

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 • Mongioia • Piemonte • 15

BIANCHI

- Pinot Grigio • Tiefenbrunner • Alto Adige • 12
- Verdeca • Cantele • Puglia • 13
- Sauvignon Blanc • Antico Borgo dei Colli • Friuli • 13
- Nascetta • Castello di Perno • Piemonte* • 15
- Garganega • Anselmi "San Vincenzo" • Veneto* • 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



PIATTINI

- Japanese Hamachi Crudo*** pineapple, avocado & white cheddar popcorn 23
- Beef Carpaccio*** arugula, lemon, capers, red onions & olive oil 23
- Caramelized Brussels Sprouts** house fennel sausage 15
- Sicilian Meatballs** mamma's pomodoro, pine nuts, currants, pecorino & scallion 19
- Chicken Liver Toast** caramelized grapes, sage, piave & vin santo glassato 16

ANTIPASTI

- Calamari & Shrimp Guazetto** tomato, white wine, fregola & scallion 24
- Prosciutto di Parma** burrata, watercress & fruit marmellata 26
- Wood Charred Octopus** nerello rice, romesco, chorizo & marcona almond 25
- Wood Roasted Cauliflower** tonnato sauce, sultanas, capers & toasted pine nut 23
- Steamed Mussels** white wine, garlic, shallots, gorgonzola & oven dried tomato 24

INSALATE

- Mista Salad** local greens, manchego, radishes, asparagus, red onion & lemon oil 16
- Caesar Salad** little gem, pancetta, black garlic, anchovy & focaccia 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

CONTORNI

- Roasted Fingerling Potatoes** rosemary, garlic, chili flake & parmigiano 14
- Blistered Shishito Peppers** sea salt 14
- Broccoli Lemon & Garlic** 14
- Bread & Caponata: Complimentary First Basket. \$4 supp. per basket**

PIZZA

- The Classico** tomato, mozzarella, basil & olive oil 20
- The Jabroni** house fennel sausage, pepperoni, black olive & peperoncini 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", semi dried cherry tomato & garlic 38
- Tortelloni** roasted beef short rib, foie gras & marsala glaze 27
- 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.

PIATTI PRINCIPALI

- Rotisserie Roasted Chicken** broccolini, fingerling potato, garlic & anchovy 39
- Heritage Pork Osso Buco** risotto milanese, gremolata & natural braising sauce 45
- Faroe Island Salmon*** roasted potato, leeks, shishito peppers, almonds & romesco 40
- Roasted Mediterranean Branzino** cherry tomato "acqua pazza", roasted fennel 49
- Wood Grilled Beef Filet*** fingerling potato, roasted cipollini, shishito & red wine sauce 55
- Roasted Local Grouper** brussels sprouts, potato puree, champagne butter & guanciale 57
- Veal Chop "Parmigiana"** buffalo mozzarella, vodka tomatoes & sauce, basil 62

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.