

OSTERIA TULIA

3-COURSE LUNCH • \$29.00 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

Togarashi Zucchini Chips

Lemon-Garlic Aioli

Steamed Mussels

White Wine, Garlic, Shallots, Oregano, Tomato

Mista Salad

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

SECOND COURSE

Bucatini Cacio E Pepe

Sheep Cheese, Cracked Pepper

Garganelli

Braised Lamb Neck Sugo, Sheep Cheese

Naples Hot Chicken

Mayo, Pickles, Bacon, Poppy Seed Slaw

Italian Disco Club

Turkey, Bacon, Provolone, Onion, Avocado

Pan Roasted Game Hen

"Fra Diavolo" Escarole, Tomato, Lemon, Chili

Faroe Island Salmon

Roasted Potato, Leeks, Shishito Pepper, Lemon Butter

THIRD COURSE

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone & Cocoa



**\$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.