TULA BENE

PASTARIA + CHOPHOUSE

APPS

SALUMI SHAREABLE
Spicy capicola, bresaola, porchetta, prosciutto, duck rillettes, olives, figs, charred Padrón peppers, giardiniera, pork pâté, olive bread and stoneground mustard. 14.

PIZZETTA
Handmade dough topped with roasted garlic oil, Ferndale Farmstead cheese, Italian parsley and toasted pine nuts. 10.

CRAB CAKES
Fresh Dungeness crab, citrus beurre blanc, pancetta chip and roasted corn. 13.

CHEESE PLATE SHAREABLE
Selection of Ferndale Farmstead and Twin Sisters cheeses, focaccia crisps, fruits, tomato jam,nuts and honey. 14.

SALMON CARPACCIO
Grappa cured King salmon, fennel & watercress salad, pickled red onion and house-made yogurt. 13.

PRAWNS
Pancetta wrapped prawns and sun-dried tomato caper relish. 13.

PASTAS

CACIO E PEPE PREPARED TABLESIDE
Traditional chitarra pasta tossed with pecorino cheese and black pepper. 18.

PAPPARDELLE
Basil dough pasta, house-made Italian sausage ragu, oregano, parmesan and Ariadne pure extra virgin olive oil. 20.

CAMPANELLE
Emmer Farro pasta tossed with ramp pesto, chicken confit and house-made goat cheese. 24.

RICOTTA GNOCCHI
Preserved lemon, fava bean, hand-picked peas,
chili, spring onion, poached egg and Ariadne pure extra virgin olive oil. 18.

TAGLIATELLE
Squid ink pasta, smoked oysters, sea urchin sauce and salsa verde. 22.

LOBSTER RAVIOLI
Sous vide lobster medallions, house-made ricotta, lobster glace "bubble", citrus beurre blanc and arugula oil. 25.

STEAKS + CHOPS

AUTHENTIC WAGYU NEW YORK 8oz
Marrow butter,finishing salt. 49.

DRY-AGED NEW YORK 14oz
Marrow butter,finishing salt. 48.

SOUS VIDE NEW YORK 16oz
Pan-seared medium rare, potato stack, marrow butter,finishing salt. 36.

BERKSHIRE PORK CHOP 12oz
Rhubarb chutney, crispy fried onions. 34.

LAMB CHOP 10oz
Sunchoke purée, crispy farro, micro herbs, Luxardo cherry reduction. 33.

R+R RANCH BEEF FILET 8oz/12oz
Roasted oyster mushrooms, marrow butter, veal demi and tempura parsley sponge. 37/43.

BONE-IN RIBEYE 24oz
Charred Padrón peppers, marrow butter, finishing salt. 48.

SIRLOIN STEAK 10oz
Charred asparagus tips, mint, marrow butter. 34.

RED WINE BRAISED SHORT RIB
Red wine reduction, caramelized onions, gremolata. 29.

ALL STEAKS + CHOPS ARE OFFERED ALA CARTE, ASK YOUR SERVER WHICH SIDES WOULD PAIR BEST.

ENTRÉES

THE J.T. BURGER
Blend of dry-aged strip loin, brisket, wagyu and oxtail. Topped with pancetta, arugula, tomato jam, pesto aioli and buratta. Served with hand-cut truffle parmesan fries. 20.

HALF-ROASTED CHICKEN
Melted leeks, crimini mushrooms, savory chicken jus, roasted garlic, charred lemon. 25.

HALIBUT
Prosciutto wrapped halibut, sweet corn risotto chips, corn puree, asparagus and corn jus "sphere". 29.

SAUSAGE D'ANGELO
Handground seasoned sausage, with braised white beans and fresh arugula. 23.

DESSERTS

FLOURLESS CHOCOLATE TORTE
Bittersweet chocolate sorbetto, blood orange caramel sauce, blood orange segments. 8.

BUDINO
Layered valrhona caramelized white chocolate pudding, marzipan blondie, strawberry sorbetto, whip cream, strawberries. 8.

SWEET PECORINO CAKE
Candied tomatoes, olive oil gelato, candied basil, pecorino frico. 7.

PISTACHIO SEMI-FREDDO
Served over pistachio sponge cake, amarena cherry and bing cherries, chocolate fudge sauce and marshmallow cream. 7.

GIANDUJA & MASCARPONE CAKE
Chocolate and hazelnut biscotti crust, cacao nib and hazelnut tuile, milk chocolate sauce, whip cream and bruleed bananas. 8.

SUGARED RICOTTA FRITTERS
Made to order fritters, orange blossom honey gelato, lemoncello curd and blackberries. 8.

SOUP + SALADS

SPRING MINESTRONE
Fava beans, hand-picked English peas, baby artichokes, leeks and watercress. Finished with Ariadne pure extra virgin olive oil, pea tendrils and pancetta crisp. 9.

CRAB + HEIRLOOM TOMATO
King crab salad, heirloom tomatoes, avocado foam, house-made ricotta, mâche and house-made savory granola. 15.

BELGIAN CAESAR
Red Belgian endive, artisan romaine, shaved parmesan, preserved lemon, anchovy vinaigrette, roasted garlic croutons and heirloom tomatoes. 8.

ROASTED BEET SALAD
Roasted beets, fresh grapefruit, house-made yogurt, toasted pistachios, red onions, mâche and orange syrup. 10.

LEAVES OF THE SEASON
Mâche tossed with ramps, shaved radishes, house-made focaccia croutons, cherry champagne vinaigrette, cucumbers and heirloom tomatoes. 9.

SIDES

WHEAT FARRO
Spring peas, asparagus, leeks, Parmigiano-Peggiano and preserved lemon. 6.

POLENTA
Creamy polenta topped with our house-made sausage ragu. 8.

YUKON GOLD MASHED POTATOES
Roasted garlic, house-made truffle oil, Parmigiano-Peggiano and herbs. 8.

WHITE ASPARAGUS & MORELS
White asparagus, morels, tomato-anchovy butter, white wine and garlic. 10.

FRESH LOBSTER TAIL
Sous vide to order and served with citrus beurre blanc. 20.

KING CRAB
Butter poached King crab merus, gremolata, sea salt and black pepper. 13/25.

NETTLE RISOTTO
Bee pollen, lavender, goat cheese and Parmigiano-Peggiano. 8.

SALSIFY GRATIN
Sous vide salsify, toasted pumpkin seeds, Parmigiano-Peggiano, provolone & mozzarella. 12.

PARMESAN FRIES
Hand cut fries. truffle oil, gremolata, Parmigiano-Peggiano7.

BAKED POTATO
Pancetta, bleu cheese, crème fraiche, chives, marrow butter. 7.5.

HOURS

THURSDAY
5p-10p

FRIDAY + SATURDAY
5p-11p

SUNDAY
5p-10p

TULA BENE SPECIALI