



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

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 III

\$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 Dolce
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

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Prices do not include a 19.75% service charge, 1.25% administrative fee and 10% 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.