



BAR TULIA MERCATO

9118 STRADA PLACE-NAPLES, FLORIDA 34108
239.438.1031 - BARTULIA.COM
IG@BARTULIAMERCATO - FB@BARTULIAMERCATO
CAMPAGNAHOSPITALITYGROUP.COM

APPETIZERS

- Assorted Oysters** Chef's Choice & Mignonette* **20/40**
- Sicilian Meatballs** Tomato, Pine Nut, Currant, Pecorino, Scallion & Polenta **22**
- Snapper Ceviche** Coconut Milk, Lemon, Choclo & Plantain* **25**
- Prosciutto di Parma** Sugar Kiss Melon, Butter & Sea Salt **24**
- Charcuterie Board** Italian Salumi, Mixed French & Italian Cheese **26**
- Beef Tenderloin Carpaccio** Arugula, Tomato, Lemon & Gran Moravia* **25**
- Charred Spanish Octopus** Nerello Rice, Chorizo, Marcona Almond & Romesco **25**
- Fried Chicken Bucket** French Fries & Cabbage-Carrot Slaw **22**
- Grilled Housemade Fennel Sausage** Tuscan Beans & Rosemary **20**
- Sicilian Arancini** Salumi Filling, Pea, Mozzarella, Prosciutto & Piave **24**
- Warm Artisan Bread** Sicilian Eggplant Caponata **5**

SALADS

- Little Gem Caesar** Pancetta, Pecorino, Chive, Black Garlic & Bread Crumb **16**
- Mista Salad** Field Greens, Shaved Carrot, Red Onion, Asparagus, Radish & Manchego **15**
- Burrata Pugliese** Locally Grown Tomato, Sea Salt & Tulia Olive Oil **22**
- Roasted Beet Salad** Dill Yogurt, Raspberry, Roasted Tomato, Pistachio & Radish **18**

CHEESE & SALUMI, HOUSEMADE PASTA, LOCAL FARM FRESH PRODUCE, HOUSEMADE PIZZA

*Undercooked fish, shellfish, oysters, eggs or meat increase the risk of food-borne illnesses. 20% gratuity will be added to parties of five or more.
Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

Chef di Cucina: Julio Urbina | Sous Chef: William Urbina | Sous Chef: Jesus Torres | Chef/Owner: Vincenzo Betulia | Public Wifi Password: TALKTOEACHOTHER

PIZZA

- My Michelle** Pepperoni, Shishito Pepper, Ricotta, Fire Onion & Local Honey **22**
- The Parma** Prosciutto di Parma, Forest Mushroom, Arugula **22**
- The Classico** Tomato, Fresh Mozzarella, Basil & Olive Oil **18**
- The Father Michael** Prosciutto Cotto, Mozzarella, Field Green & Brandy Mayo **21**
- The Jabroni** Housemade Fennel Sausage, Pepperoni, Black Olive, Pepperoncini, Oregano **23**
- Sweet Baby Cheesus** Mozzarella, Taleggio, Fontina & Black Truffle **25**

PASTA (PRODUCTION MADE IN HOUSE)

- Cavatappi** Gulf Shrimp, Basil Pesto, Pine Nut & Pecorino Romano **27**
- Bucatini Cacio e Pepe** Pecorino Romano & Cracked Black Pepper **26**
- Garganelli** Braised Lamb Neck Sugo, Fennel Seed, Tomato, Pecorino Romano **28**
- Rigatoni alla Vodka** Pancetta, Burrata & Basil **30**
- Gnocchi** Braised Beef Oxtail Ragu, Tomato, Parmigiano **28**
- Seppia Spaghetti** Tuna, Clam, Mussel, Calamari, Halibut, Tomato & Garlic **40**
- Ravioli** Braised Pork Shank, Taleggio Cheese Fonduta, Black Truffle Jus & Parmigiano **30**

