

RED WINE
PIEMONTE

Barbera d'Asti Coppo "Camp du Rouss" 2020 **\$64**
Barbera 'Alba Viberti 2021 **\$56**
Dolcetto Dogliani Podere Luigi Einaudi 2021 **\$60**
Nebbiolo d'Alba Damilano "Marghe" 2022 **\$76**
Barbaresco Giuseppe Cortese "Rabaja" 2020 **\$111**
Barbaresco Castello di Neive "Santo Stefano" 2019 **\$150**
Barbaresco Produttori del Barbaresco 2019 **\$100**
Langhe DOC Gaja "Sito Moresco" 2021 **\$150**
Gattinara Anzivino Riserva 2019 **\$80**
Ruché di Castagnole Ferraris "Opera Prima" 2016 **\$96**
Barolo Damilano "Cannubi" 2017 **\$190**
Barolo Palladino Serralunga d'Alba 2019 **\$104**
Barolo Marchesi di Barolo 2018 **\$150**
Barolo Boroli, Castiglione Falletto 2017 **\$155**
Pinot Nero Castello di Nieve 2019 **\$71**

VENETO

Veronese IGT Allegrini Palazzo della Torre 2020 **\$60**
Valpolicella Classico Ripasso Zenato "Ripassa" 2019 **\$72**
Amarone della Valpolicella Allegrini 2019 **\$190**
Amarone della Valpolicella Recchia 2017 **\$140**
Amarone della Valpolicella Masi 2019 **\$120**

TOSCANA

Chianti Classico Vallepiciola 2019 **\$70**
Chianti Classico Riserva Lamole "La Reale" 2020 **\$78**
Chianti Classico Gran Selezione Castello di Bossi 2020 **\$90**
Rosso di Montalcino Il Poggione 2021 **\$65**
Brunello di Montalcino Poggio Antico 2018 **\$150**
Brunello di Montalcino Terre Nere 2018 **\$100**
Brunello di Montalcino Altesino 2018 **\$160**
Super Tuscan Rocca di Montemassi 2017 **\$75**
Super Tuscan Poggio al Tesoro “Mediterra” 2022 **\$81**
Super Tuscan Podere Sapaio “Volpolo” 2020 **\$120**
Super Tuscan Le Serre Nuove Ornellaia Bolgheri 2022 **\$160**
Super Tuscan Sondaia Bolgheri Superiore 2020 **\$180**
Super Tuscan Antinori Tignanello 2020 **\$300**
Super Tuscan Sassicaia Tenuta San Guido Bolgheri 2021 **\$500**

ITALIA CENTRALE

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

ITALIA SUD

Negroamaro/Primitivo Cantele “Amativo” 2021 Puglia **\$70**
Gaglioppo/Cabernet S. “Gravello” Val di Neto 2021 Calabria **\$76**
Montepulciano "Don Luigi" 2019 Molise **\$80**
Aglianico/Montepulciano "Pier delle Vigne" 2018 Puglia **\$82**
Bovale Argiolas "Korem" 2020 Sardegna **\$99**
Taurasi Mastroberardino “Radici” 2017 Campania **\$145**

AMERICA & ABROAD

Proprietary Blend Hill Familv The Barrel 2019 Napa Valley **\$65**
Proprietary Blend Shafer "TD-9" 2022 Napa Valley **\$170**
Proprietary Blend Nicholson Jones 2017 Napa Valley **\$153 ****
Pinot Noir Flowers Sonoma County 2022 CA **\$98**
Pinot Noir Domaine Serene "Yamhill Cuvee" 2021 Oregon **\$150****
Pinot Noir Shea Family Winery Willamette Valley 2020 OR **\$114**
Cabernet Sauvignon Nickel & Nickel "Ranch" 2021 Napa **\$210**
Cabernet Sauvignon The Calling 2020 Alexander Valley CA **\$85**
Cabernet Sauvignon Chateau Montelena 2019 Napa Vallev **\$186**
Cabernet Sauvignon Valravv 2021 Sonoma Countv CA **\$110**
Cabernet Sauvignon Stags' Leap Winerv Napa Valley 2021 **\$120**
Cabernet Sauvignon Paul Hobbs Napa Valley 2021 CA **\$240**
Cabernet Sauvignon Heitz Cellar Trailside 2017 Napa Valley **\$260**



