TULIA ITALIAN STEAK

HOUSE MADE BREAD SERVICE | SERVIZIO DI PANE

ROSEMARY FOCACCIA 10
Whipped Tuscan Bean & Roasted Garlic

CIABATTA 5
Eggplant Caponata

ANTIPASTI

FILET CARPACCIO* 31
Red Shrimp, Lemon Maionese, Ponzu-Soy Vinaigrette, Watercress & Rice Paper

GRILLED OCTOPUS 28
Fingerling Potato, Soleggiati Tomato, Taggiasca Olive, Almond & Lemon Aioli

EGGPLANT PARMIGIANA 25
Tomato Sugo, Scamorza, Parmigiano Crema & Basil Pesto

LOCAL SNAPPER CEVICHE* 28
Avocado, Sweet Potato, Fresno Chile, Coconut Leche de Tigre

SERRANO & BURRATA CROSTINO 25
Toasted Housemade Foccacia, Spanish Serrano Ham, Fig Marmellata, Burrata, Pistacchio & Olive Oil

FRIED CALAMARI 28
Gulf Shrimp, Zucchini, Carrot & Spicy Nonna's Sauce

INSALATE | ZUPPE

CAESAR SALAD 20
Gem Lettuce, Radicchio, Chicory, Anchovy-Garlic Dressing Pecorino Toscano, Ceci Fritti & Parmigiano

MISTA SALAD 20
Field Green, White Balsamic Vinaigrette, Seasonal Vegetable, Fresh Herb

ROASTED BEET SALAD 25
Pickled Fennel, Macerated Shallot, Hazelnuts, Goat Cheese and Grated Horseradish

MINESTRONE 18
Garden Vegetable, San Marzano Tomato, Tuscan Bean, Ditalini Pasta, Swiss Chard, Parmigiano

BAKED ONION SOUP 18
House Made Beef Broth, Caramelized Onion, Emmenthal & Gruyere Cheese, Crostino

TRADITIONAL CAVIAR SERVICE*

BELUGA CUVÉE (ITALIA 28.3gm) 225
ROYAL SIBERIAN (ITALIA 28.3gm) 150
TRADITION PRESTIGE (ITALIA 28.3gm) 125
TRIS CAVIAR TASTING (84.9gm) 450
Traditional Accoutrements & Kettle Chips

Calvisius CAVIAR



PARTNERED WITH CALVISIUS ITALIAN CAVIAR FROM LAGO DI GARDA, ITALIA

PASTA

CAPPELLETTI 35
Smoked House Made Mllk Ricotta, Sungold Tomatoes Shallots, Garlic Confit & Basil

LASAGNA ROMANGNOLA 40
Traditional Beef Bolognese, Aromatic Vegetables, Tomato, Sauce Bechamel & Parmigiano Reggiano

CRAB & LOBSTER AGNOLOTTI 52
Butter Poached Lobster, Lobster Glassato, Pear Tomatoes & Pecorino Crumbs

SPAGHETTI ALLE VONGOLE 42
Manilla Clams, Garlic, Bay Leaf, Crisp Guanciale, Pecorino & Parsley

PENNONI ALLA VODKA 35
Roasted Tomato, Panna, Vulcanico Vodka Siciliana, N'duja Creamy Burrata, Crispy Prosciutto & Basil

GARGANELLI ALLA ZINGARA 38
Housemade Fennel Sausage, English Peas, Fire Roasted Red Pepper and Mascarpone Cream

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 Propie di Qualità nel Rispetto di Tradizione e Materie Prime Italiani

TULIA ITALIAN STEAK

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* 72
12 oz Nilsson Farm Demkota | Aberdeen SD | USA

FILET MIGNON "PETIT" WAGYU* 68
6 ounce Barrel Cut - Chatel Farms | Vidalia, GA | USA

FILET MIGNON "KING SIZE" USDA PRIME* 72
10 oz Bush Creek Ranch | Saratoga WY | USA

BAVETTE "BUTCHER CUT" STEAK WAGYU* 65
12 ounce Pawnee Springs Ranch 1855 | North Platte, NE | USA

BIG BOY PRIME PORTERHOUSE* 225
48 oz Bush Creek Ranch | Saratoga WY | USA

AUSTRALIAN WAGYU | PRIME

NEW YORK STRIP (MS 8-9)* 87
14 oz Carrera Farms | Gold Coast - Queensland, AU

FILET MIGNON AUSTRALIAN PRIME* 65
8 oz Ebony Farms | Eagle Farms - Queensland, AU

BONE IN RIBEYE STEAK (MS 6-7)* 175
48 oz Jack's Creek | Victoria, AU

JAPANESE WAGYU

A5 NOZAKI FARM BEEF* 98
5 Ounce Kagoshima Prefecture | Japan

PIATTI PRINCIPALI | ENTREES

ROASTED VEAL CHOP PARMIGIANA* 70
14 ounce Breaded Veal Chop, Tomato, Burrata & Basil

FAROE ISLAND SALMON* 48
Asparagus Risotto, Meyer Lemon, Soft Herb Butter Sauce

WHOLE MEDITERRANEAN DOVER SOLE 95
Brown Butter, Meyer Lemon & Crispy Capers

HERITAGE PORK RIB CHOP 48
Stewed Bok-Choy, Shallot, Garlic & Red Harissa

ROASTED HALF CHICKEN "SCARPARIELLO" 45
Stewed Bell Pepper and Onions, Piquillo Pepper Crema & Potato Puree

CONTORNI | SIDES

BROCCOLINI, SOY-CHILI GLAZE 18
ASPARAGUS 18
WHIPPED POTATOES 16
ROASTED MUSHROOMS 18
BEEF TALLOW FRIES 16
SPROUTS, BACON, HONEY 18

SAUCES THE GOOMADS

PEPPERCORN-COGNAC SAUCE 10
CHIANTI REDUCTION 10
HORSERADISH MASCARPONE 10
SAUCE HOLLANDAISE 10

FRIED ONION SHOESTRINGS 16
SAUTEED PRAWNS, LEMON & GARLIC 25
BUTTER POACHED LOBSTER TAIL 50

*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.

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