ENTREES

- Ora King Salmon** Caulini, Fingerling Potato, Cauliflower Cream & Salmon Roe* **42**
- Roasted Half Chicken** Broccolini, Rosemary Potato & Piccata Sauce **39**
- Tagliata di Manzo** 14oz Ribeye, Arugula, Red Onion, Tomato, Parmigiano* **48**
- Roasted Alaskan Halibut** Butternut Squash & Speck Risotto, Caviar Butter & Saba **45**
- The French Burger** Prime Burger, Neuske's Bacon, Red Onion Marmalade, Gruyere Cheese* **32**
- Braised Lamb Shank** Soft Polenta, Taleggio, Roasted Forest Mushroom, Red Wine Rosemary Jus **44**

SIDES

- Caramelized Brussel Sprouts & Fennel Sausage** **14**
- The French Brasserie Frites** **14**
- Stewed Caulini, Garlic, Shallot and Olive Oil** **14**

RED WINE

PIEMONTE

Barbera d'Asti Coppo "Camp du Rouss" 2020 **\$64**
Barbera 'Alba Viberti 2021 **\$56**
Dolcetto Dogliani Podere Luigi Einaudi 2021 **\$60**
Nebbiolo d'Alba Damilano "Marghe" 2021 **\$76**
Barbaresco Giuseppe Cortese "Rabaja" 2020 **\$111**
Barbaresco Castello di Neive "Santo Stefano" 2019 **\$150**
Barbaresco Produttori del Barbaresco 2019 **\$100**
Langhe DOC Gaja "Sito Moresco" 2021 **\$150**
Gattinara Anzivino Riserva 2015 **\$80**
Ruché di Castagnole Ferraris "Opera Prima" 2016 **\$96**
Barolo Damilano "Cannubi" 2017 **\$190**
Barolo Palladino Serralunga d'Alba 2019 **\$104**
Barolo Marchesi di Barolo 2018 **\$150**
Barolo Boroli, Castiglione Falletto 2017 **\$155**
Pinot Nero Castello di Nieve 2019 **\$71**

VENETO

Veronese IGT Allegrini Palazzo della Torre 2020 **\$60**
Valpolicella Classico Ripasso Zenato "Ripassa" 2019 **\$72**
Amarone della Valpolicella Allegrini 2019 **\$190**
Amarone della Valpolicella Zenato 2018 **\$140**
Amarone della Valpolicella Masi 2018 **\$120**

TOSCANA CLASSICA

Chianti Classico Riserva Lamole "La Reale" 2019 **\$78**
Chianti Classico Vallepiciola 2019 **\$70**
Chianti Classico Riserva Villa Caffagio 2019 **\$76**
Rosso di Montalcino Il Poggione 2021 **\$65**
Brunello di Montalcino Poggio Antico 2018 **\$150**
Brunello di Montalcino Terre Nere 2018 **\$100**
Brunello di Montalcino Altesino 2018 **\$160**

TOSCANA IGT

Cabernet S./Merlot/Cabernet F. Caburnio 2017 **\$55**
Sangiovese/Cabernet S./Merlot Sassarello 2017 **\$65**
Petit Verdot/Cabernet S./Syrah Rocca di Montemassi 2017 **\$75**
Sangiovese/Cabernet Sauvignon Antinori Tignanello 2020 **\$300**

SUPER TUSCAN - BOLGHERI

Tenuta di Biserno Insoglio del Cinghiale 2019 **\$81**
Podere Sapaio Volpola 2020 **\$120**
Le Serre Nuove Tenuta Ornellaia Bolgheri 2021 **\$160**
Poggio al Tesoro Sondaia Bolgheri Superiore 2020 **\$180**
Sassicaia Tenuta San Guido Bolgheri 2019 **\$500**

ITALIA CENTRALE

Montepulciano di Abruzzo Marramiero 2020 Abruzzo **\$56**
Montepulciano di Abruzzo Riserva Inferi 2019 Abruzzo **\$80**
Lacrima Morro 'Alba Velenosi 2020 Marche **\$60**
Sagrantino di Montefalco Tabarrini 2017 Umbria **\$120**

