

APPETIZERS

SOUP DEL GIORNO ^{GF}	MP
<i>chef's daily selection</i>	
ROASTED NUTS ^V ^{GF}	6
<i>sea salt, cane sugar, rosemary</i>	
OLIVES ^V ^{GF}	6
<i>seasonal selection</i>	
ARANCINI ^{GF}	11
<i>gorgonzola pimento cheese, amatriciana</i>	
WALNUT CRUSTED CAMEMBERT	12
<i>asian pear preserves, lingonberry jam, butter focaccia</i>	
LOBSTER MAC AND CHEESE ^{GF}	18
<i>pipe rigate, aged white cheddar, gruyere</i>	
WAGYU BEEF SLIDERS	15
<i>gorgonzola pimento cheese, brioche</i>	
CHEESE TORTELLONI	11
<i>marinara, basil oil, grana padano</i>	
FONTINA CRUSTED CAULIFLOWER ^V ^{GF}	9
<i>crushed cashews, arrabiata glaze</i>	
LULU DIP ^{GF}	9
<i>mascarpone, artichoke hearts, sun-dried tomatoes, parmesan focaccia</i>	
BAKED GOAT CHEESE ^{GF}	9
<i>marinara, parmesan focaccia</i>	
PORTOBELLO FRIES ^V ^{GF}	9
<i>marinara, smoked pimento remoulade</i>	
PAN ROASTED GNOCCHI	11
<i>your choice of:</i>	
• TRUFFLE AND ROMANO	
• PESTO AND AMATRICIANA	
MEATBALLS ^V ^{GF}	11
<i>toasted fennel, amatriciana, parmigiano</i>	
STUFFED MUSHROOMS ^{GF}	12
<i>beef short rib, pork belly, gorgonzola</i>	
FRIED CALAMARI ^{GF}	14
<i>arrabiata glaze, meyer lemon aioli</i>	
PAN ROASTED CRAB CAKE ^{GF}	16
<i>lump crab, tomato bacon remoulade, arugula</i>	
MUSSELS ^{GF}	15
YOUR CHOICE OF:	
• CHORIZO AND SAFFRON	
• SUN-DRIED TOMATO PESTO	
• GUANCIALE AND PEPPADEW	
PORK BELLY ^{GF}	13
<i>blackberry coulis, goat cheese polenta, pistachio agrodolce</i>	
CHARCUTERIE ^{GF}	MP
<i>selection of cured meats and cheeses, accompanied by pickled vegetables, whole grain maple mustard, and asian pear preserves</i>	

SALADS

ADDITIONS:

delight soy chicken ^V: 8 ◀ chicken: 8
shrimp: 9 ◀ salmon: 13 ◀ crab cake: 15

HOUSE ^V ^{GF}	9
<i>mixed greens, cucumbers, grape tomatoes, castelvetrano olives, feta, radish, sunflower seeds, rosé vinaigrette</i>	
BLU ^{GF}	11
<i>iceberg, smoked pork belly, boiled egg, peppadew, pickled red onion, roasted squash, gorgonzola, basil buttermilk dressing</i>	
CHOPPED ^V ^{GF}	11
<i>romaine, mixed greens, soppresseta, tomatoes, caper berries, cucumbers, artichokes, olives, chickpeas, feta, roasted garlic chianti emulsion</i>	
ARUGULA ^V ^{GF}	11
<i>roasted beets, mandarin oranges, heart of palm, pistachios, gorgonzola, dried cranberries, citrus balsamic vinaigrette</i>	
CAESAR ^{GF}	9
<i>romaine, white anchovies, grape tomatoes, shaved asiago, pecorino romano, focaccia croutons</i>	

FLATBREADS

HERBIVORE ^V ^{GF}	16
<i>roasted mushrooms, spinach, asparagus, tomatoes, vegan mozzarella, vegan pesto</i>	
SOUTHERN BELLE ^{GF}	17
<i>beef short rib, yellow squash, roasted red peppers, pickled red onion, smoked white cheddar, fresh basil, port gastrique</i>	
YARDBIRD ^V ^{GF}	17
<i>grilled chicken, roasted mushrooms, spinach, sun dried tomatoes, provolone, gorgonzola, truffle oil</i>	
PUCCI ^{GF}	17
<i>soppresseta, capicola, prosciutto, smoked bacon, mozzarella, fontina, balsamic reduction</i>	

