



HOUSE MADE BREAD SERVICE | SERVIZIO DI PANE

ROSEMARY FOCACCIA 8
Whipped Tuscan Bean & Roasted Garlic

CIABATTA 5
Eggplant Caponata

ANTIPASTI

TF'S STEAK TARTARE 26

Prime Steak, Shallot, Dijon, Anchovy, Farm Egg Yolk

GRILLED OCTOPUS 24

Fingerling Potato, Soleggiati Tomato, Taggiasca Olive, Almond & Lemon Aioli

EGGPLANT PARMIGIANA 20

Tomato Sugo, Smoked Mozzarella, Parmigiano Crema

TUNA CRUDO 25

Soy-Sesame Glaze, Oyster Crema, Cucumber & Ginger

FRITTO MISTO 28

Fried Calamari, Shrimp, Local Zucchini, & Spicy Puttanesca Sauce

BRUSCHETTA 23

House Made Pane Pugliese, Roasted Heirloom Tomato, Burrata di Caserta DOP Cheese & Tulia Olive Oil

INSALATE | ZUPPE

CAESAR SALAD 17

Gem Lettuce, Radicchio, Chicory, Anchovy-Garlic Dressing Pecorino Toscano, Ceci Fritti & Parmigiano

MISTICANZA 17

Field Green, White Balsamic Vinaigrette, Seasonal Vegetable, Fresh Herb

ROASTED BEETROOT SALAD 23

Pickled Onion, Breakfast Radish, Feta Cheese, Fresh Dill, Wood Roasted Eggplant-Ceci Crema & Pistachio Pesto

MINISTRONE 16

Garden Vegetable, San Marzano Tomato, Tuscan Bean, Ditalini Pasta, Swiss Chard, Parmigiano

BAKED ONION SOUP 18

"The French Classic" Rich Beef Broth, Caramelized Onion, Emmenthal Cheese



TRADITIONAL CAVIAR SERVICE

BELUGA CUVÉE (ITALIA 28.3gm) 175
ROYAL SIBERIAN (ITALIA 28.3gm) 110
TRADITION PRESTIGE (ITALIA 28.3gm) 90
TRIS CAVIAR TASTING (84.9gm) 350

✦ Traditional Accoutrements & Kettle Chips ✦

PARTNERED WITH CALVISIUS ITALIAN CAVIAR FROM LAGO DI GARDA, ITALIA



PASTA

TORTELLINI ROMAGNOLI 34

House Made Milk Ricotta & Swiss Chard Filling, English Pea, Prosciutto di Parma, Mascarpone Cream & Umbrian Truffle

RISOTTO MILANESE 36

Saffron, 25yr Balsamic, Crema Parmigiano & Bone Marrow

LOBSTER RAVIOLI 45

Maine Lobster, Lobster Butter, Pine Nut, Grated Lemon, Bottarga & Mollica

RIGATONI ALLA CARBONARA 32

Crisp Guanciale, Egg Yolk Crema, Pecorino Romano, & Toasted Cracked Black Pepper

PENNONI ALLA VODKA 30

Roasted Tomato, Panna, Vulcanico Vodka Siciliana, N'duja Creamy Burrata, Crispy Prosciutto & Basil

AGNOLOTTI DEL PLIN 38

Braised Beef Short Rib, Rich Veal Jus, Umbrian Black Truffle Taleggio Fonduta & 24 Month Aged Parmigiano Reggiano



Pasta Production is made In-House with Utmost Quality & Respect to Italian Tradition & Prime Raw Materials

Produzione della Pasta Fatta in Casa con Lenta Lavorazione e Proprie di Qualità nel Rispetto di Tradizione e Materie Prime Italiani



CARNE | STEAKS

All our Steaks are Grilled over Floridian White Oak Wood

MARBLE SCORE RANGE

MS 3-5 (Moderate) **MS 6-7** (Premium) **MS 8-9** (Ultra Premium)

AMERICAN WAGYU | PRIME

NEW YORK STRIP USDA PRIME* 68

14oz Ridgefield Farms | Brasstown, North Carolina | USA

FILET MIGNON USDA PRIME* 65

8 ounce Barrel Cut - Chatel Farms | Vidalia, GA | USA

BAVETTE STEAK CLASSIQUE WAGYU* 55

12 ounce Chatel Farms | Vidalia, GA | USA

BISTECCA ALLA FIORENTINA* 195

40 oz Chatel Farms | Vidalia, GA | USA

PIATTI PRINCIPALI

DUTCH VEAL CHOP ALLA PARMIGIANA* 68

14 oz Pan Roasted Veal Rib Chop, Marinara, Burrata Cheese, Parmigiano, Fresh Basil & Arugula Salad

