walker black, mezcal, aperol, lemon, lime, red wine, aquafaba
- Saged by The Bell • 18**  
tequila reposado, empress gin, pineapple, lemon, walnut bitters
- Rumb and RumBer • 18**  
plantation pineapple rum, aperol, nonino, licor 43
- Dress to Empress • 18**  
empress gin, st.germain, ginger, aquafaba, peychaud's bitters

### BEER

- Moretti Pale Lager - Friuli - Italia (4.6%) 8
- Peroni Nastro Azzurro - Rome - Italia (5.1%) 7
- Orange Blossom Pilsner - Orlando - FL (5.5%) 7
- Allagash White "Belgian-Style Wheat Beer" - Portland - ME (5.2%) 8
- FMB High 5 IPA - Fort Myers - FL (5.9%) 8
- New Belgium Fat Tire - Ft. Collins - CO (5.2%) 8
- Cigar City Maduro Brown Ale - Tampa - FL (5.5%) 8
- Miller Lite - Milwaukee - WI (4.2) 6
- Heineken Silver - Amsterdam - NL (4%) 7

# TULIA

osteria

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## PIATTINI

**Togarashi Zucchini Chips** lemon-garlic aioli 10

**Crispy Pigs Ears** fenne-chili salt & lime 12

**Caramelized Brussels Sprouts** house fennel sausage 15

**Sicilian Meatballs** mamma's pomodoro, pine nuts & currants 19

## ANTIPASTI

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

**Beef Carpaccio** arugula, lemon, capers, red onion & olive oil 23

**Prosciutto di Parma** burrata, watercress & fruit marmellata 26

**Japanese Hamachi Crudo\*** pineapple, avocado & white cheddar popcorn 23

**Steamed Mussels** white wine, garlic, shallots, gorgonzola & oven dried tomato 24

## INSALATE

**Mista Salad** local greens, manchego, radishes, asparagus, red onion & lemon 15

**Caesar Salad** little gem, pancetta, black garlic, anchovy & foccacia croutons 16

**Roasted Beet Salad** orange, roast carrots, radish, pistacchio & goat cheese crema 18

**Winter Pear Salad** lolla rossa, radicchio, hazelnuts, castelmagno & sherry vin 20

*add chicken \$11 • add shrimp \$14 • add salmon \$17*

## ENTREES

**Faroe Island Salmon\*** roasted potato, leeks, shishito peppers, almonds & romesco 40

**Roasted Mediterranean Branzino** cherry tomato "acqua pazza", roasted fennel 49

**Veal Chop "Parmigiana"** buffalo mozzarella, vodka tomatoes & sauce, basil 62

## PIZZA

**The Classico** tomato, mozzarella, basil & olive oil 20

**The Jabroni** house fennel sausage, pepperoni, black olive & peperonicini 23

**OnlyFarms.com** zucchini, eggplant, sundried tomato, goat cheese, caramelized onion & mushroom 22

**My Michelle** pepperoni, shishito peppers, house made milk ricotta & local honey, fire onions 23

**Yogi Pear-a** roasted pears, gorgonzola, chicken sausage, scallion & toasted pinenuts 22

## PASTA

**Bucatini Cacio e Pepe** sheep cheese & cracked pepper 26

**Garganelli** braised lamb neck sugo & sheep cheese 28

**Linguine** "all the seafood in house", chili, semi dried cherry tomato & garlic 38

**Ravioli** burrata cheese, nova scotia lobster, grape tomato & saffron butter sauce 38

**Tagliatelle** bolognese romagnolo, grana padano & parsley 33

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

## PANINI & SANDWICHES

**Naples Hot Chicken** mayo, pickles, bacon, chili, poppy seed slaw 25

**Local Grouper Sandwich** herbed tartare, giardinera & poppy seed bun 29

**Tulia Butter Burger** american cheese, stewed onions, dill pickles & mayo 26

**Italian Disco Club** turkey, bacon, provolone, red onion, avocado & multigrain hearth bread 25

**Sicilian Tuna Crostino** cannellini beans, olives, tomato, cucumber & caper aioli 27

**Wagyu Bavette Steak Sandwich** roasted peppers, onion, provolone, horseradish aioli 29

**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. **Bread & Caponata: Complimentary First Basket. \$4.00 supp. per basket**

Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.