



TULA BENE

PASTARIA + CHOPHOUSE

APPS

ANTIPASTO PLATTER* SHAREABLE

Spicy capicola, bresaola, porchetta, prosciutto, duck rillettes, olives, figs, charred Padrón peppers, giardiniera, pork pâté, olive bread, local cheeses and stone ground mustard.

CRAB CAKES*

Red crab, citrus beurre blanc, pancetta chip and roasted corn.

PRAWNS*

Pancetta wrapped prawns and sun-dried tomato caper relish.

SAUSAGE D'ANGELO*

House-made pork sausages. Oven roasted and served with roasted grapes, fried brussels sprouts and bone marrow marinara.



FRIED CALAMARI*

Calamari fried and tossed with fresh parsley, lemon and bone marrow marinara sauce.

SALADS + SOUPS



LEAVES OF THE SEASON

Escarole and arugula tossed with cranberry vinaigrette, radishes, pine nuts, shaved parmesan, focaccia croutons, dried tomatoes, dried cranberries.

WINTER CAESAR

Artisan romaine, mustard infusion, toasted walnuts, gorgonzola dolce.

LOBSTER BISQUE

Handmade bisque with lobster nugget.

TORTELLONI EN BRODO

Housemade local wheat tortelloni in a savory parmesan broth with seasonal vegetables. Soup or entree size.

PASTAS



CACIO E PEPE PREPARED TABLESIDE

Traditional chitarra pasta tossed with pecorino cheese and black pepper.

PAPPARDELLE*

Basil pasta, house-made pork ragu, oregano, pecorino and extra virgin olive oil.

LOBSTER CULURGIONES*

Hand-folded pasta filled with ricotta and lobster. Served with citrus beurre blanc, lobster foam, micro greens.



GARGANELLE W/ HAZELNUT RAGU*

Braised pork, pickled peaches, sun dried tomatoes, rosemary, parmesan.

SPAGHETTI AND GIANT MEATBALL*

Spaghetti, beef meatball slow braised in marinara, parmesan cheese, herbs.



LAMB MEZZALUNA*

Hand-folded pasta filled with slow cooked lamb. Served with fresh peas, walnuts and lamb sauce with pecorino snow.

| SIDE OF SAUSAGE D'ANGELO IN ADDITION TO YOUR PASTA. |



CHEF'S FAVORITES



TULA BENE

PASTARIA + CHOPHOUSE

STEAKS + CHOPS*

WAGYU NEW YORK 8oz
Marrow butter, Maldon salt.

NEW YORK STRIP 16oz
Marrow butter, Maldon salt.

 **BERKSHIRE PORK CHOP 12oz**
Fig and grape agrodolce, smoked honey and balsamic, radicchio and parsley salad.

LAMB CHOP 12oz
Sunchoke purée, crispy farro, micro herbs, Luxardo cherry reduction.

R+R RANCH BEEF FILET 8oz
Baked potato, broccolini, veal demi.

 **BONE-IN RIBEYE 20oz**
Charred Padrón peppers, marrow butter, Maldon salt.

SIRLOIN STEAK 10oz
Roasted carrots, marrow butter.

SKIRT STEAK 8oz
Marinated skirt steak, goat cheese pasta, blackberry sauce and arugula with anchovy dressing.

ENTRÉES

 **THE BENE BURGER***
Signature blend of tenderloin, strip loin, brisket, wagyu and oxtail. Topped with pancetta, arugula, tomato jam, pesto aioli and burrata. Served with hand-cut truffle parmesan fries.

ROASTED 1/2 CHICKEN*
Prosciutto wrapped, ricotta stuffed chicken, braised swiss chard and cannellini beans, savory chicken jus.

LASAGNA*
Fresh made with pork ragu, ricotta and four cheese blend, served in a cast iron pan.

BLACK COD*
Pan seared and basted with thyme butter, sunchoke purée, crispy thyme and garlic chips.

BRAISED BEEF RIBS*
Sweet potato gnocchi, field mushrooms, caramelized onions, gremolata and parmesan.

VEAL MARSALA*
Classic marsala sauce with parmesan-herb pasta, broccolini, gremolata.

SIDES

BROCCOLINI
Fresh broccolini sautéed with garlic and spices in a light pork broth.

 **WILD MUSHROOMS***
Oven roasted mushrooms, fresh herbs with pecorino and egg yolk.

POLENTA
Creamy polenta topped with pork ragu and parmesan.

YUKON GOLD MASHED POTATOES
Roasted garlic, parmesan and parsley.

ROASTED APPLES + PEARS
Honeycrisp apple, Bartlett pear, pancetta, shallots, sage.

RISOTTO
Apples, pears, pancetta and butternut squash.

FRESH LOBSTER TAIL*
Sous vide to order and served with citrus beurre blanc.

PARMESAN FRIES
Hand-cut fries, truffle oil, gremolata and Parmigiano-Reggiano.

BAKED POTATO
Butter, sour cream and chives.

OVEN ROASTED VEGETABLES
Roasted baby carrots, fennel, bell peppers.

ITALIAN CROCCHETTAS
Deep fried mashed potatoes with marinara, lemon, parsley, thyme, parmesan.





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FOOD ALLERGY DISCLAIMER: Tulalip Resort makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PARTIES OF 8 OR MORE, 1 CHECK REQUIRED - 18% GRATUITY WILL BE ADDED.