

Your Event Awaits

From intimate gatherings to private events, an unforgettable experience awaits you at Tulia Osteria.



Tulia Osteria
TORONTO

SEATED CAPACITY | 80

COCKTAIL STYLE EVENT CAPACITY | 100

PRIX FIXE \$40



Tulia Osteria
TORONTO

STARTER:

Arugula Salad

CHOICE OF ENTRÉE:

Margherita Pizza

fior di latte, fresh basil, tomato sugo

Vesuvio Pizza

spicy soppressata, smoked mozzarella, pecorino,
chili, garlic, tomato sugo

Tagliatelle Bolognese

slow cooked beef and pork ragu, tomato sugo,
parmesan

Spanish Agnolotti

spinach, garlic, ricotta, butter, parmesan

Rigatoni alla Norma

rigatoni, garlic basil sugo, fried eggplant, ricotta
salata

CHOICE OF DESSERT:

Panna Cotta

Choice of Gelato

PRIX FIXE \$46



Talia Osteria
TORONTO

STARTER:

Antipasto and focaccia for the table

CHOICE OF ENTRÉE:

Pizzano Pizza

pepperoni, Calabrian chilies, fior di latte, hot honey,
parmesan, tomato sugo

Funghi Pizza

wild mushroom, grana padano, caciocavallo,
mozzarella, garlic, chili flakes, oregano, truffle aioli

Tagliatelle Bolognese

slow cooked beef and pork ragu, tomato sugo,
parmesan

Spanish Agnolotti

spinach, garlic, ricotta, butter, parmesan

Pork Milanese

roasted potatoes, fire-roasted rapini,
pine nuts, gremolata

CHOICE OF DESSERT:

Panna Cotta

Tiramisu

3 COURSE FAMILY STYLE \$49



6 GUEST MINIMUM.

SELECTION OF HOUSE FAVOURITES
FROM THE MAIN MENU SHARED BY
ALL GUESTS. CUSTOMIZEABLE
UPON REQUEST

First Course
Salads and Antipasto

Second Course
Pizzas and Pastas

Third Course
Dessert

LET US KNOW OF ANY ALLERGIES
OR DIETARY RESTRICTIONS

4 COURSE FAMILY STYLE \$73



6 GUEST MINIMUM.

SELECTION OF HOUSE FAVOURITES FROM
THE MAIN MENU SHARED BY ALL GUESTS

First Course

Salads and Antipasto

Second Course

Pizzas and Pastas

Third Course

Secondi Piatti

Fourth Course

Desserts

LET US KNOW OF ANY ALLERGIES OR
DIETARY RESTRICTIONS

CANAPE MENU



Tulia Osteria
TORONTO

PRICED PER DOZEN

Antipasti Board - \$90

Selection of cured meat & cheese, olives, fig jam,
focaccia

Arancini - \$44

saffron & tomato, mozzarella, fried garlic tomato
sugo, basil pesto

Meatballs - \$36

beef, pork & veal, parmesan, tomato sugo, basil

Polenta Fries - \$28

parmesan, truffle, basil, roasted garlic aioli,
marinara

Caprese Skewers - \$50

fresh mozzarella, tomatoes, basil, olive oil,
balsamic reduction

Garlic Shrimp- \$60

marinated jumbo shrimp, garlic aioli

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RESTRICTIONS

CANAPE MENU



Tulia Osteria
TORONTO

PRICED BY THE DOZEN

Wild Mushroom Crostini - \$40
wild mushrooms, parmesan, truffle oil

Prosciutto Crostini- \$50
prosciutto, fresh mozzarella, tomato, balsamic
reduction

Bruschetta- \$30
tomatoes, garlic, onion, crostini, balsamic glaze

Wood Fired Pizzas - \$20-\$22
12 inches, cut into 8 slices

DESSERTS

Tiramisu - \$36
espresso , cocoa, mascarpone, grand marnier

Italian Donuts - \$32
berry compote

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Additional Offerings

From intimate gatherings to private events, an unforgettable experience awaits you.



FOR INQUIRIES AND RESERVATIONS
PLEASE REACH OUT DIRECTLY TO
TINA@TULIAOSTERIA.COM