TULIA ITALIAN STEAK

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, Burnt Eggplant-Ceci Crema, Chili & Pistacchio Pesto

BAKED ONION SOUP 18
The French Classic, Rich Beef Broth, Caramelized Onion, Emmenthal Cheese

MINESTRONE 18
Garden Vegetable, San Marzano Tomato, Borlotti Bean, Cannellini Bean, Swiss Chard, Ditalini Pasta & Parmigiano

Add a Protein to Your Salad:
Roasted Chicken Breast: +15 | Argentine Prawns: +25 | Faroe Island Salmon: +20 | Sicilian Fried Eggs: +10

PASTA

SPAGHETTI ALLA PRIMAVERA 33
Seasonal Vegetable, Garlic, Panna, Sugar Bomb Tomato, Toasted Pine Nut, Parmgiano & Basil

RISOTTO AL PARMIGIANO 29
Acquerello Risotto, 24 Month Aged Parmgiano Reggiano & Parma Butter

AGNOLOTTI DEL PLIN 38
Braised Beef Short Rib, Rich Veal Jus, Umbrian Black Truffle, Taleggio Fonduta & 24 Month Aged Parmigiano Reggiano

PENNONI ALLA VODKA 30
Roasted Tomato, Panna, Vulcanico Vodka Siciliana, Creamy Burrata, Crispy Prosciutto & Basil

LINGUINI ALLE VONGOLE 38
Manilla Clam, Toasted Garlic, Calabrian Chili Flake, Parma Butter & Pecorino Romano

TORTELLINI ROMAGNOLI 34
Milk Ricotta & Swiss Chard Filling, English Pea, Prosciutto di Parma, Mascarpone & Umbrian Truffle

Produzione della Pasta Fatta in Casa con Lenta Lavorazione e Propie di Qualità nel Rispetto di Tradizione e Materie Prime Italiani
Pasta Production is made In-House with Utmost Quality & Respect to Italian Tradition Prime Materials

*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.

TULIA ITALIAN STEAK

PRANZO | LUNCH

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)

COLAZIONE |BRUNCH

FARM EGG OMELETTE 25
Prosciutto Cotto, Broccolini, Gruyere & Field Greens

TIRAMISU FRENCH TOAST 26
Whipped Mascarpone, Gianduja Chocolate, Seasonal Berries & Espresso Powder

AVOCADO TOAST 32
Scottish Smoked Salmon, Sicilian Fried Egg, Asparagus Milanese

OVEN BAKED FRITTATA 28
Fennel Sausage, Mozzarella, Caramelized Onion, Zucchini & Parmigiano

PIATTI PRINCIPALI | ENTREE

CHICKEN MILANESE 30
Escarole, Sugar Bomb Tomato, Red Onion, Lemon Oil & Shaved Grana Padano

FAROE ISLAND SALMON* 38
Tuscan Farro Salad, Charred Broccoli, Tomato, Feta, Onion, Roasted Eggplant Crema & Toasted Pine Nut

CAPRESE PANINO 27
Local Tomato, Burrata Mozzarella, Prosciutto di Parma & Basil Pesto

PAN ROASTED TUNA "PORCHETTA"* 32
Iron Seared Tuna Loin, Tuscan Spice, Lupini Bean Salad & Sauteed Escarole

BAVETTE STEAK FRITES CLASSIQUE* 55
12 ounce Chatel Farms, Crisp Beef Tallow Fries, Tulia Olive Oil and Charred Lemon

SUPER WOW PRIME BURGER* 29
USDA Prime 8oz Beef, Red Onion Marmellata, Fontina Cheese, Smoked Pancetta, Oven Roasted Tomato & Sicilian Fried Egg

FILET & KALE SALAD* 29
Grilled Australian Prime Filet Mignon, Shredded Kale, Giardiniera, Applewood Bacon, Cremini Mushroom & Grilled Rustic Bread

DUTCH VEAL CHOP ALLA PARMIGIANA* 68
14 oz Pan Roasted Veal Rib Chop, Marinara, Burrata Cheese, Parmigiano, Fresh Basil & Arugula Salad

CONTORNI | SIDES

SPROUTS, HONEY & CHILI 15

BROCCOLINI ALFREDO 15

ROASTED MUSHROOMS 15

GRILLED ASPARAGUS 15

BEEF TALLOW FRIES 13

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