



BAR TULIA MERCATO

9118 STRADA PLACE-NAPLES, FLORIDA 34108
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APPETIZERS & SIDES

- Sicilian Meatballs** Tomato, Pine Nut, Currant, Pecorino & Polenta **22**
- Chilled Oysters** Apple Cider Mignonette & Cocktail Sauce * **18/36**
- Grilled Octopus** Fingerling Potato, Green Bean, Chorizo & Romesco **25**
- Charcuterie Board** Italian Salumi, Italian Cheese & Giardiniera **26**
- Roasted Argentine Red Prawns** Herbed Butter & Garlic **27**
- Fried Calamari** Puttanesca Sauce & Pecorino **24**
- Warm Ciabatta Bread** Sicilian Eggplant Caponata **5**
- Fried Brussel Sprouts** Calabrian Chili Honey, Bacon **14**
- Beef Tallow Fries** Black Truffle, Grana, Roasted Garlic Mayonnaise **14**

PIZZA

- My Michelle** Pepperoni, Shishito, Ricotta, Fire Onion & Local Honey **23**
- Jabroni** Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano **23**
- The Parma** Prosciutto di Parma, Forest Mushroom & Arugula **23**
- The Classico** Tomato, Fresh Mozzarella, Basil & Olive Oil **20**
- The Bonita Bandit** Ro&Co Pulled Pork, Kale, Ricotta & Caramelized Onion **23**

ENTREES

- Faroe Island Salmon** Yukon Gold Potato Puree, Mussels & Vadouvan Curry * **38**
- Veal Osso Buco** Soft Polenta, Roasted Sprout, Porcini Mushroom & Rich Veal Jus **58**
- Wagyu NY Strip** 12oz Australian, Roasted Potato & Black Garlic Jus* **46**
- Grilled Atlantic Swordfish** Umbrian Lentil, Honeycrisp Apple, Smoked Pancetta **42**
- BT Burger** Prime Burger, Neuske's Bacon, Red Onion Marmalade & Gruyere Cheese* **30**
- Chicken Valdostana** Prosciutto Cotto, Fontina, Greens & Smoked Pancetta Cream Sauce **35**

SALADS

- Caesar** Pancetta, Pecorino, Chive, Black Garlic & Crouton **18**
 - Field Green Salad**, Shaved Carrot, Red Onion, Asparagus & Manchego **16**
 - Burrata and Tomato** Smoked Tomato Concasse & Basil Oil **22**
 - Roasted Pear Salad** Spinach, Gorgonzola, Pepita, Pancetta & Balsamic **24**
- ADD TO ANY SALAD:** Chicken Breast +12 | Salmon +20 | Gulf Shrimp +15

PASTA

- Bucatini Cacio e Pepe** Pecorino Romano & Cracked Black Pepper **27**
- Garganelli** Braised Lamb Sugo, Fennel, Tomato & Pecorino **32**
- Rigatoni** Vodka Sauce, Burrata, Crispy Prosciutto & Basil **28**
- Lasagna** Bolognese Ragu, Besciamella & Grana Padano **35**
- Gnocchi** Veal Ragu, Caramelized Onion, Balsamic & Parmigiano **32**

*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 | Chef/Owner: Vincenzo Betulia | Tulia-Guest Wifi Password: TALKTOEACHOTHER

RED WINE

PIEMONTE

Barbera d'Asti Coppo "Camp du Rouss" 2022 **\$64**
Barbera 'Alba Viberti 2022 **\$56**
Dolcetto Dogliani Podere Luigi Einaudi 2021 **\$60**
Nebbiolo d'Alba Damilano "Marghe" 2023 **\$76**
Barbaresco Giuseppe Cortese "Rabaja" 2022 **\$111**
Barbaresco Castello di Neive "Santo Stefano" 2020 **\$150**
Barbaresco Michele Chiarlo "Reyna" 2022 **\$100**
Langhe DOC Gaja "Sito Moresco" 2022 **\$150**
Gattinara Anzivino Riserva 2019 **\$80**
Ruché di Castagnole Ferraris "Opera Prima" 2019 **\$96**
Barolo Damilano "Cannubi" 2019 **\$190**
Barolo Palladino Serralunga d'Alba 2021 **\$104**
Barolo Marchesi di Barolo 2019 **\$150**
Barolo Boroletti, Castiglione Falletto 2021 **\$155**
Pinot Nero Castello di Nieve 2020 **\$71**

VENETO

Veronese IGT Allegrini Palazzo della Torre 2022 **\$60**
Valpolicella Classico Ripasso Zenato "Ripassa" 2021 **\$72**
Amarone della Valpolicella Allegrini 2020 **\$190**
Amarone della Valpolicella Recchia 2018 **\$140**
Amarone della Valpolicella Masi 2021 **\$120**

