

## APPETIZERS

SOUP OF THE DAY	5
ROASTED NUTS <b>V</b> <b>GF</b>	6
OLIVES <b>V</b> <b>GF</b>	5
GNOCCHI DI PATATE <b>V</b>	9
roasted garlic, fresh thyme, porcini powder, truffle oil	
ARANCINI <b>V</b>	9
fried risotto, pea puree, tomato and heart of palm relish, balsamic gastrique	
CHEESE CURDS <b>GF</b>	9
pickled mozzarella, flash-fried, pesto marinara	
STUFFED MUSHROOMS	9
beef short rib, pork belly, gorgonzola	
CALAMARI FRIES <b>GF</b>	11
lightly breaded, smoked pimento remoulade, amatriciana	
BEEF TENDERLOIN CROSTINI <b>V</b>	12
buffalo mozzarella, wild mushroom and peppadew relish, truffle oil, port gastrique	
LULU DIP	9
mascarpone, artichoke hearts, sun-dried tomatoes, parmesan focaccia	
CRAB CAKES <b>GF</b>	12
pan-roasted, snow crab, lump crab, key lime aioli	
MUSSELS <b>GF</b>	12
served three ways	
• BACON AND BLU	
• SPICY TOMATO	
• GUANCIALE & CAULIFLOWER	
BAKED GOAT CHEESE	9
marinara, parmesan focaccia	
MEATBALLS <b>V</b> <b>GF</b>	9
toasted fennel, amatriciana, parmigiano	
CHARCUTERIE <b>GF</b>	MP
chef's selection of cured meats and cheeses accompanied by pickled vegetables and apricot mustardo	
PORK BELLY <b>GF</b>	8
braised kale, goat cheese polenta, port gastrique	
FRIED FUNGUS <b>V</b> <b>GF</b>	8
portabellos, shiitake caps, oyster mushrooms, marinara	
FRUTTI DI MARE <b>GF</b>	12
calamari, clams, crab, langostino, shrimp, lemon-caper vinaigrette	

## SALADS

### ADDITIONS:

Quinoa: 3 • Broiled Tofu: 4 • Chicken: 6  
Shrimp: 8 • Salmon: 8 • Crabcakes: 8

HOUSE <b>V</b> <b>GF</b>	8
mixed greens, cucumbers, grape tomatoes, castlevetrano olives, feta, radish, sunflower seeds, grapefruit-brown sugar vinaigrette	
BLU	9
iceberg, smoked pork belly, boiled egg, peppadew, pickled red onion, roasted squash, gorgonzola, basil buttermilk dressing	
CHOPPED <b>V</b> <b>GF</b>	8
romaine, kale, soppressata, tomatoes, caperberries, cucumbers, artichokes, olives, chick peas, feta, roasted garlic-chianti emulsion	
ARUGULA <b>V</b> <b>GF</b>	9
roasted beets, orange supremes, hearts of palm, pistachios, gorgonzola, dried cranberries, citrus balsamic vinaigrette	
SHAVED KALE <b>V</b> <b>GF</b>	8
yellow squash, cucumbers, dried cherries, pecans, crispy prosciutto, romano, limoncello vinaigrette	
CAESAR <b>V</b> <b>GF</b>	8
romaine, white anchovies, grape tomatoes, shaved grana padano, focaccia croutons	

## FLATBREADS

HERBIVORE <b>V</b> <b>GF</b>	11
roasted mushrooms, spinach, asparagus, tomatoes, vegan mozzarella, vegan pesto	
CRUSTACEAN <b>GF</b>	13
shrimp, crab, langostino, peppadew, provolone, feta, pesto	
HOUSE PASTRAMI <b>GF</b>	12
pork belly, braised kale, provolone, smoked pimento remoulade	
SOUTHERN BELLE <b>V</b> <b>GF</b>	12
beef short rib, yellow squash, roasted red peppers, pickled red onion, smoked white cheddar, fresh basil, port gastrique	
PUCCI <b>GF</b>	12
soppressata, capicola, prosciutto, smoked bacon, mozzarella, fontina, balsamic reduction	

# LULU & BLU

KITCHEN • BAR

ITALIAN INSPIRED CUISINE

## ENTREES

RISOTTO <b>V</b>	MP
chefs daily selection	
BEEF <b>GF</b>	MP
chef's daily selection	
GRILLED SHRIMP & SCALLOPS <b>GF</b>	26
romesco sauce, asparagus, goat cheese and pastrami polenta	
GRILLED SALMON <b>GF</b>	24
tomato and heart of palm relish, pesto vinaigrette, grilled squash, asparagus, herbed potatoes	
BERKSHIRE PORK CHOP <b>GF</b>	25
harmony ridge farms™ pork, asparagus, gorgonzola polenta, cherry bordelaise, fresh basil	
CIOPPINO <b>GF</b>	27
shrimp, langostino, clams, mussels, crab, root vegetables, tomato fennel brodo	

## CLASSICO

SHRIMP SCAMPI <b>GF</b>	19
linguine, roasted red peppers, kalamata olives, spinach	
PICCATA <b>V</b> <b>GF</b>	18
linguine, springer mountain farms™ chicken, white wine, capers, shallots, tomatoes	
• SUB SEITAN	
• SUB VEAL: 2	
MARSALA <b>V</b> <b>GF</b>	18
linguine, springer mountain farms™ chicken, shiitakes, shallots, marsala wine	
• SUB SEITAN	
• SUB VEAL: 2	
PARMESAN <b>V</b>	18
linguine, springer mountain farms™ chicken, marinara, mozzarella	
• SUB SEITAN	
• SUB VEAL: 2	
LINGUINE & MEATBALLS <b>V</b>	17
marinara, parmigiano, reggiano	
• SUB VEGAN MEATBALLS	

## PASTA

SUB GLUTEN FREE PASTA: 2

DUCK CACCIATORE <b>V</b> <b>GF</b>	21
cavatappi, guanciale, cremini mushrooms, heirloom tomatoes, peas, red eye gravy	
BOLOGNESE <b>V</b> <b>GF</b>	18
cavatappi, veal and pork ragu	
CARBONARA <b>V</b> <b>GF</b>	17
bucatini, harmony ridge farms™ guanciale, mushrooms, peas, braised chicken, fried egg	
BEEF SHORT RIB <b>V</b> <b>GF</b>	19
pappardelle, shallots, carrots, heirloom tomatoes, spinach, chianti bordelaise, grana padano	
SWEET POTATO RAVIOLI	19
duck confit, blueberries, shaved kale, marsala butter sauce, crushed pistachios, goat cheese	
PRIMAVERA <b>V</b>	17
cavatappi, mushrooms, yellow squash, spinach, artichokes, vodka sauce, grana padano	
VEGAN <b>V</b>	17
pipe rigate, heirloom tomatoes, asparagus, mushrooms, shallots, soy alfredo, vegan mozzarella	
VONGOLE <b>GF</b>	19
bucatini, clams, harmony ridge farms™ guanciale, roasted garlic, shallots, white wine romano sauce	
LULU LASAGNA	18
beef short rib, italian sausage, harmony ridge farms™ guanciale, ricotta, mozzarella, asiago, marinara	
VEGETABLE LASAGNA	16
spinach, sun-dried tomatoes, squash, mushrooms, alfredo, mozzarella, marinara	

\*May be cooked to order. Consumer Advisory: Consuming Raw or undercooked Beef, Pork, Poultry, or Seafood may cause illness. This risk may be higher in people with certain medical conditions. BREAD SERVICE AVAILABLE UPON REQUEST

Items marked with **V** **GF** can be altered to be vegan, gluten free or both