ITALIA SUD

Gaglioppo/Cabernet S. Gravello Val di Neto IGT 2021 Calabria **\$76**
Taurasi Mastroberardino Radici 2017 Campania **\$145**
Montepulciano "Don Luigi" 2017 Molise **\$80**
Aglianico/Montepulciano "Pier delle Vigne" 2017 Puglia **\$82**
Bovale Argiolas "Korem" 2019 Sardegna **\$99**

AMERICA & ABROAD

Proprietary Blend Hill Family The Barrel 2019 Napa Valley **\$65**
Proprietary Blend Shafer "TD-9" 2021 Napa Valley **\$170**
Proprietary Blend Nicholson Jones 2017 Napa Valley **\$153 ****
Pinot Noir Flowers Sonoma County 2022 CA **\$98**
Pinot Noir Domaine Serene "Yamhill Cuvee" 2019 Oregon **\$150****
Pinot Noir Shea Family Winery Willamette Valley 2020 OR **\$114**
Cabernet Sauvignon Nickel & Nickel "Ranch" 2021 Napa **\$210**
Cabernet Sauvignon The Calling 2019 Alexander Valley CA **\$85**
Cabernet Sauvignon Chateau Montelena 2019 Napa Valley **\$186**
Cabernet Sauvignon Valrav 2019 Sonoma County CA **\$110**
Cabernet Sauvignon Stags' Leap Winery Napa Valley 2020 **\$120**
Cabernet Sauvignon Paul Hobbs Napa Valley 2019 CA **\$240**
Cabernet Sauvignon Heitz Cellar Trailside 2017 Napa Valley **\$260**
Cabernet Franc Chappellet Napa Valley 2019 CA **\$220**

****LOCAL VINTNER**

WHITE WINE

VINO SPUMANTE

Lambrusco Cleto Chiarli "Vigneto Cialdini" NV Emilia **\$49**
Prosecco Superiore Nino Franco "Rustico" NV Veneto **\$59**
Sparkling Rose Scarpetta NV Friuli **\$56**
Franciacorta Ca' del Bosco Cuvée Prestige Lombardia **\$110**
Champagne Taittinger La Francaise Brut NV France **\$130**

ITALIA NORD

Sauvignon Blanc Tramin 2022 Alto Adige **\$58**
Pinot Bianco Kettmeir 2021 Alto Adige **\$50**
Pinot Grigio Tiefenbrunner 2022 Alto Adige **\$52**
Roero Arneis Bruno Giacosa 2022 Piemonte **\$75**
Trebbiano Suavia "Massifitti" 2020 Veneto **\$61**
Soave Classico Inama 2022 Veneto **\$48**
Friulano Ronco del Gelso 2020 Friuli **\$57**

ITALIA CENTRO & SUD

Verdicchio dei Castelli di Jesi Sartarelli 2021 Marche **\$50**
Vermentino/Viognier/Fiano Gaja Vistamare 2022 Toscana **\$145**
Vermentino Jankara 2022 Sardegna **\$58**
Falanghina Mastroberardino 2020 Campania **\$50**
Greco/Fiano Monteverrano Core 2021 Campania **\$60**
Rosato Fattoria Sardi 2022 Toscana **\$52**

AMERICA & ABROAD

Pinot Gris Willamette Valley Vineyards 2022 Oregon **\$50**
Sauvignon Blanc Merry Edwards Russian River 2022 CA **\$85**
Sauvignon Blanc Salvestrin 2022 Napa Valley **\$68**
Chardonnay Nicholson Jones "Dolly Hill" 2021 Napa Valley **\$86****
Chardonnay Far Niente 2022 Napa Valley **\$130**
Chardonnay Rex Hill Willamette Valley 2019 OR **\$80**
Chardonnay Paul Hobbs Russian River Valley 2021 CA **\$120**
Chardonnay Dierberg Santa Maria 2020 CA **\$75**
Chardonnay Chateau de la Cree (prem. cru) 2020 France **\$72****
Rosé The French Brasserie Provence 2022 France **\$56**

CORKAGE FEES: \$35 FIRST BOTTLE, \$75 SECOND BOTTLE - MAXIMUM 2 BOTTLES PER PARTY.