

# Lulu's

## BUON APPETITO!

**S** **MEATBALLS & POLENTA**  
**M** *roasted polenta with truffle and*  
**A** *house-made meatballs topped*  
**L** *with pomodoro sauce*

**L** **CALAMARI FRITO**  
**P** *lightly fried rings and tentacles*  
**L** *glazed with balsamic gastrique*

**A** **SOUP OF THE DAY**  
**T**  
**E**  
**S**

**P** **PEPPERONI**  
**I** *pomodoro, shredded mozzarella,*  
**Z** *pepperoni*

**Z** **MARGHERITA**  
**A** *pomodoro, shredded mozzarella,*  
*fresh mozzarella*

**P** **BUCATINI ALLA PUTTANESCA**  
**A** *tomatoes with crispy capers and*  
**S** *olives finished with fresh oregano*

**T** **POMODORO & GIANT MEATBALL**  
**A** *crushed tomatoes, garlic, olive*  
**S** *oil and basil, finished with*  
*shaved parmesan*

**FETTUCCINI ALFREDO**  
*grilled chicken tossed in*  
*parmesan cream sauce,*  
*shallots and white wine*

**CARBONARA**  
*pancetta, green peas,*  
*carbonara sauce*

**LOBSTER RAVIOLI**  
*corn ravioli, lobster butter*  
*sauce, lobster, chives*

**S** **GRILLED CAESAR**  
**A** *crisp romaine with roasted*  
**L** *pepitas, white anchovies, parme-*  
**A** *san crisps and caesar dressing*

**D** **ARUGALA & PEAR**  
*arugula, grilled pears, candied*  
*pecans, gorgonzola cheese,*  
*agrurato*

**COBB SALAD**  
*crisp greens, chicken, tomato,*  
*bacon, avocado, gorgonzola, hard*  
*boiled eggs, dijon vinaigrette*

**BURRATA**  
*baby beets, vincotto*

**E** **BRAISED SHORT RIB**  
**N** *Truffle polenta, roasted sweet*  
**T** *plantains and barolo demi-glace*

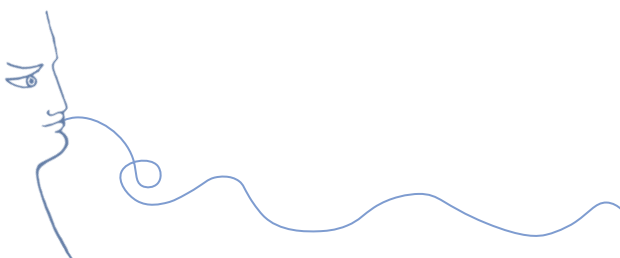
**R** **GRILLED SALMON**  
**E** *heirloom cauliflower and blistered*  
**S** *grapes drizzled with citrus-infused*  
*olive oil*

**RACK OF LAMB**  
*sautéed spinach and roasted*  
*heirloom potatoes, finished with*  
*a guajillo pepper cabernet*

**TENDERLOIN**  
*8-oz. black angus tenderloin,*  
*creamy parmesan mashed potatoes*  
*and grilled asparagus*

**D** **NEW YORK CHEESECAKE**  
**O** *a classic slice of cheesecake with a*  
**L** *fresh berry compote*

**C** **CHOCOLATE CAKE**  
**E** *chocolate cake with a chocolate*  
*mousse icing*



EXECUTIVE CHEF JOSE MONTERROSA