



# TULA BENE

PASTARIA + CHOPHOUSE

## STARTERS

### CALAMARI

Fried to perfection and served with house-made Italian tartar and lemon zest.

### BRUSCHETTA CAPRESE

Fresh mozzarella, tomatoes, basil, capers and imported olives drizzled with olive oil, balsamic glaze and Parmesan.

### ANTIPASTO PLATTER

Burrata cheese, Genoa salami, coppa, prosciutto, olives, artichoke hearts and crostini.

### MEATBALL GRANDE

Giant Tula Bene mozzarella-filled meatball with Bolognese sauce.

## SOUP + SALAD

### THE ROMAINE WEDGE

House-made gorgonzola dressing, crisp pancetta, olives, croutons, teardrop tomatoes, blue cheese crumbles and shaved red onion.

### ITALIAN MEATBALL SOUP

House-made meatballs in a plum tomato broth with ditalini rigati, seasonal vegetables, cannellini beans and Parmesan.

### ANTIPASTO CHOPPED GARDEN SALAD

Two kinds of salami, provolone cheese, olives, Parmesan fluff, artichokes, tomatoes and croutons, served with our own balsamic-honey vinaigrette.

## FROM THE WOODFIRE GRILL

All steaks are top-choice grade and include a side of bucatini pasta with house-made marinara.

### 16-OZ. NEW YORK STRIP

### 26-OZ. BONE-IN RIBEYE

### 8-OZ. FILET MIGNON

### 16-OZ. RIBEYE

Add gorgonzola-herb steak butter

## HAND-CUT PASTAS

Gluten-free pasta available by request for an additional charge. (except lasagna)

### LASAGNA

Fourteen layers of pasta, ricotta cheese, mozzarella, Italian-style sausage, ground beef and marinara covered with our rich Bolognese sauce!

### PAPPARDELLE

Pecorino cheese, bacon, onions and sweet peas with a touch of cream and Italian parsley.

### GNOCCHI

Basil pesto-tomato vegetable broth, teardrop tomatoes, roasted garlic cloves, pine nuts, Kalamata olives, cannellini beans, parsley, red pepper flake and grated Parmesan.

## ADD TO ANY ENTRÉE

Flame-grilled seasonal vegetables with pesto butter

Roasted garlic mashed potatoes

Bucatini marinara

Bucatini pesto

## CHEF'S SPECIALTIES

### FRESH CATCH OF THE DAY!

Please ask your server about today's fresh catch of the day. The fresh catch of the day fillet is lightly simmered in a cacciatore-olive-butter broth with pappardelle pasta.

### MEATBALL GRANDE PASTA

Filled with melty mozzarella and served over a bed of bucatini marinara.

### CRUSTED CHICKEN BREAST PARMESAN

Smothered with melted mozzarella cheese and served on a nest of bucatini marinara.

### CHICKEN PICCATÀ

Marinated chicken breast lightly dusted in a seasoned flour and sautéed with olive oil, butter, lemon and capers. Served with a side of bucatini pesto.

### BRAISED SHORT RIBS

Braised short ribs with gorgonzola demi-glace sauce served over roasted garlic mashed potatoes with braised carrots and onions.