






PRANZO

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



ANTIPASTI

- Calamari** *grilled, greens, bagna cauda, hot peppers* {modify with no *hot peppers*} 11
- Baccala** *housemade tomato jam, crostini* {modify with no crostini; try grilled asparagus instead} 9
- Antipasti Misti** *prosciutto, mortadella, crescenza, marinated olives, pepperonata*, {modify no bruschetta} 15

INSALATE

-  **Heirloom Tomatoes** *burrata, basil salt, trampetti* 11
-  **Organic Field Greens** *red wine vinaigrette* 7
-  **Arugula** *crispy prosciutto, hard boiled egg, lemon dressing* 9
- Tulio Hearts of Romaine** *white anchovy, focaccia croutons, grana*** {modify with no croutons} 8
-  **Chicken Salad** *organic greens, mountain gorgonzola, pine nuts, pancetta dressing* 13

PRIMI e SECONDI

- Pasta alla Chitarra** *crispy pork belly, leeks, fresh ricotta* {with gluten free pasta} 15
- Linguine** *local clams, preserved lemon, chili flake, garlic breadcrumbs*
{substitute for gluten free pasta; modify no bread crumbs} 16
- Orecchiette** *spicy Italian sausage, rapini, light tomato sauce, reggiano* {substitute for gluten free pasta} 16
-  **Wild Salmon** *grilled, king oyster mushroom, raisin compote, fruit vinegar** 19
-  **Risotto** *chanterelles, gremolata* 18
- Pesce del Giorno** {inquiry on daily preparation} 20
- Chicken** *roasted, caramelized garlic, sage, lemon risotto* 19

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 forborne illness
We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added