






CENA

 = **Gluten Free** *without modifications*
Tulio carries gluten free pasta

ANTIPASTI e INSALATE

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|  Organic Field Greens <i>red wine vinaigrette</i> | 7 |
|  Heirloom Tomatoes <i>burrata, basil salt, trampetti</i> | 11 |
| Tulio Hearts of Romaine <i>white anchovy, focaccia croutons, grana**</i> {modify with no croutons} | 8 |
| Baccala <i>housemade tomato jam, crostini</i> {modify with no crostini; try grilled asparagus instead} | 9 |
|  Arugula <i>crispy prosciutto, hard boiled egg, lemon dressing</i> | 9 |
| Calamari <i>grilled, greens, bagna cauda, hot peppers</i> {modify with no hot peppers } | 11 |
| Antipasti Misti <i>prosciutto, mortadella, crescenza, marinated olives, pepperonata,</i> {modify no bruschetta} | 16 |

PRIMI

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|--|----|
| Pasta alla Chitarra <i>crispy pork belly, leeks, fresh ricotta</i> {with gluten free pasta} | 16 |
| Linguine <i>local clams, preserved lemon, chili flake, garlic breadcrumbs</i> {substitute for gluten free pasta; modify no bread crumbs} | 18 |
| Orecchiette <i>spicy Italian sausage, rapini, light tomato sauce, reggiano</i> {substitute for gluten free pasta} | 18 |
|  Risotto <i>chanterelles, gremolata</i> | 18 |

SECONDI

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|---|------|
|  Kurobuta Pork Shank <i>braised, ricotta whipped potatoes, mostarda</i> | 21 |
|  Chicken <i>roasted, caramelized garlic, sage, lemon risotto</i> | 20 |
|  Lamb <i>sirloin, grilled, artichokes, green beans, mint, ligurian olives*</i> | 28 |
|  Branzino <i>whole roasted fish, fennel, cerignola olives, scallions, lemon</i> | 34 |
|  Wild Salmon <i>grilled, king oyster mushroom, raisin compote, fruit vinegar*</i> | 25 |
|  Ribeye <i>dry aged 28 days, porcini salted potatoes, gorgonzola dolci*</i> | 33 |
|  Duck Breast and Crispy Confit <i>wilted greens, pistachios, glazed plums*</i> | 26 |
|  Veal Chop <i>stuffed with mozzarella, creamy spinach, leeks, truffle oil, crispy prosciutto*</i> | 38 |
| Pesce del Giorno {inquiry on daily preparation} | A.Q. |

Walter Pisano | Chef
Phillip Charron | Sous Chef

** Made with raw egg

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added