

Lula's

P POLPETTE 18

I meatballs over soft polenta,
C shaved grana padano cheese

C CALAMARI FRITO 16

L lightly fried rings glazed with
O balsamic gastrique

S ANTIPASTO 28

A three meats, three cheeses,
mustard, fruit compote, pickled
red onion and fresh bread.

SOUP OF THE DAY 8/12

P PEPPERONI 18

I pomodoro, shredded mozzarella,
Z pepperoni

A MARGHERITA 17

A pomodoro, shredded mozzarella,
fresh mozzarella

PROSCIUTTO E ARUGULA 20

pomodoro, shredded mozzarella,
prosciutto, arugula

P BUCATINI ALL'AMATRICIANA 20

A cherry tomatoes, guanciale,
S aged pecorino

A SPAGHETTI VONGOLE 26

A vongole sauce, surf and manila
S clams, parsley

PAPARDELLE BOLOGNESE 28

bolognese, parmigiano, fresh
herbs

CARBONARA* 22

pancetta, green peas, carbonara
sauce, egg sunnyside up

RADIATORE CACIO E PEPE 20

sheep's milk pecorino, toasted
black pepper

LOBSTER RAVIOLI 38

corn ravioli, lobster butter
sauce, lobster, chives

RAVIOLI AL UOVO* 20

ricotta cheese, egg yolk,
butter sage sauce

BUON APPETITO!

I N S A L A T A

GRILLED CAESAR 16

lightly charred, homemade
caesar, pickled red onion,
boquerones

ARUGULA & PEAR 16

arugula, grilled pears, candied
pecans, gorgonzola cheese,
agrumato

GARDEN SALAD 16

spring mix, shaved vegetables,
blood orange, yuzu vinaigrette

BURRATA 22

baby beets, vincotto, basil oil

S E C O N D I

BRAISED SHORT RIB 36

soft polenta, roasted baby carrots,
red wine jus

GRILLED BRANZINO 35

tomato sugo finto, baby spinach,
pizzaiolo sauce, grilled lemon,
salsa verde

CHICKEN MARSALA 26

airline chicken, mushrooms,
mashed potato, marsala jus

BLACK ANGUS TENDERLOIN* 45

cipollini mushroom agrodolce,
pancetta, cheese fonduta

D O L C E

TIRAMISU 14

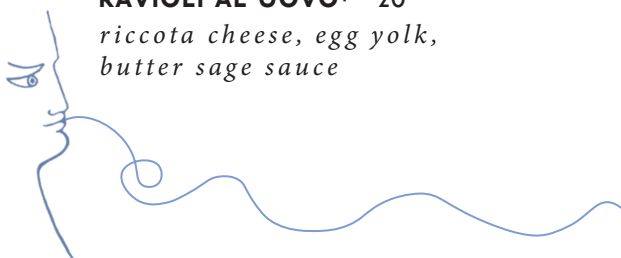
layers of lady fingers & marscapone

BOMBOLONI 14

italian fried doughnut with a
side of crème anglaise

HOUSE GELATO 14

gelato of the day



EXECUTIVE CHEF JOSE MONTERROSA