

Lula's

P I C C O L O S

P **POLPETTE**

meatballs over soft polenta, shaved grana padano cheese

CALAMARI FRITO

lightly fried rings and tentacles glazed with balsamic gastrique

ANTIPASTO

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

SOUP OF THE DAY

P I Z Z A

P **PEPPERONI**

pomodoro, shredded mozzarella, pepperoni

MARGHERITA

pomodoro, shredded mozzarella, fresh mozzarella

PROSCIUTTO E ARUGULA

pomodoro, shredded mozzarella, prosciutto, arugula

P A S T A S

P **BUCATINI AL'AMATRICIANA**

cherry tomatoes, guanchale, aged pecorino

SPAGHETTI VONGOLE

vongole sauce, surf and manila clams, parsley

PAPARDELE BOLOGNESE

bolognese, parmigiano, fresh herbs

CARBONARA

pancetta, green peas, carbonara sauce, egg sunny-side up

FUSSILI CACCIO E PEPE

sheep's milk pecorino, toasted black pepper

LOBSTER RAVIOLI

corn ravioli, lobster butter sauce, lobster, chives

RAVIOLI AL UOVO

ricotta cheese, egg yolk, butter sage sauce

BUON APPETITO!

I N S A L A T A

GRILLED CAESAR

lightly charred, homemade caesar, pickled red onion, boquerones

ARUGULA & PEAR

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

GARDEN SALAD

spring mix, shaved vegetables, blood orange, calamansi vinaigrette

BURRATA

radicchio, baby beets, vincotto

S E C O N D I

BRAISED SHORT RIB

soft polenta, roasted baby carrots, glassato

GRILLED BRANZINO

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

CHICKEN MARSALA

airline chicken, mushrooms, mashed potato, marsala jus

BLACK ANGUS TENDERLOIN

cipollini mushroom agrodolce, pancetta, cheese fonduta

D O L C E

TIRAMISU

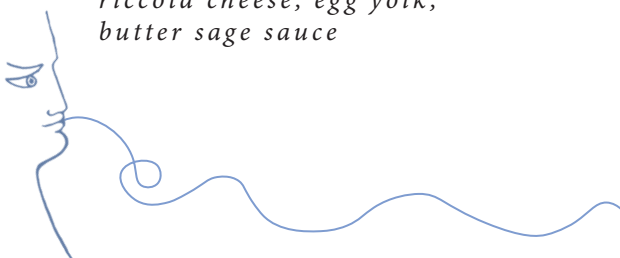
layers of lady fingers & marscapone

BOMBOLONI

italian fried doughnut with a side of crème anglaise

HOUSE GELATO

gelato of the day



EXECUTIVE CHEF JOSE MONTERROSA