



# BAR TULIA MERCATO

9118 STRADA PLACE-NAPLES, FLORIDA 34108  
239.438.1031 - BARTULIA.COM  
IG@BARTULIAMERCATO - FB@BARTULIAMERCATO  
CAMPAGNAHOSPITALITYGROUP.COM

## APPETIZERS

- Sicilian Meatballs** Tomato, Pine Nut, Currant, Pecorino, Scallion & Polenta **22**
- Chilled Oysters** Apple Cider Mignonette & Cocktail Sauce \* **18/36**
- 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, Carrots, 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 **23**
- The Classico** Tomato, Fresh Mozzarella, Basil & Olive Oil **20**
- The Parma** Prosciutto di Parma, Forest Mushroom & Arugula **23**
- 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**

## 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** Boroli, 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.**