LULU & BLU

KITCHEN • BAR

ITALIAN INSPIRED CUISINE

ENTREES

FRESH CATCH ^{GF}	MP
<i>chef's daily selection</i>	
RISOTTO ^V ^{GF}	MP
<i>chef's daily selection</i>	
BEEF* ^{GF}	MP
<i>chef's daily selection</i>	
LAMB SHANK ^{GF}	27
<i>roasted red pepper and marsala demi, fontina risotto cake, asparagus, truffle zest</i>	
VEAL ^{GF}	31
<i>braised cheeks, chianti-basil bordelaise, roasted root vegetables</i>	
DUCK CONFIT ^{GF}	29
<i>orange-chimichurri emulsion, lingonberry jam, fontina risotto cake, wilted spinach</i>	
BLACKENED SCALLOPS ^{GF}	28
<i>smoked pimento remoulade, goat cheese and chorizo polenta, asparagus</i>	
GRILLED SIXTY SOUTH SALMON* ^{GF}	27
<i>arrabiata, basil oil, asparagus, goat cheese polenta</i>	
CIOPPINO ^{GF}	29
<i>seared salmon, shrimp, langostino, mussels, scallops, crab, root vegetables, tomato fennel brodo</i>	

PASTA

SUB GLUTEN-FREE PASTA: 2

VEGAN ^V	19
<i>pipe rigate, shiitake mushrooms, spinach, cauliflower, artichoke hearts, vodka sauce, nutritional yeast, vegan mozzarella</i>	
BOLOGNESE ^V ^{GF}	22
<i>pappardelle, veal and pork ragù, shaved asiago</i>	
CARBONARA ^V ^{GF}	22
<i>bucatini, cured yolk, pulled chicken, guanciale, shiitake mushrooms, pea shoots, pecorino romano</i>	
BEEF SHORT RIB ^{GF}	24
<i>fusili calabresi, shallots, carrots, heirloom tomatoes, spinach, chianti bordelaise, parmigiano</i>	
SPINACH AND WALNUT RAVIOLI	22
<i>duck confit, Bing cherries, spaghetti squash, wilted spinach, madeira butter sauce</i>	
LULU LASAGNA	23
<i>beef short rib, italian sausage, guanciale, ricotta, mozzarella, asiago, tomato sauce</i>	
WHITE LASAGNA	20
<i>spinach, shiitake and cremini mushrooms, yellow squash, ricotta, mozzarella, alfredo</i>	
SHRIMP SCAMPI ^{GF}	21
<i>squid ink tagliatelle, castelvetrano olives, peppadew, shallots, roasted garlic, lemon butter sauce</i>	
BUCATINI & MEATBALLS ^V ^{GF}	20
<i>tomato sauce, fresh basil, shaved asiago</i>	
• SUB VEGAN MEATBALLS	
CHICKEN PICCATA ^V ^{GF}	21
<i>capellini, joyce farm's chicken, capers, shallots, tomatoes, lemon zest, garlic butter</i>	
• SUB VEAL 6	
• SUB DELIGHT SOY CHICKEN	
CHICKEN MARSALA ^V ^{GF}	21
<i>capellini, joyce farm's chicken, cremini mushrooms, shallots, marsala demi</i>	
• SUB VEAL 6	
• SUB DELIGHT SOY CHICKEN	
CHICKEN PARMESAN ^V ^{GF}	21
<i>capellini, joyce farm's chicken, lightly breaded, mozzarella, asiago, tomato sauce</i>	
• SUB VEAL 6	
• SUB DELIGHT SOY CHICKEN	

*May be cooked to order. Consuming Raw or undercooked Beef, Pork, Poultry, or Seafood may cause illness. This risk may be higher in people with certain medical conditions.

Gratuity is automatically added to parties of 6 or more. Bread Service Available Upon Request.

Items marked with ^V ^{GF} can be altered to be vegan, gluten-free or both.

