



# 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.

### PIZZETTA

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

### CRAB CAKES

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

## PASTAS

### CACIO E PEPE PREPARED TABLESIDE

Traditional chitarra pasta tossed with pecorino cheese and black pepper.

### PAPPARDELLE

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

### CAMPANELLE

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

## STEAKS + CHOPS

### AUTHENTIC WAGYU NY 8oz

Marrow butter, finishing salt.

### DRY-AGED NY 14oz

Marrow butter, finishing salt.

### SOUS VIDE NY 16oz

Pan-seared medium rare, potato stack, marrow butter, finishing salt.

### BERKSHIRE PORK CHOP 12oz

Rhubarb chutney, crispy fried onions.

### LAMB CHOP 12oz

Sunchoke purée, crispy farro, micro herbs, Luxardo cherry reduction.

| 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.

### HALF-ROASTED CHICKEN

Melted leeks, crimini mushrooms, savory chicken jus, roasted garlic, charred lemon.

## DESSERTS

### FLOURLESS CHOCOLATE TORTE

Bittersweet chocolate sorbetto, blood orange caramel sauce, blood orange segments.

### BUDINO

Layered Valrhona caramelized white chocolate pudding, marzipan blondie, strawberry sorbetto, whipped cream, strawberries.

### SWEET PECORINO CAKE

Candied tomatoes, olive oil gelato, candied basil, pecorino frico.

### CHEESE PLATE SHAREABLE

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

### SALMON CARPACCIO

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

### PRAWNS

Pancetta wrapped prawns and sun-dried tomato caper relish.

### RICOTTA GNOCCHI

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

### TAGLIATELLE

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

### LOBSTER RAVIOLI

Sous vide lobster medallions, house-made ricotta, lobster glaze “bubble”, citrus beurre blanc and arugula oil.

### R+R RANCH BEEF FILET 8oz/12oz

Roasted oyster mushrooms, marrow butter, veal demi and tempura parsley sponge.

### BONE-IN RIBEYE 20oz

Charred Padrón peppers, marrow butter, finishing salt.

### SIRLOIN STEAK 10oz

Charred asparagus tips, mint, marrow butter.

### RED WINE BRAISED SHORT RIB

Red wine reduction, caramelized onions, gremolata.

### HALIBUT

Prosciutto wrapped halibut, sweet corn risotto chips, corn puree, asparagus and corn jus “sphere”.

### SAUSAGE D'ANGELO

Custom blend of spiced pork sausages made in house. Pan seared and served with braised white beans and arugula.

### PISTACHIO SEMI-FREDDO

Served over pistachio sponge cake, amarena cherry and bing cherries, chocolate fudge sauce and marshmallow cream.

### GIANDUJA MASCARPONE CAKE

Chocolate and hazelnut biscotti crust, cacao nib and hazelnut tuile, milk chocolate sauce, whipped cream and bruleed bananas.

### SUGARED RICOTTA FRITTERS

Made to order fritters, orange blossom honey gelato, lemonsello cured blackberries.

## SOUP + SALADS

### SPRING VIGNOLE

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

### CRAB + HEIRLOOM TOMATO

King crab salad, heirloom tomatoes, avocado foam, house-made ricotta, mâche and house-made savory granola.

### BELGIAN CAESAR

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

### ROASTED BEET SALAD

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

### LEAVES OF THE SEASON

Spinach and arugula tossed with cranberry vinaigrette, toasted pistachio, goat cheese, focaccia croutons, vine ripe tomatoes.

## SIDES

### WHEAT FARRO

Hand picked peas, asparagus, confit lemon and leeks sautéed with farro and served with a buttery jus and Parmigiano-Reggiano.

### POLENTA

Creamy polenta topped with our house-made sausage ragu.

### YUKON MASHED POTATOES

Roasted garlic, house-made truffle oil, Parmigiano-Reggiano and herbs.

### WHITE ASPARAGUS & MORELS

White asparagus, morels, tomato-anchovy butter, white wine and garlic.

### FRESH LOBSTER TAIL

Sous vide to order and served with citrus beurre blanc.

### KING CRAB

Butter poached King crab merus, gremolata, sea salt and black pepper.

### LEMON RISOTTO

Bee pollen, lavender, goat cheese and Parmigiano-Reggiano.

### SALSIFY GRATIN

Sous vide salsify, toasted pumpkin seeds, Parmigiano-Reggiano, provolone and mozzarella.

### PARMESAN FRIES

Hand cut fries. truffle oil, gremolata, Parmigiano-Reggiano.

### BAKED POTATO

Pancetta, bleu cheese, crème fraiche, chives, marrow butter.

## HOURS

### THURSDAY

5p-10p

### FRIDAY + SATURDAY

5p-11p

### SUNDAY

5p-10p