TULIA CUCINA

9118 STRADA PLACE-NAPLES, FLORIDA 34108
239.438.1031 - TULIACUCINA.COM
IG@TULIACUCINA - FB@TULIACUCINA
TULIAHOSPITALITYGROUP.COM

DINNER MENU

BREAD SERVICE warm ciabatta
tulia's eggplant caponata 5

APPETIZERS

MEATBALLS tomato sugo, pinenuts, currants, polenta, pinenuts & pecorino 22
SALUMI italian cured meats & 24 mo. aged parmigiano reggiano 30
CHARRED OCTOPUS tomato, olive, capers & lemon aioli 28
TUNA CRUDO watermelon, calabrian chili, shallots, almonds & olive oil 25
BRUSSELS SPROUTS calabrian chili honey & smoked pancetta 18
FILET CARPACCIO field mushrooms, arugula, piquillo pepper, balsamic 25
BAKED RICOTTA fig marmellata, toasted walnuts & local honey 18
STEAMED CLAMS & MUSSELS n'duja-tomato broth, cannellini beans 24

SALAD

CAESAR gem lettuce, lolla rossa, anchovy-garlic dressing, parmigiano, crouton 18
MISTA mixed greens, carrot, red onion, asparagus, radish & manchego cheese 18
CARAMELIZED PEARS spinach, gorgonzola, pepita, bacon & balsamic 22
HEIRLOOM TOMATO burrata, basil, aceto balsamico, red onion 20

PIZZA

MY MICHELLE Pepperoni, Shishito Pepper, Ricotta, Fire Onion & Local Honey 22
CLASSICO tomato, Fresh Mozzarella, Basil & Olive Oil 20
MR.WHITE burrata mozzarella, artichoke, pistacchio & arugula 23
JABRONI Fennel Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano 23

PASTA

RAVIOLI ricotta, alpine butter, sage, parmigiano, pear& amaretti 31
BUCATINI pecorino romano & cracked black pepper 29
RIGATONI vodka sauce, burrata, crispy prosciutto & basil 32
RISOTTO roasted butternut squash, guanciale, walnut & balsamico 32
TAGLIATELLE veal ragu, caramelized onion & parmigiano 34

ENTREES

FAROE ISLAND SALMON sautéed escarole, tuscan white bean ragu, pancetta, leeks, salsa verde & fresh sage 38
GRILLED HERITAGE PORK CHOP caramelized grapes, roasted fennel & radicchio, grape-pomagranate jus 42
ROAST CHICKEN "scarpariello" stewed peppers, tomato, onions, fingerling potatoes, lemon & rosemary 40
DEMKOTA BEEF FILET charred shishito peppers, bagna caoda potatoes, red wine sauce 48

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

Chef di Cucina: Julio Urbina | Sous Chef: Juan Reyes || Sous Chef: Luca Ghirimoldi | Tulia-Guest Wifi Password: TALKTOEACHOTHER

TULIA CUCINA

9118 STRADA PLACE-NAPLES, FLORIDA 34108
239.438.1031 - TULIACUCINA.COM
IG@TULIACUCINA - FB@TULIACUCINA
TULIAHOSPITALITYGROUP.COM

WINE, BEER AND COCKTAILS

BOLLICINE

Prosecco • Torresella Extra Dry • Veneto • **14**
Sparkling Rosè Brut • Scarpetta • Friuli • **14**
Crémant de Bourgogne • Tulia • France • **17***
Moscato D'Asti • Bersano • Piemonte • **15**

BIANCHI

Pinot Grigio • Gaierhof • Trento • **13**
Pecorino • Donna Sophia • Abruzzo • **13***
Verdicchio • Colleleva • Marche • **15**
Roero Arneis • Cantine Povero • Piemonte • **13***
Sancerre • Cuvée Des Vallées • Loire Valley • **20**
Sauvignon Blanc • Volpe Pasini • Friuli • **14**
Chardonnay • Hill Family Estate • Napa Valley • **18**

***Chef & Sommelier Favorites**

ROSATO & ROSE

Rosato • Botromagno Rose di Lulu • Puglia • **13***
Rosé • The French Brasserie • Provence • **14**

ROSSO

Chianti Classico • Castello Bossi • Toscana • **16**
Super Tuscan • Borgo Scopeto • Toscana • **16**
Montepulciano d'Abruzzo • Ciavolich • Abruzzo • **14***
Valpolicella Ripasso • Zenato • Veneto • **18**
Nebbiolo • Damilano "Marghe" • Piemonte• **19***
Malbec • Catena • Mendoza, Argentina • **15**
Pinot Noir • Martin Ray • Sonoma County • **15**
Cabernet S. • Chasing Rain • Red Mountain Washington • **18**

BEER

FMB High 5 IPA – DRAFT (FL) **8**
Peroni – DRAFT (IT) 8
Blue Moon – DRAFT (CO) **8**
Dos Equis – CANS (MEX) **6**
Cigar City "Jai Alai" – CANS (FL) **8**
Guinness Stout – CANS (IRL) **8**
Miller Lite – CANS (WI) **7**
Heineken "0.0" – CANS (HOL) **7**

COCKTAILS

Flecha Fresca 18
Flecha Azul Blanco, Cinnamon, Orange, Lemon, Lime, Demerara

Green Fairy 18
Mezcal, Green Chartreuse, Elderflower, Lime

Pillow Talk 18
St.George Terrior Gin, Basil, Sambuca, Yogurt

The Italian Job 18
Rittenhouse rye, Green Chartreuse, Zucca, Nonino, Maraschino, Bitters

Smoke & Shadows 18
Buffalo Trace Bourbon, Mezcal, Montenegro, Bitters

Sexpert 18
Pisco, Gin, Falernum, Passion Fruit, Burlesque Bitters

Golden Treasure 18
Rum Clarin, Pineapple Rum, Orgeat, Strawberry, Lime

The Cynic Negroni 18
Tom Cat Gin, Campari, Cynar, Bitters

Blanton's Old Fashioned 26
Blanton's Bourbon, Amaro Nonino, Demerara, Bitters

Tuliatini 18
Aspen Vodka, Espresso, Xtini Liquor

THE FAMOUS TULIA FROSÉ 18
Rosé Wine, Vodka, Rose Water
ADD A FLOATER OF CHOICE 2