



Private Dining Lunch Menus

All prices are per person

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

LUNCH A

\$36

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Insalate

Organic field greens, red wine vinaigrette

Secondi

Roasted chicken, garlic, sage, caramelized garlic, lemon risotto

Pesce del Giorno

Seasonal risotto

Dolci

Florence~style tiramisu

Perugina~chocolate decadence torta

LUNCH B

\$33

Insalate

Organic field greens, red wine vinaigrette

Secondi

Roasted chicken, garlic, sage, caramelized garlic, lemon risotto

Pesce del Giorno

Garganelli pasta, spinach, pine nuts, gorgonzola, caramelized onions, cream

Dolci

Florence~style tiramisu

Perugina~chocolate decadence torta

LUNCH C

\$29

Insalate

Organic field greens, red wine vinaigrette

Secondi

Seasonal risotto

Roasted chicken, garlic, sage, caramelized garlic, lemon risotto

Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano

Dolci

Florence~style tiramisu

Perugina~chocolate decadence torta



LUNCH D

\$26

Antipasti

Fresh mozzarella, tomatoes, basil, currants, pine nuts

Secondi

Seasonal greens, roasted chicken, pine nuts, gorgonzola, pancetta vinaigrette
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano
Seasonal risotto

Dolci

Florence~style tiramisu
Perugina~chocolate decadence torta

LUNCH E

\$21

Primi

Seasonal greens, roasted chicken, pine nuts, gorgonzola, pancetta vinaigrette
Orecchiette, house made sausage, rapini, chili flake, light tomato sauce, Reggiano
Seasonal risotto

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.