

# BAR TULIA MERCATO

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

Sticky Pork Baby Back Ribs

*Calabrian Hot Honey, Pine Nuts, Rosemary*

Crisp Brussels Sprouts

*With Fennel Sausage*

Polenta Corn Bread

*Truffle Honey Butter & Italian Sea Salt*

Little Gem Caesar

*Pancetta, Pecorino, Black Garlic & Crumbs*

Watermelon Salad

*Red Onion, Watercress, Mint & Pistacchio Vinaigrette*

Field Green Salad

*Carrot Asparagus, Radish, Red Onion And Manchego Cheese*

Sicilian Meatballs

*Tomato, Pinenut, Currants, Pecorino & Scallion*

Crisp Lamb Belly

*Cucumber, Radish, Pickled Shallots & Green Goddess Sauce*

## SECOND COURSE

Bucatini Cacio E Pepe

*Pecorino Romano & Black Pepper*

Garganelli

*Braised Lamb Neck Sugo, Tomato & Pecorino*

Pappardelle Bolognese

*Grana Padano & Parsley*

Roasted Berkshire Pork Chop

*Fresh "Creamless" Corn, Roasted Peppers, Fennel Sausage, Oregano & Saba*

Roasted Verlasso Salmon

*Baby Corn, Petite Zucchini, Braised Swiss Chard, White Beans*

BT Pub Burger

*Prime Beef Blend, Heirloom Tomato, Cheddar Cheese, Cornmeal Onion Rings & Bourbon Pub Sauce*

## THIRD COURSE

Tiramisu



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.