TOSCANA

Chianti Classico Vallepiciola 2023 **\$70**
Chianti Classico Riserva Lamole "La Reale" 2021 **\$78**
Chianti Classico Gran Selezione Castello di Bossi 2020 **\$90**
Rosso di Montalcino Il Poggione 2023 **\$65**
Brunello di Montalcino Poggio Antico 2020 **\$150**
Brunello di Montalcino Terre Nere 2020 **\$100**
Brunello di Montalcino Altesino 2020 **\$160**
Super Tuscan Tenuta di Biserno "Insoglio" 2023 **\$75**
Super Tuscan Borgo Scopeto Borgonero 2022 **\$81**
Super Tuscan Podere Sapaio Volpola 2022 **\$120**
Super Tuscan Le Serre Nuove Tenuta Ornellaia 2022 **\$160**
Super Tuscan Sondaia Bolgheri Superiore 2020 **\$180**
Super Tuscan Sassicaia Tenuta San Guido Bolgheri 2021 **\$550**
Super Tuscan Antinori Tignanello 2022 **\$375**

ITALIA CENTRALE

Montepulciano di Abruzzo Ciavolich 2024 Abruzzo **\$56**
Cesanese Casale del Giglio "Matidia" 2022 Lazio **\$70**
Lacrima Morro 'Alba Velenosi 2020 Marche **\$60**
Rosso Conero Riserva Umani Ronchi "Cumaro" 2018 **\$90**
Sagrantino di Montefalco Lunelli Carapace 2019 Umbria **\$120**

ITALIA SUD

Negroamaro/Primitivo Cantele "Amativo" 2021 Puglia **\$70**
Gaglioppo/Cabernet S. Gravello Val di Neto IGT 2021 Calabria **\$76**
Nero d'Avola Feudo Maccari "Saia" 2021 Sicilia **\$78**
Aglianico/Montepulciano "Pier delle Vigne" 2018 Puglia **\$82**
Bovale Argiolas "Korem" 2022 Sardegna **\$99**
Taurasi Mastroberardino Radici 2017 Campania **\$145**

AMERICA & ABROAD

Proprietary Blend Hill Family The Barrel 2021 Napa Valley **\$65**
Proprietary Blend Shafer "TD-9" 2023 Napa Valley **\$170**
Proprietary Blend Nicholson Jones 2021 Napa Valley **\$153 ****
Pinot Noir Flowers Sonoma County 2023 CA **\$98**
Pinot Noir Domaine Serene "Yamhill Cuvee" 2022 Oregon **\$150****
Pinot Noir Shea Family Winery Willamette Valley 2022 OR **\$114**
Cabernet Sauvignon Nickel & Nickel "Ranch" 2022 Napa **\$210**
Cabernet Sauvignon The Calling 2021 Alexander Valley CA **\$85**
Cabernet Sauvignon Chateau Montelena 2021 Napa Valley **\$186**
Cabernet Sauvignon Valravyn 2023 Sonoma County CA **\$110**
Cabernet Sauvignon Stags' Leap Winery Napa Valley CA 2022 **\$120**
Cabernet Sauvignon Paul Hobbs Napa Valley 2022 CA **\$240**
Cabernet Sauvignon Heitz Cellar Trailside 2021 Napa Valley **\$260**



****LOCAL VINTNER**

WHITE WINE

VINO SPUMANTE

Lambrusco Cleto Chiarli NV Emilia **\$49**
Prosecco Superiore Nino Franco "Rustico" NV Veneto **\$59**
Sparkling Rose Scarpetta NV Friuli **\$56**
Franciacorta Ca' del Bosco Cuvée Prestige Lombardia **\$110**
Champagne Taittinger La Francaise Brut NV France **\$130**

ITALIA NORD

Sauvignon Blanc Tramin 2024 Alto Adige **\$58**
Pinot Bianco Kettmeir 2023 Alto Adige **\$50**
Pinot Grigio Gaierhof 2024 Trentino **\$52**
Roero Arneis Bruno Giacosa 2024 Piemonte **\$75**
Trebbiano Suavia "Massifitti" 2022 Veneto **\$61**
Soave Classico Inama 2024 Veneto **\$48**
Gavi Bersano 2024 Piemonte **\$56**

ITALIA CENTRO & SUD

Verdicchio dei Castelli di Jesi La Staffa 2023 Marche **\$45**
Vermentino Jankara 2024 Sardegna **\$58**
Falanghina Mastroberardino 2024 Campania **\$50**
Carricante Etna Bianco Firriato 2024 Campania **\$45**
Vermentino/Viognier/Fiano Gaja Vistamare 2024 Toscana **\$145**
Rosato Fattoria Sardi 2024 Toscana **\$52**

AMERICA & ABROAD

Pinot Gris Willamette Valley Vineyards 2023 Oregon **\$50**
Sauvignon Blanc Merry Edwards Russian River 2023 CA **\$95**
Sauvignon Blanc Chris Hamilton Cellars 2023 Napa Valley **\$65**
Chardonnay Nicholson Jones "Dolly Hill" 2022 Napa Valley **\$86****
Chardonnay Far Niente 2023 Napa Valley **\$130**
Chardonnay Rex Hill Willamette Valley 2021 OR **\$80**
Chardonnay Paul Hobbs Russian River Valley 2022 CA **\$120**
Chardonnay Dierberg Santa Maria 2021 CA **\$75**
Chardonnay Chateau de la Cree (prem. cru) 2022 France **\$72****
Rosé The French Brasserie Provence 2024 France **\$56**

CORKAGE FEES: \$35 FIRST BOTTLE, \$75 SECOND BOTTLE - MAXIMUM 2 BOTTLES PER PARTY.