



466 5TH AVENUE SOUTH, NAPLES FL 34102 239.213.2073 OSTERIATULIA.COM IG@OSTERIATULIA FB@OSTERIATULIA

VALENTINE'S DAY 2022

APPETIZERS [CHOICE OF]:

- Burrata Cheese** Heirloom Tomato, Olive Oil & Sea Salt
- Fried Baby Artichokes** Pecorino Sardo & Lemon-Anchovy Aioli
- Hamachi Crudo** Tangerine, Lime, Mint & Serrano
- Smoked Swordfish Carpaccio** Celery, Tomato, Olive & Cucumber
- Mista Salad** Carrot, Red Onion, Asparagus, Manchego Cheese & Balsamic
- Beef Tartare** Lemon, Arugula, Caper, Red Onion & Parmigiano

PASTA [+ \$25.00 SUPPLEMENT]:

- Tortelloni** Slow Braised Short Rib, Foie Gras Emulsion, Marsala & Parmigiano
- Acquerello Risotto** Lobster, Stracciatella, Apple & Chive
- Stracci** Slow Braised Wild Boar, Bitter Chocolate & Parmigiano
- Linguine** Argentinean Red Prawn, Calamari, Tomato, Chili & Rosemary Oil
- Garganelli** Braised Lamb Neck Sugo, Tomato, Fennel & Pecorino

• ALL PASTA PRODUCTION MADE IN HOUSE, GLUTEN FREE AVAILABLE •

THREE COURSE PRE-FIXE

\$125.00 per person, exclusive of tax and gratuity

ENTREES [CHOICE OF]:

- Roasted Spanish Branzino**
Lemon Salad, Castelvetro Olive & Salmoriglio
- Grilled Prime Beef Filet**
Broccolini, Roasted Cipollini, Sangiovese Reduction
- Veal Scallopini**
Braised Baby Artichoke & Natural Pan Jus
- Alaskan Halibut**
Brussels Sprout Leaves, Pancetta, Champagne Butter & Trout Roe
- Roasted Sea Scallops**
Roasted Shiitake Mushrooms, Sweet Potato & Sage
- Rotisserie Roasted Circle C Half Chicken**
Anson Mills Polenta, Buttered Kale, Hen of the Woods Mushrooms
- Wood Roasted Porchetta**
Slow Stewed Tuscan Beans & Fennel Pollen

DESSERT [CHOICE OF]:

- Tiramisu** Espresso Soaked Ladyfingers, Mascarpone & Cocoa
- Persian Love Cake** Pistacchio, Sour Cherry & Tulia Gelato
- Warm Apple Crostata** Rosemary, Sage & Vanilla Gelato



RED WINE

PIEMONTE & LOMBARDIA

Barbera d’ Asti, Coppo Camp du Rouss 2017 **\$54**
Dolcetto d’Alba, Pecchenino Dogliani San Luigi 2019 **\$60**
Nebbiolo, Damilano “Marghe” (Langhe) 2018 **\$68**
Barbaresco, Cortese “Cru Rabaja” (Barbaresco) 2017 **\$111**
Barbaresco, Castello di Neive “Cru S. Stefano”(Neive) 2017 **\$140**
Nebbiolo blend, Gaja “Sito Moresco” (Neive) 2017 **\$121**
Barolo, Massolino (Serralunga d’Alba) 2017 **\$100**
Barolo, Damilano Cinquevigne (Barolo) 2015 **\$110**
Barolo, Cerretto (Barolo) 2016 **\$126**
Barolo, Boroli (Castiglione Falletto) 2015 **\$131**
Pinot Nero, Castello di Nieve (Neive) 2018 **\$71**
Valtellina Rosso, Arpepe (Lombardia) 2018 **\$72**

VENETO & FRIULI VENEZIA GIULIA

Veronese Rosso IGT, Allegrini La Grola 2018 **\$75**
Merlot Veronese IGT, Sansonina 2017 **\$83**
Merlot, Le Vigne di Zamo’, Cinquant’anni 2011 **\$112**
Valpolicella Ripasso, Zenato “Ripassa” Classico 2017 **\$71**
Amarone della Valpolicella Classico, Masi 2016 **\$110**
Amarone della Valpolicella Classico, Zenato 2016 **\$126**

TOSCANA

Super Tuscan, (Syrah based) Rocca di Montemassi 2016 **\$73**
Super Tuscan, (Merlot based) Serre Nuove Ornellaia 2019 **\$120**
Super Tuscan, (Cabernet S. based) Grattamacco Bolgheri 2019 **\$81**
Super Tuscan, (Syrah based) Campo di Sasso “Insoglio” 2019 **\$87**
Super Tuscan, (Sangiovese based) Rocca di Frassinello 2015 **\$100**
Toscana Rosso (Sangiovese based) Altesino Rosso 2019 **\$70**
Chianti Classico, Castello di Bossi 2016 **\$61**
Chianti Classico Riserva, Felsina “Berardenga” 2017 **\$76**
Chianti Classico, Castello di Fonterutoli (Castellina) 2018 **\$80**
Chianti Classico, Villa Caffaggio Single Estate 2018 **\$76**
Vino Nobile di Montepulciano Riserva, Carpineto 2016 **\$74**
Rosso di Montalcino, Il Poggione 2019 **\$65**
Brunello di Montalcino, Tenuta San Giorgio 2016 **\$130**
Brunello di Montalcino, Poggio Antico 2016 **\$126**
Brunello di Montalcino, Frescobaldi Castelgiocondo 2016 **\$157**

