



HOUSE MADE BREAD SERVICE | SERVIZIO DI PANE

ROSEMARY FOCACCIA 8
Whipped Tuscan Bean & Roasted Garlic

CIABATTA 5
Eggplant Caponata

ANTIPASTI

TF'S STEAK TARTARE 30

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

GRILLED OCTOPUS 32

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

EGGPLANT PARMIGIANA 22

Tomato Sugo, Smoked Mozzarella, Parmigiano Crema

TUNA CRUDO 29

Soy-Sesame Glaze, Oyster Crema, Cucumber & Ginger

FRITTO MISTO 35

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

BRUSCHETTA 28

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

INSALATE | ZUPPE

CAESAR SALAD 20

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

MISTICANZA 20

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

ROASTED BEETROOT SALAD 25

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

MINISTRONE 20

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

BAKED ONION SOUP 20

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



TRADITIONAL CAVIAR SERVICE

BELUGA CUVÉE (ITALIA 28.3gm) 255
ROYAL SIBERIAN (ITALIA 28.3gm) 175
TRADITION PRESTIGE (ITALIA 28.3gm) 125
TRIS CAVIAR TASTING (84.9gm) 450

✦ Traditional Accoutrements & Kettle Chips ✦

PARTNERED WITH CALVISIUS ITALIAN CAVIAR FROM LAGO DI GARDA, ITALIA



PASTA

TORTELLINI ROMAGNOLI 45

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

RISOTTO MILANESE 40

Saffron, 25yr Balsamic, Crema Parmigiano & Bone Marrow

LOBSTER RAVIOLI 58

Lobster "Bolognese", Lobster Butter, Pine Nut, Grated Lemon, Pecorino, Bottarga & Mollica

RIGATONI ALL'AMATRICIANA 40

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

PENNONI ALLA VODKA 38

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

AGNOLOTTI DEL PLIN 42

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* 80

14oz Ridgefield Farms | Brasstown, North Carolina | USA

FILET MIGNON USDA PRIME* 85

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

BAVETTE STEAK CLASSIQUE WAGYU* 65

12 ounce Chatel Farms | Vidalia, GA | USA

BISTECCA ALLA FIORENTINA* 250

40 oz Chatel Farms | Vidalia, GA | USA

PIATTI PRINCIPALI

DUTCH VEAL CHOP ALLA PARMIGIANA* 75

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

FAROE ISLAND SALMON* 55

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

DILLY'S LOCAL AMERICAN RED SNAPPER* 68

Zucchini, Bell Pepper & Artichoke Caponata

HERITAGE PORK RIB CHOP 48

Buttered Tuscan Kale, Potato Purée & Currant-Rosemary Gastrique

ROASTED JOYCE FARMS CHICKEN BREAST 48

Marsala Roasted Mushroom, Pickled Cherry Bomb & Potato Purée

AUSTRALIAN WAGYU | PRIME

NEW YORK STRIP (MS 8-9)* 95

14 oz Carrera Farms | Gold Coast - Queensland, AU

FILET MIGNON AUSTRALIAN PRIME* 80

8 oz Ebony Farms | Eagle Farms - Queensland, AU

BONE IN RIBEYE STEAK (MS 6-7)* 225

48 oz Jack's Creek | Victoria, AU

JAPANESE WAGYU

A5 WAGYU MIYAZAKI BEEF* 125

4 Ounce Miyagi Prefecture | Japan

CONTORNI | SIDES

BROCCOLINI ALFREDO 20

ASPARAGUS 20

WHIPPED POTATOES 20

ROASTED MUSHROOMS 20

BEEF TALLOW FRIES 20

SPROUTS, BACON, HONEY 20

THE SIDE PIECES "AKA" THE GOOMADS

ROSEMARY-GARLIC JUS 12

SANGIOVESE REDUCTION 12

HORSERADISH MASCARPONE 12

SAUCE HOLLANDAISE 12

BONE MARROW 20

SAUTEED PRAWNS, LEMON & GARLIC 35

KING CRAB "OSCAR" STYLE 45

FRENCH BLACK TRUFFLE BUTTER 20

*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



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