

OSTERIA TULIA

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Sicilian Meatballs

Mamma's Pomodoro, Pine Nuts, Currants

Beef Carpaccio

Arugula, Lemon, Capers, Red Onion, Olive Oil

Steamed Mussels

White Wine, Garlic, Shallots, Oregano, Tomato

Mista Salad

Local, Greens, Manchego, Radishes, Asparagus, Red Onion

Roasted Beet Salad

Orange, Roast Carrot, Radish, Pistachio, Goat Cheese Crema

SECOND COURSE

Bucatini Cacio E Pepe

Sheep Cheese, Cracked Pepper

Garganelli

Braised Lamb Neck Sugo, Sheep Cheese

Risotto

Local Zucchini, Argentinian Red Prawns, Garlic Crema, Basil

Pan Roasted Game Hen

"Fra Diavolo" Escarole, Tomato, Lemon, Chili

Tuscan Slow Roasted Porchetta

Puffed Farro, Borlotti Beans, Speck, Rosemary

Faroe Island Salmon

Roasted Potato, Leeks, Shishito Pepper, Lemon Butter

THIRD COURSE

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa



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.