FAROE ISLAND SALMON* 48

Braised Leek, Cauliflower Purée, Pistachio Pesto & Red Wine Shallot Sauce

DILLY'S LOCAL AMERICAN RED SNAPPER* 57

Zucchini, Bell Pepper & Artichoke Caponata

HERITAGE PORK RIB CHOP 45

Buttered Tuscan Kale, Potato Purée & Currant-Rosemary Gastrique

ROASTED JOYCE FARMS CHICKEN BREAST 39

Marsala Roasted Mushroom, Pickled Cherry Bomb & Potato Purée

AUSTRALIAN WAGYU | PRIME

NEW YORK STRIP (MS 8-9)* 85

14 oz Carrera Farms | Gold Coast - Queensland, AU

FILET MIGNON AUSTRALIAN PRIME* 62

8 oz Ebony Farms | Eagle Farms - Queensland, AU

BONE IN RIBEYE STEAK (MS 6-7)* 135

35 oz Jack's Creek | Victoria, AU

JAPANESE WAGYU

A5 WAGYU MIYAZAKI BEEF* 98

4 Ounce Miyagi Prefecture | Japan

CONTORNI | SIDES

BROCCOLINI ALFREDO 15

ASPARAGUS 15

WHIPPED POTATOES 13

ROASTED MUSHROOMS 15

POTATO FRIES 10

SPROUTS, BACON, HONEY 15

THE SIDE PIECES "AKA" THE GOOMADS

ROSEMARY-GARLIC JUS 8

SANGIOVESE REDUCTION 10

HORSERADISH MASCARPONE 8

SAUCE HOLLANDAISE 10

BONE MARROW (TABLESIDE) 12

SAUTEED PRAWNS, LEMON & GARLIC 25

KING CRAB "OSCAR" STYLE 30

FRENCH BLACK TRUFFLE BUTTER 10

*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.



TULIAITALIANSTEAK



TULIAITALIANSTEAK

BUBBLES

Metodo Classico, Castello di Neive Extra Brut	24
Trento Doc, Ferrari Brut Rose	20
Cremant du Bourgogne, Tulia Blanc de Blancs Brut	17
Prosecco, Torresella Extra Dry	14
Non Alcoholic Rose, Wolfffer Spring	15

WHITE WINE

Chardonnay, La Chablisienne, Chablis	17
Chardonnay, Hill Family Estate, Napa Valley	18
Sauvignon Blanc, La Porte Blanche, Sancerre	20
Pinot Grigio, Gaierhof, Trento	13
Verdicchio Castelli di Jesi, Pievalta, Marche	15
Catarratto, Tenuta Regaleali Buonsenso, Sicily	14
Vermentino, Poggio al Tesoro, Tuscany	15

BOTTLE CHAMPAGNE

Louis Dumont Brut	82
Canard-Duchene Charles VII "Blanc de Blancs"	150
Telmont "Blended" Reserve Brut	150
Laurent-Perrier Cuvee Rosé	180
Palmer & Co. - Rosé Solera	160
Laurent-Perrier "Blanc de Blancs" Brut Nature	250
Jacquart "Blanc de Blancs" 2014	150

ROSÉS

Cinsault, The French Brasserie, IGP Méditerranée	14
Syrah, Ultimate Provence, Cote de Provence	16

RED WINE

Pinot Noir, Martin Ray, Sonoma County	15
Pinot Noir, Tulia, Bugundy, France	20
Sangiovese, Chianti Classico Primocolle, Tuscany	14
Super Tuscan, Castello di Bossi IGT, Tuscany	20
Albarossa, Castello di Neive, Piedmont	15
Montepulciano d'Abruzzo, Antonelli, Abruzzo	14
Aglianico, Cantine del Notaio L'Atto, Basilicata	16
Malbec, Bodega Catena, Mendoza, Argentina	15
Bordeaux, Madame de Beaucaillou, Haut-Medoc	22
Cabernet Sauvignon, River Walk, Napa Valley	18

RARE & REFINED - 3OZ POUR

Champagne, Rare 2013, France (4oz)	55
Sassicaia, Tenuta San Guido 2019, Tuscany	65
Barolo, Bruno Giacosa 2017, Piedmont	45
Insigna, Joseph Phelps 2019, Napa Valley	68
Bordeaux, Leoville Las Cases 2010, France	110

COCKTAILS | 20

Cappuccino Negroni | No3 gin, plum campari, sweet vermouth, aperol foam

A silky twist on the timeless Negroni, bold bitterness softened with a light aperol-inspired foam.