****LOCAL VINTNER**

WHITE WINE
VINO SPUMANTE

Lambrusco Cleto Chiarli "Nero Noir" 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 2022 Alto Adige **\$58**
Pinot Bianco Kettmeir 2022 Alto Adige **\$50**
Pinot Grigio Tiefenbrunner 2023 Alto Adige **\$52**
Roero Arneis Bruno Giacosa 2022 Piemonte **\$75**
Trebbiano Suavia "Massifitti" 2020 Veneto **\$61**
Soave Classico Inama 2022 Veneto **\$48**
Gavi Bersano 2022 Piemonte **\$56**

ITALIA CENTRO & SUD

Verdicchio dei Castelli di Jesi La Staffa 2023 Marche **\$45**
Vermentino Jankara 2022 Sardegna **\$58**
Falanghina Mastroberardino 2021 Campania **\$50**
Carricante Etna Bianco Firriato 2023 Sicilia **\$45**
Vermentino/Viognier/Fiano Gaja Vistamare 2023 Toscana **\$145**
Rosato Fattoria Sardi 2023 Toscana **\$52**

AMERICA & ABROAD

Pinot Gris Willamette Valley Vineyards 2023 Oregon **\$50**
Sauvignon Blanc Merry Edwards Russian River 2022 CA **\$95**
Sauvignon Blanc Salvestrin 2022 Napa Vallev **\$68**
Chardonnay Nicholson Jones "Dolly Hill" 2021 Napa Valley **\$86****
Chardonnay Far Niente 2022 Napa Valley **\$130**
Chardonnay Rex Hill Willamette Valley 2019 OR **\$80**
Chardonnay Paul Hobbs Russian River Vallev 2022 CA **\$120**
Chardonnay Dierberg Santa Maria 2020 CA **\$75**
Chardonnay Chateau de la Cree 2022 France **\$72****
Rosé The French Brasserie Provence 2023 France **\$56**

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



BAR TULIA MERCATO

9118 STRADA PLACE-NAPLES, FLORIDA 34108
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CAMPAGNAHOSPITALITYGROUP.COM

APPETIZERS

- Sicilian Meatballs** Tomato, Pine Nut, Currant, Pecorino, Scallion & Polenta **22**
Charcuterie Board Italian Salumi, Mixed French & Italian Cheese **26**
Fried Calamari Puttanesca Sauce & Pecorino **24**
Charred Spanish Octopus Fingerling Potato, Green Bean, Chorizo & Romesco **25**
Warm Artisan Bread Sicilian Eggplant Caponata **5**
Fried Brussel Sprouts Calabrian Chili Honey, Bacon **14**
Beef Tallow Fries Black Truffle, Grana, Roasted Garlic Mayonnaise **14**

SALADS

- Little Gem Caesar** Pancetta, Pecorino, Chive, Black Garlic & Bread Crumb **16**
Mista Salad Field Greens, Shaved Carrot, Red Onion, Asparagus, Radish & Manchego **15**
Burrata Mozzarella Smoked Tomato Concasse & Basil Oil **22**
Roasted Pear Salad Spinach, Gorgonzola, Pepita, Pancetta & Balsamic **24**
Add Chicken Breast +\$12.00 | Add Salmon or Gulf Shrimp +\$15.00

ENTREES

- Chicken Breast Milanese** Escarole & Arugula "Caesar" **28**
BT Burger Prime Burger, Neuske's Bacon, Red Onion Marmalade & Gruyere Cheese* **29**
Faroe Island Salmon Yukon Gold Potato Puree, Mussels & Vadouvan Curry * **38**

CHEESE & SALUMI, HOUSEMADE PASTA, LOCAL FARM FRESH PRODUCE, HOUSEMADE PIZZA

*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

LUNCH TIME

PIZZA

- My Michelle** Pepperoni, Shishito Pepper, Ricotta, Fire Onion & Local Honey **22**
The Classico Tomato, Fresh Mozzarella, Basil & Olive Oil **18**
The Bonita Bandit Ro&Co Pulled Pork, Kale, Ricotta & Caramelized Onion **23**
Jabroni Housemade Fennel Sausage, Pepperoni, Black Olive, Pepperoncini & Oregano **23**

PASTA (PRODUCTION MADE IN HOUSE)

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

SANDWICHES

- Prosciutto Caprese** Mozzarella, Arugula, Pesto Mayo & Field Green Salad **25**
The Italian Navy Sicilian Meatballs, Marinara, Mozzarella, Parmigiano & Chips **24**
Fried Chicken Sandwich Red Bell Pepper, Broccolini, Fontina Cheese & Arugula **25**