ITALIA CENTRALE & NORD

Teroldego, Elisabetta Foradori (Trento) 2019 **\$66**
Montepulciano d’Abruzzo, Valle Reale Popoli (Abruzzo) 2016 **\$60**
Montefalco Rosso, Antonelli (Umbria) 2016 **\$58**
Sagrantino di Montefalco, Tabarrini (Umbria) 2014 **\$98**
Cabernet S./Merlot/Montepulciano, Pelago (Marche) 2015 **\$110**
Montepulciano/Sangiovese, Roggio del Filare (Marche) 2017 **\$125**
Fumin, Chateau Feuillet (Valle d’Aosta) 2016 **\$80**
Rossese, Durin (Liguria) 2017 **\$52**

ITALIA SUD

Super Calabrian, Gravello Val di Neto IGT (Calabria) 2017 **\$76**
Piedirozzo/Aglianico, Marisa Cuomo Furore (Campania) 2019 **\$88**
Negroamaro, Masseria Maime Tormaresca (Puglia) 2013 **\$80**
Montepulciano, Di Majo Norante “Don Luigi” (Molise) 2016 **\$79**
Cannonau Riserva, Argiolas “Senes” (Sardegna) 2014 **\$84**
Carignano del Sulcis, Argiolas “IS Solinas” (Sardegna) 2015 **\$90**
Bovale, Argiolas “Korem” (Sardegna) 2018 **\$91**
Frappato, Azienda COS (Sicilia) 2020 **\$64**
Taurasi, Mastroberardino Historia (Campania) 2011 **\$135**

DOMESTIC

Proprietary Blend, Chappellet Mountain Cuvee, Napa CA 2019 **\$88**
Proprietary Blend, Nicholson Jones Napa Valley CA 2016 **\$147****
Pinot Noir, Flowers Sonoma Valley CA 2019 **\$98**
Pinot Noir, Domaine Serene “Yamhill Cuvee” Oregon 2017 **\$126**
Pinot Noir, Sea Smoke “Southing” Santa Rita Hills CA 2018 **\$180**
Pinot Noir, Sea Smoke “Ten” Santa Rita Hills CA 2017 **\$204**
Pinot Noir, Shea Family Winery Willamette OR 2017 **\$102**
Cabernet Sauvignon, Frank Family, Napa Valley CA 2018 **\$125**
Cabernet Sauvignon, Nickel & Nickel “Decarle”, Napa 2018 **\$168**
Cabernet Sauvignon, LePich, Napa Valley 2018 **\$118**
Cabernet Sauvignon, Joseph Phelps, Napa Valley 2018 **\$132**
Cabernet Sauvignon, Chateau Montelena, Napa Valley 2018 **\$121**
Cabernet Sauvignon, Silver Ghost, Napa Valley CA 2018 **\$109**
Cabernet Sauvignon, Quilt Reserve, Napa Valley CA 2019 **\$180**
Cabernet Sauvignon, Paul Hobbs, Napa Valley CA 2017 **\$190**
Cabernet Sauvignon, Nicholson Jones “Sugarloaf” Napa 2014 **\$230**
Cabernet Franc, Chappellet, Napa Valley CA 2017 **\$175**

WHITE WINE

VINO SPUMANTE

Lambrusco, Cleto Chiarli “Vigneto Cialdini” (Emilia) NV **\$49**
Prosecco Superiore, Nino Franco “Rustico” (Veneto) NV **\$59**
Trento Brut Rose’, Ferrari (Trentino) NV **\$72**
Alta Langa, Ettore Germano Extra Brut 2017 (Piemonte) **\$80**
Franciacorta, Barone Pizzini “Naturae” (Lombardia) 2014 **\$98**

ITALIA NORD

Sauvignon Blanc, Pighin (Friuli) 2020 **\$52**
Pinot Bianco, Tramin (Alto Adige) 2020 **\$46**
Pinot Grigio, Tiefenbrunner (Alto Adige) 2020 **\$48**
Riesling, Ettore Germano “Herzu” (Piemonte) 2019 **\$63**
Friulano, Ronco del Gelso (Friuli) 2018 **\$57**
Roero Arneis, Bruno Giacosa (Piemonte) 2020 **\$60**
Gavi di Gavi, Broglia (Piemonte) 2020 **\$51**
Trebbiano, Suavia “Massifitti” (Veneto) 2016 **\$61**
Soave Classico, Suavia “Monte Carbonare” (Veneto) 2018 **\$69**
Pigato, Punta Crena (Liguria) 2016 **\$65**

TOSCANA E SUD

Viognier/Vermentino/Fiano Gaja Vistamare (Tuscany) 2019 **\$95**
Vermentino, Argiolas “IS” (Sardegna) 2020 **\$58**
Mantonico, Librandi Efeso Bianco (Calabria) 2019 **\$53**
Carricante, Etna Bianco Firriato (Sicilia) 2019 **\$45**
Fiano di Avellino, Mastroberardino (Campania) 2019 **\$60**
Biancolella, Marisa Cuomo“Furore Bianco” (Campania) 2020 **\$90**
Rosato, Castello di Bossi (Toscana) 2020 **\$52**

DOMESTIC & FRENCH

Sauvignon Blanc, Hourglass Calistoga CA 2019 **\$92**
Sauvignon Blanc, Merry Edwards Russian River 2019 **\$85**
Sauvignon Blanc, Stags Leap Winery Napa 2020 **\$68**
Chardonnay, Nicholson Jones “Dolly Hill” Napa 2018 **\$81****
Chardonnay, Far Niente Napa Valley 2019 **\$118**
Chardonnay, Shea Wine Cellars Willamette OR 2017 **\$78**
Chardonnay, Paul Hobbs Russian River Valley CA 2019 **\$89**
Chardonnay, Dierberg Santa Maria CA 2017 **\$68**
Chardonnay, Chateau de la Cree (premier cru) France 2018 **\$72****
Rose, The French Brasserie Cotes de Provence France 2020 **\$52**