Milano - Torino con Tartufo campari, sweet vermouth, dash of truffle tincture

A refined classic, kissed with earthy truffle for luxurious edge

Old Fashioned Italiano buffalo trace bourbon, amaro nonino, demerara, chocolate bitters

America's whiskey classic softened with Italian charm and a bittersweet glow

Boulevardier del Carbone sazarac rye, campari, sweet vermouth, cynar, charcoal*

A dark, intriguing boulevardier with artichoke amaro and a striking black finish.

***Regulatory note: Activated charcoal can interact with medications. If uncertain, OMIT**

Espresso Romano aspen vodka, coffee liqueur, amaro averna, espresso, vanilla, orange bitters

Rich, sharp and bittersweet the italian coffee ritual in cocktail form

Grappa Miele & Fico amarone grappa, fig jam, acacia honey, lemon, walnut bitters

Barrel aged grappa softened with honey and fig, a digestivo with elegance

Bergamotto di Sera No3 gin, Italicus (EVOO fat-washed), lemon, honey-thyme, egg white

Floral, velvety, and aromatic bergamot and herbs in perfect balance

Olive Martini aspen vodka, OO fat washed italicus, aperitivo, bitters, Tulia olive oil

A savory ode to simplicity crisp, aromatic, and effortlessly refined.

Garibaldi Tropicale aperol, rocky's botanical, pineapple, banana oleo, orange, lemon, saline

The sunny Garibaldi transformed with tropical fruits and silky texture

Sogno d'Estate flecha azul tequila, fresh banana & strawberry, lime, milk clarified

A dreamlike balance of fruit and spirit clear, silky, and refreshing.

APERITIVI

Aperol Spritz	aperol, prosecco, soda.	16	Painkiller	rum alternative, pineapple, orange, coconut	15
Campari Spritz	campari, prosecco, soda	16	Bees Knees	gin alternative, lemon, honey	15
Hugo Spritz	st. germain, prosecco, soda, mint	16	Kentucky Buck	whiskey alternative, lemon, ginger	15
Sambuca Spritz	sambuca, aperol, grapefruit	16	"NA" Perol Spritz	n/a aperitivo, n/a prosecco, soda	15

THE FAMOUS FRENCH FROSÉ 18

Rosé Wine, Vodka, Rose Water

ADD A FLOATER OF CHOICE \$2

BIRRE

Peroni Draft	8
<i>A crisp, refreshing Italian lager with subtle bitterness and delicate citrus notes.</i>	
Walking Tree IPA Draft	8
<i>A crisp, piney flavor with citrus aromas and a clean, refreshing finish.</i>	
Italian Blonde Ale - Maestri Birrai Umbri Artisanal Beer	9
<i>Golden and aromatic with hints of honey and fruit.</i>	
Italian Golden Ale - Maestri Birrai Umbri Artisanal Beer	9
<i>Rich and full-bodied with roasted malt flavors, caramel undertones, and a touch of chocolate.</i>	
Miller Lite	7
<i>A classic American light lager offering crisp flavor, mild hop character, and a smooth, clean finish.</i>	
Corona Light	8
<i>Light, smooth, and easy-drinking with a hint of malt sweetness and a refreshing finish.</i>	
Stella Artois Liberté 00 (alcohol free)	7
<i>A non-alcoholic beer with the same balanced, fruity flavor and refreshing crispness of Stella.</i>	

DIGESTIVI

Amaro Berta	25
Amaro Ramazzotti	12
Amaro Montenegro	14
Amaro Averna	15
Poli Sambuca	12
Tulia Limoncello	13

GRAPPE

Berta Elisi	32
Berta Barbera 1998	42
Berta Moscato 2008	42
Berta Nebbiolo 2008	42
Berta Riserva 1992	60
Poli Sassicaia	23
Poli Cleopatra	18
Poli Sarpa	16

Every selection on our list has been carefully curated by our team of sommeliers and bartenders, whose passion for Italian craftsmanship and global excellence guides every choice.

From the vineyards to the distilleries, from timeless classics to bold new expressions, each pour tells a story of tradition, research, and artistry—designed to perfectly complement the flavors of our kitchen.