



TULA BENE

PASTARIA + CHOPHOUSE

STARTERS

HAND-DIPPED CALAMARI

Fried to perfection and served with our spicy marinara 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.

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

10-OZ. CHOICE SIRLOIN

Add Gorgonzola-herb steak butter

HAND-CUT FRESH PASTAS

Substitute gluten-free pasta by request for an additional charge. (except lasagna)

LASAGNA

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

PAPPARDELLE

Pecorino cheese, bacon, onions, 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 Bolognese.

CRUSTED CHICKEN BREAST PARMESAN

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

CHICKEN PICCATA

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

FOOD ALLERGY DISCLAIMER: Tulalip Resort Casino makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of cross-contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Tulalip Resort Casino will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort Casino establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.