



antipasta

Gem Caesar

croutons, baby gem, shaved parmesan

Warm Beet Salad

roasted beets, blackberries, whipped goat cheese, brown butter balsamic pistachio drizzle

Whipped Burrata

whipped burrata, charred heirloom tomatoes, basil, balsamic reduction

Calamari Fritto

julienne vegetables, pepperoncini aioli

Eggplant Parmesan

crispy eggplant, san marzano pomodoro, pesto, parmigiano reggiano, fresh mozzarella

Tagliere Di Salumi

fine artisanal cured meats, fig jam, toasted crostini

meatballs

Lula's Meatballs

beef, pork, veal, tomato ragù , basil, ricotta

Crispy Eggplant

toasted garlic bechamel, san marzano pomodoro

Wild Mushroom

wild mushrooms, calabrese pomodoro

crudo

Torched Fatty Tuna Tagliata

yellowfin tuna, avocado, smashed cucumber, soy sauce, sesame, crispy plantains

Tartare di Carne

tenderloin, truffle parmesan, whipped potatoes, mustard, egg yolk

pane

Lula's Garlic Bread

garlic butter, herbs

Tuscan Funghi

san marzano pomodoro, fresh mozzarella, crispy wild mushrooms, truffle

The Fig

prosciutto, black figs, goat cheese, aged balsamic drizzle

Margherita

san marzano pomodoro, heirloom tomato, fresh mozzarella, basil

pasta

Tagliatelle alla Bolognese

veal, pork, beef, tomato ragù

Spaghetti Pomodoro

tomodoro, basil, burrata

Wild Shroom Pappardelle

wild mushroom ragù, shallots porcini-truffle crema, fancy mushroom garnish

Paccheri Vodka

sweet italian sausage, pink vodka crema

Smoked Linguine Vongole

manila clams, garlic, spicy chili, herbs

Lobster Fra Diavolo

whole lobster, calabrese pomodoro, brandy crema, doppio salsa

Ravioli di Zucca

pumpkin ravioli, brown butter sage

Cauliflower Gnocchi

purple cauliflower gnocchi, yellow cauliflower puree, calabrese chili

PRIME CUTS

Petite Filet six ounces

Filet Mignon ten ounces

New York Strip sixteen ounces

Rack of Lamb willow bend farms

Porterhouse thirty-two ounces

embellish

truffle demi

salsa al pepe verde

wild mushroom demi

gorgonzola crust

contorini

mashed potatoes

asparagus

cream of spinach

truffle mac & cheese

fingerling potato

wild mushrooms

Pesce & Carne

Chicken Scaloppini Marsala

chicken breast, marsala, curry
mashed potatoes

Short Rib Lasagna

slow braised short rib, petite
filet mignon, truffle red wine
ragù di piselli

Bone-in Veal Chop Parm

fourteen ounce bone-in, san
marzano pomodoro, paccheri
pasta, fresh mozzarella, basil

Branzino al Forno

whole mediterranean sea bass,
evoo, aged balsamic, zucchini,
charred lemon, herbs

Chilean Sea Bass

pan seared, caper berries,
lemon piccata, mashed
potatoes, spinach

20% gratuity will be automatically added for parties of 6 or more

consuming raw or undercooked seafoods, meats, or eggs may increase your risk of foodborne illness



Cocktails

Pamplemousse Spritz

giffard pamplemousse, cava, cucumber, mint, thyme

El Presidente

el silencio mezcal, lime, honey, orange bitters

Bellini on the Beach

riondo prosecco, peach puree, thyme

Cubano

Zacapa 23, antica formula, chocolate bitters, angostura bitters

Vesper

nolet gin, ketel one vodka, lillet blanc, lemon twist

Grapefruit Superstar

vodka, st. germain, lime, grapefruit

Aperol Smash

ketel one vodka, aperol, lemon, simple syrup, green grape, mint

Watermelon Mojito

bacardi, lime, watermelon, cucumber, mint

Lula's Old Fashion

woodnville bourbon, amarone cherry, orange bitters

VINO

bubbles

Riondo Brut

Glera, Veneto, Italy

Riondo Rose

Rose, Veneto, Italy

Pommery Pop LSE

Champaign, France

Pommery Pop Pink LSE

Champaign, France

Perrier Jouet Blason

Blend, Champaign, France

Lanson Brut

Champaign, France

Lanson Rose

Blend, Champaign, France

rose

Whispering Angel

Grenache, Cotes de Provence, France

Rock Angel

Grenache, Cotes de Provence, France

Chateau D'Esclans Garrus

Grenache, Cotes de Provence, France

Chateau D'Esclans Estate

Grenache, Cotes de Provence, France

red

Flowers

Pinot Noir, Sonoma Coast, USA

La Vieille Ferme Rouge

Red Rhone Blend, Rhone, France

Santa Margherita

Chianti, Tuscany, Italy

Ratti Langhe

Nebbiolo, Piedmont, Italy

Pio Cesare

Barbaresco, Piedmont, Italy

Tesoro Bolgheri

Super Tuscan, Tuscany, Italy

Masi Campofiorin

Covina Blend, Veneto, Italy

Rutherford Hill

Merlot, Napa Valley, USA

Duckhorn

Merlot, Napa Valley, USA

Clarendelle

Bordeaux, Bordeaux, France

Duckhorn

Cabernet Sauvignon, Napa Valley, USA

Mt. Veeder

Cabernet Sauvignon, Napa Valley, USA

Maal Biutiful

Malbec, Mendoza, Argentina

Drouhin Bourgogne

Pinot Noir, Burgundy, France

white

Santa Margherita

Pinot Grigio, Trentino-Alto, Italy

Terlato

Pinot Grigio, Friuli, Italy

Gradis Ciutta Collio

Pinot Grigio, Friuli-Venezia, Italy

Wairau River

Sauvignon Blanc, Marlborough, New Zealand

St. Supery

Sauvignon Blanc, Napa Valley, USA

Chateau de Sancerre

Sauvignon Blanc, Loire Valley, France

J de Villebois Sancerre

Sauvignon Blanc, Loire Valley, France

Louis Jadot Pouilly Fuisse

Chardonnay, Burgundy, France

Pio Cesare Gavi

Cortese, Piedmont, Italy

Batasiolo Gavi

Cortese, Piedmont, Italy

Flowers

Chardonnay, Sonoma Coast, USA

Jordan

Chardonnay, Russian River Valley, USA

Bucci dei Castelli

Verdicchio, Marche, Italy

Sanford

Chardonnay, Santa Barbara, USA

J.M Boillot

Chardonnay, Burgundy, France

beer

Peroni Draft

crisp italian lager, citrus

Funky Budda Draft

local craft

Matthews IPA Draft

hoppy, citrus & pine

Tank Amber Ale

caramel, toffee

Heineken

golden lager

Heineken 0.0

non-alcoholic

Corona

imported lager, lime

Coors Light

clean refreshing

Blue Moon

crisp, smooth, refreshing

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