




PRANZO

 = **Gluten Free** *without modifications*
Tulio carries gluten free pasta


ANTIPASTI

| | |
|---|----|
| Asparagus Soup <i>mt. townsend fromage blanc, scallion oil</i> | 6 |
| Burrata <i>asparagus two ways, pine nut bread crumbs, aged balsamic</i> {modify no bread crumbs} | 11 |
| Penn Cove Mussels <i>sicilian style</i> {modify no grilled focaccia} | 12 |
| Antipasti Misti <i>prosciutto, mortadella, crescenza, marinated olives, pepperonata</i> , {modify no bruschetta} | 15 |

INSALATE

| | |
|---|----|
|  Organic Field Greens <i>red wine vinaigrette</i> | 7 |
|  Arugula <i>crispy prosciutto, hard-boiled egg, lemon dressing</i> | 9 |
| Tulio Hearts of Romaine <i>white anchovy, focaccia croutons, grana**</i> {modify with no croutons} | 8 |
|  Chicken Salad <i>organic greens, mountain gorgonzola, pine nuts, pancetta dressing</i> | 13 |

PRIMI e SECONDI

| | |
|--|----|
| Tagliatelle <i>favas, leeks, chives, saffron crema</i> {with gluten free pasta} | 15 |
| Linguine <i>local clams, preserved lemon, chili flake, garlic breadcrumbs</i> {substitute for gluten free pasta; modify no bread crumbs} | 16 |
| Orecchiette <i>spicy italian sausage, rapini, light tomato sauce, reggiano</i> {substitute for gluten free pasta} | 16 |
|  Risotto <i>sweet peas, spring butter, shaved yellow carrots, chive blossoms</i> | 18 |
| Pesce del Giorno <i>seasonal fish, chef's daily inspiration</i> | 20 |
| Chicken <i>roasted, caramelized garlic, sage, lemon risotto</i> | 19 |

Walter Pisano | Chef
Phillip Charron | Sous Chef

*** Made with raw egg*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of forborne illness*
We ask that parties of 6 or more are on 1 check and an 18% gratuity will be added