



## TULIO PRIVATE DINING DINNER MENUS

*All prices are per person and do not include taxes or services charges*

*Desserts are offered as a choice between the 2 or 1/2 of each*

### FACILE

The Facile menus are designed for those who want a simple, traditional and delicious meal.

#### FACILE I

**\$40**

##### Insalata

Organic field greens, red wine vinaigrette

##### Secondi

Garganelli pasta, spinach, pine nuts, gorgonzola, caramelized onions, cream  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

##### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

#### FACILE II

**\$45**

##### Insalata

Organic field greens, red wine vinaigrette

##### Secondi

Roasted chicken, caramelized garlic, sage, lemon risotto  
Garganelli pasta, spinach, pine nuts, gorgonzola, caramelized onions, cream  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano

##### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

#### FACILE III

**\$50**

##### Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

##### Insalata

Organic field greens, red wine vinaigrette

##### Secondi

Roasted chicken, caramelized garlic, sage, lemon risotto  
Garganelli pasta, spinach, pine nuts, gorgonzola, caramelized onions, cream  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

##### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

## **FAMILIARE**

The Familiar menus are designed for the guests who want to experience some of Tulio's most notable dishes. All of the Familiar come with an antipasti course of fresh mozzarella, tomatoes, basil, currants, pine nuts and your choice of the following options:

### **FAMILIARE I**

**\$55**

#### **Insalata**

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing

#### **Secondi**

Roasted chicken, caramelized garlic, sage, lemon risotto  
Braised pork shank, ricotta whipped potatoes, horseradish gremolada  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

#### **Dolci**

Florence~style tiramisu  
Perugina~chocolate decadence torta

### **FAMILIARE II**

**\$60**

#### **Insalata**

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing

#### **Secondi**

Grilled dry aged ribeye, porcini salted potatoes, Gorgonzola Dolci  
Roasted chicken, caramelized garlic, sage, lemon risotto  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

#### **Dolci**

Florence~style tiramisu  
Perugina~chocolate decadence torta

### **FAMILIARE II**

**\$60**

#### **Insalata**

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing

#### **Secondi**

Grilled spice rubbed lamb sirloin, baby artichokes, green beans, mint, Ligurian olives  
Roasted chicken, caramelized garlic, sage, lemon risotto  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

#### **Dolci**

Florence~style tiramisu  
Perugina~chocolate decadence torta

## SPECIALE

These menus are for the guests who want the ultimate dining experience at Tulio. All of the Familiar come with an antipasti course of Fresh mozzarella, tomatoes, basil, currants, pine nuts and your choice of the following options:

### SPECIALE I

\$70

#### Insalata

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing  
Arugula, crispy prosciutto, hard-boiled egg, lemon dressing

#### **Primi (choose one)**

Smoked salmon ravioli, asparagus, lemon cream  
Seasonal risotto

#### Secondi

Roasted chicken, caramelized garlic, sage, lemon risotto  
Braised pork shank, ricotta whipped potatoes, horseradish gremolada  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Seasonal risotto

#### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

### SPECIALE II

\$75

#### Insalata

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing  
Arugula, crispy prosciutto, hard-boiled egg, lemon dressing

#### **Primi (choose one)**

Smoked salmon ravioli, asparagus, lemon cream  
Seasonal risotto

#### Secondi

Grilled dry aged ribeye, porcini salted potatoes, Gorgonzola Dolci  
Roasted chicken, caramelized garlic, sage, lemon risotto  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano

#### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

## SPECIALE III

\$80

### Insalata

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing  
Arugula, crispy prosciutto, hard-boiled egg, lemon dressing

### **Primi (choose one)**

Smoked salmon ravioli, asparagus, lemon cream  
Seasonal risotto

### Secondi

Grilled dry aged ribeye, porcini salted potatoes, Gorgonzola Dolci  
Roasted chicken, caramelized garlic, sage, lemon risotto  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Grilled organic mozzarella stuffed veal chop, creamed spinach, leeks, truffle oil, crispy prosciutto

### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

## SPECIALE IV

\$80

### Insalata

Organic field greens, red wine vinaigrette  
Hearts of romaine, parmesan, croutons, Caesar dressing  
Arugula, crispy prosciutto, hard-boiled egg, lemon dressing

### **Primi (choose one)**

Smoked salmon ravioli, asparagus, lemon cream  
Seasonal risotto

### Secondi

Grilled spice rubbed lamb sirloin, baby artichokes, green beans, mint, Ligurian olives  
Roasted chicken, caramelized garlic, sage, lemon risotto  
Pesce del Giorno  
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano  
Grilled organic mozzarella stuffed veal chop, creamed spinach, leeks, truffle oil, crispy prosciutto

### Dolci

Florence~style tiramisu  
Perugina~chocolate decadence torta

### **Maia Kalehua Sales and Catering Manager**

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Prices do not include a 19.75% service charge, 1.25% administrative fee and 9.5% tax.  
The administrative fee is retained by the restaurant and not distributed to hourly paid service staff.  
Prices & tax are subject to change without notice.