**The Facts**

**Proprietor** Vincenzo Betulia

**Location** Naples, FL

**Website** www.osteriatulia.com

**Social Media** Facebook.com/OsteriaTulia

Twitter.com/OsteriaTulia

Instagram.com/OsteriaTulia

**Telephone** 239.213.2073

**Email** info@tulianaples.com

**Executive Chef** Frank Pullara

**Restaurant Managers** Anna Betulia & Jason Diaz

**Private Events** info@tulianaples.com

**Media Relations** Simone Rathlé **|** simone@simonesez.com

**Date of Opening** January 2013

**Dining Hours Lunch:** 11:30 AM – 2:30 PM

**In Between [limited bar menu]:** 2:30 PM – 5:00 PM

**Dinner:** 5:30 PM – 10:30 PM

**Menu** Seasonal dishes inspired by Chef Vincenzo Betulia's childhood, his travels, and his homeland. As he likes to explain, the menu is a reflection of his love affair with honest, rustic cooking: *La Cucina Rustica*. His preferred techniques are wood roasting, sautéing, and wood grilling, and often a dish will use no more than a handful of exceptional ingredients: house made pastas, cheeses, salumi, and sausages; fresh produce from local growers; the highest quality meats from environmentally conscious farms; and select fish, some of it custom-caught.

**Wine, Beer & Spirits** The wine list features every growing region in Italy and France, and includes twenty offerings *al bicchiere* -- by the glass. Also complementing the rustic fare is a selection of Italian craft beer, and brews from hyper-local breweries. Naples' thriving artisan cocktail culture began at Osteria Tulia, which still proudly offers creative, handcrafted, seasonal mixed drink offerings.

**Happy Hour** None

**Venue** A cheery haven of provincial Italian style, from the lushly planted terrace throughout the charming rustic interior, where the focus is on considered materials and craftsmanship: flooring of red brick laid in chevron paths between broad wood boards; exposed brick walls and heavily beamed ceilings; bare oak table tops and rush-seated chairs. Sage-green painted woodwork frames mullioned windows, suggesting a homey tavern, as do the retro floral dishes and red-and-white dishtowel napkins.

**Seating Capacity** 151 seats

**Dress Code** Casual chic

**Reservations** Accepted online.

**Private Party** Osteria Tulia offers full restaurant buyouts for private events.

**Payment** Allcredit cards are accepted as well as cash.

**Gift Certificates** Gift cards are available for purchase online or at the restaurant.

**Parking** Osteria Tulia offers off-street parking.

For more information, contact simoneink:

Simone Rathlé | president | simone@simoneink.com

William Campbell Rawlins | associate account director | campbell@simoneink.com