



STARTERS

FIRE-DUSTED CALAMARI

Fried to perfection with a hint of spice 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.

MEATBALL GRANDE

Giant Tula Bene mozzarella-filled meatball with marinara sauce.

FRIED LASAGNA STICKS

Our handmade lasagna is breaded in panko bread crumbs, deep-fried golden brown and topped with melted mozzarella and provolone.

STEELHEAD CRUDO

Columbia River Steelhead crudo with orange vinaigrette, shaved fennel, watercress, cracked toasted pine nuts, pickled cucumbers and black sesame seeds.

ROASTED BONE MARROW

Bone marrow with roasted garlic. Served with tomato jam and crisp crostini.

SOUP & SALADS

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.

CAESAR SALAD

House-made lemony Caesar salad with fresh romaine, croutons and shredded Parmesan cheese.

STRAWBERRY-BURRATA SALAD

Mixed greens, watercress, sliced strawberries, blueberries, toasted almonds and prosciutto topped with Italian burrata and served with a housemade honey-balsamic dressing.

DESSERTS

TRADITIONAL TIRAMISU

Layers of coffee-soaked savoiardi biscuits and a creamy, airy mascarpone filling, finished with a dusting of cocoa powder on top.

CHOCOLATE OLIVE OIL CAKE

Served with whipped chocolate ganache and amaretto cherries.

STRAWBERRIES AND CREAM GRANITA

Frozen sweet strawberries served with a scoop of vanilla ice cream.

NON-ALCOHOLIC BEVERAGES



SODA

FRESH BREWED ICED TEA

HOT COFFEE

HOT TEA

ITALIAN SODA

Your choice of peach, mango, pineapple, raspberry, watermelon, lime or strawberry, topped with soda water and a splash of cream.

RED BULL ITALIAN SODA

Your choice of peach, mango, pineapple, raspberry, watermelon, lime or strawberry, topped with Red Bull and a splash of cream.

Parties of six or more - one check required and 18% gratuity will be added. All menu items subject to 9.4% sales tax.

Out of respect for other guests, please keep your dining experience to a 90 minute time frame. Thank you for your understanding.



TULA BENE

PASTARIA + CHOPHOUSE

ENTRÉES

FROM THE WOODFIRE GRILL

All steaks are top-choice grade and include roasted red potatoes.

16-OZ. NEW YORK STRIP

26-OZ. BONE-IN RIBEYE

8-OZ. FILET MIGNON

16-OZ. RIBEYE

16-OZ. BONE-IN DRY AGED NEW YORK

Add gorgonzola-herb steak butter

Add sherried mushrooms and onions

Add Cascadia Creamery blue cheese

Add creamed horseradish

ADD TO ANY ENTRÉE

Flame-grilled seasonal vegetables with pesto butter

Roasted garlic mashed potatoes

Broccolini

Linguine marinara

Linguine pesto

Three jumbo grilled prawns

Cold-water lobster tail

4-oz. chicken breast

FEATURED SPECIAL

GARLIC-HERB PRAWN LINGUINE

Sautéed prawns and fresh linguine tossed with garlic, shallots, fresh herbs, sun-dried tomatoes, red chili flakes, lemon, parmesan and pine nuts. Simply cooked in extra-virgin olive oil and finished with butter.

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 Bolognese covered with our rich marinara sauce!

CHICKEN ALFREDO

Tender julienned chicken breast sautéed with chef's blend mushrooms, onions, cream and Pecorino Romano cheese.

GNOCCHI

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

MEATBALL GRANDE PASTA

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

SHRIMP AND ROASTED GARLIC RAVIOLI

Shrimp-stuffed ravioli served with a creamy lemon sauce, asparagus and topped with three skewered prawns laced with pesto.

SAUTÉED CALAMARI LINGUINE

Sautéed squid tubes and tentacles, Pecorino Romano cheese, bacon, cherry tomatoes, mushrooms, cream and lemon zest.

SPECIALTIES

CRUSTED CHICKEN BREAST PARMESAN

Smothered with melted mozzarella cheese and served on a nest of linguine 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 linguine pesto.

PESTO CRUSTED SOCKEYE SALMON

Flame-grilled Sockeye salmon topped with house pesto and bread crumbs accompanied by roasted vegetables and herbed fingerling potatoes.

BRAISED BEEF SHORT RIBS

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

CHILEAN SEA BASS PUTTANESCA

Grilled Chilean sea bass in a tomato sauce with garlic, fennel, oregano, basil, olives and capers accompanied by fingerling potatoes and broccolini.

FOOD ALLERGY DISCLAIMER: PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ONE OR MORE OF THE NINE MAJOR ALLERGENS - CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SESAME, SOYBEANS, TREE NUTS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE ADVISED THAT CROSS-CONTAMINATION MAY OCCUR, AS FACTORS BEYOND OUR CONTROL MAY ALTER THE FORMULATIONS OF THE FOOD WE SERVE, OR MANUFACTURERS MAY CHANGE THEIR INGREDIENTS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. TULALIP RESORT CASINO WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS.