



DINNER MENUS

All prices are per person and do not include taxes or services charges. Additional enhancements are available, see last page for details.

FACILE

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

FACILE I

\$45

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

\$55

Insalata

Organic field greens, red wine vinaigrette
Hearts of romaine, grana, focaccia croutons, caesar dressing

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.

FAMILIARE I

\$60

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Insalata

Organic field greens, red wine vinaigrette
Hearts of romaine, grana, croutons, caesar dressing

Secondi

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

\$65

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Insalata

Organic field greens, red wine vinaigrette
Hearts of romaine, grana, 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

SPECIALE

These menus are for the guests who want the ultimate dining experience at Tulio.

SPECIALE I

\$75

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Insalata

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

Primi

Smoked salmon ravioli, asparagus, lemon cream
Seasonal risotto

Secondi

Roasted chicken, caramelized garlic, sage, lemon risotto
Braised pork shank, seasonal accompaniments
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

\$80

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Insalata

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

Primi

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
Seasonal risotto

Dolci

Florence~style tiramisu
Perugina~chocolate decadence torta



Prices do not include a 17% service charge, 5% administrative fee and 9.5% tax.
Prices & tax are subject to change without notice.

KIMPTON® hotels & restaurants

BUFFET

Minimum of 20 guests required.

SOLAIO BUFFET

\$55

Insalata ~ choice of one

Organic field greens, red wine vinaigrette
Romaine hearts, grana, focaccia croutons, caesar dressing

Secondi ~ choice of two

Rosemary pork loin, polenta
Garganelli, gorgonzola, spinach, pine nuts, caramelized onions, cream
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, reggiano
Seasonal risotto
Roasted chicken, caramelized garlic, sage, lemon risotto

Contorni ~ choice of one

Rapini, chili flake, garlic, bread crumbs
Roasted porcini salted fingerling potatoes
Four cheese polenta
Truffled creamed spinach

Dolci ~ duo of

Florence~style tiramisu
Perugina~chocolate decadence torta

ENHANCEMENTS ~ price per person, all guests must participate

For the ultimate Tulio experience, select one of the following as an additional course after your dinner.

Formaggi and port pairing	\$10
Grappa and chocolate pairing	\$15