WHITES

	6OZ	9OZ	BTL
LUCCIO MOSCATO D'ASTI , <i>PIEDMONT, ITALY</i>	7	10.5	24
ASTORIA PINOT GRIGIO , <i>DELLE VENEZIE, ITALY</i>	7	10.5	24
ZACCAGNINI PINOT GRIGIO , <i>ABRUZZO, ITALY</i>	10	15	36
CAMPODORA, ALBANA ROMAGNA SECCO , <i>NESPOLI ROMAGNA, ITALY</i>	7	10.5	24
TWIN ISLAND SAUVIGNON BLANC , <i>MARLBOROUGH, NEW ZEALAND</i>	8	12	28
ST. SUPERY SAUVIGNON BLANC , <i>NAPA, CALIFORNIA</i>	8.25	12.5	29
ST. GABRIEL RIESLING , <i>MOSEL, GERMANY</i>	6.5	9.75	22
CAMBRIA 'KATHERINE'S VINEYARD' CHARDONNAY , <i>SANTA MARIA VALLEY, CALIFORNIA</i>	9	13.5	32
BUTTER CHARDONNAY , <i>CALIFORNIA</i>	9	13.5	32
VILLA VIVA ROSE , <i>COTES DE THAU, FRANCE</i>	7	10.5	24
SUNSEEKER ROSE , <i>CALIFORNIA</i>	9	13.5	32
LUNETTA PROSECCO , <i>ITALY</i>			9
LUNETTA SPARKLING ROSE , <i>ITALY</i>			9
SANTA MARGHERITA PINOT GRIGIO , <i>TRENTINO-ALTO ADIGE, ITALY</i>			44
JERMANN PINOT GRIGIO , <i>FRIULI VENEZIA GIULIA, ITALY</i>			40
FEUDI FALANGHINA , <i>CAMPANIA, ITALY</i>			36
PIEROPAN SOAVE, SOAVE CLASSICO , <i>ITALY</i>			32
GARCIAREVALO TRESOLMOS LIAS VERDEJO , <i>RUEDA, SPAIN</i>			32
LA CREMA CHARDONNAY , <i>SONOMA, CALIFORNIA</i>			38
NAPA CELLARS CHARDONNAY , <i>NAPA VALLEY, CALIFORNIA</i>			35
LAGUNA CHADONNAY , <i>RUSSIAN RIVER VALLEY, CALIFORNIA</i>			50
CLINE VIOGNIER , <i>NORTH COAST, CALIFORNIA</i>			26
PLANETA SICILIA ROSE , <i>SICILY, ITALY</i>			41
AVISSI PROSECCO , <i>VENETO, ITALY</i>			30
CONTADI CASTALDI FRANCIACORTA , <i>ITALY</i>			45

REDS

	6OZ	9OZ	BTL
MEIOMI PINOT NOIR , <i>SANTA BARBARA/SONOMA/MONTERREY COUNTIES, CALIFORNIA</i>	9.5	14.25	34
KRIS PINOT NOIR , <i>PROVINCIA, ITALY</i>	8	12	28
BENTON LANE PINOT NOIR , <i>WILLAMETTE VALLEY, OREGON</i>	12	18	44
FRAPPATO, VALLE DELL' ACATE , <i>VITTORIA, ITALY</i>	10	15	36
FANTINI MONTEPULCIANO D'ABUZZO , <i>ITALY</i>	7	10.5	24
JOSH CELLARS 'LEGACY' RED BLEND , <i>CALIFORNIA</i>	8.5	12.75	30
MONTE ANTICO SANGIOVESE , <i>TUSCANY, ITALY</i>	7.5	11.25	26
RENZO MASI CHIANTI RISERVA DOCG , <i>TUSCANY, ITALY</i>	9	13.5	32
LA POSTA MALBEC PIZZELLA , <i>MENDOZA, ARGENTINA</i>	8.25	12.5	29
PREDATOR ZINFANDEL , <i>LODI, CALIFORNIA</i>	8.5	12.75	30
ORLEGI DE LUBERRI COSECHA , <i>RIOJA, SPAIN</i>	8	12	28
MICHAEL DAVID 'FREAK SHOW' CABERNET SAUVIGNON , <i>LODI, CALIFORNIA</i>	9	10.5	32
STORYPOINT CABERNET SAUVIGNON , <i>CALIFORNIA</i>	8.5	12.75	30
MACMURRAY RANCH 'RESERVE' PINOT NOIR , <i>RUSSIAN RIVER VALLEY, CALIFORNIA</i>			66
LA CREMA PINOT NOIR , <i>RUSSIAN RIVER VALLEY, CALIFORNIA</i>			62
BELLE GLOS 'DAIRYMAN VNYD' PINOT NOIR , <i>RUSSIAN RIVER VALLEY, CALIFORNIA</i>			70
GHOST PINES MERLOT , <i>NAPA VALLEY, CALIFORNIA</i>			44
DUCKHORN MERLOT , <i>NAPA VALLEY, CALIFORNIA</i>			80
PRISONER RED BLEND , <i>NAPA VALLEY, CALIFORNIA</i>			60
MATCHBOOK SYRAH , <i>DUNNIGAN HILLS, CALIFORNIA</i>			30
AUSTIN HOPE SYRAH , <i>PASO ROBLES, CALIFORNIA</i>			76
MEYER FAMILY CELLARS 'HIGH GROUND' SYRAH , <i>YORKVILLE, CALIFORNIA</i>			40
ALBERA BARBERA D'ASTI , <i>PIEDMONT, ITALY</i>			26
UMBERTO FIORE DOLCETTO , <i>PIEDMONT, ITALY</i>			25
CANTI BAROLO DOCG , <i>PIEDMONT, ITALY</i>			60
SANTI VALPOLICELLA , <i>VENETO, ITALY</i>			30
DA VINCI CHIANTI RISERVA , <i>VINCI, ITALY</i>			38
RUFFINO 'TAN LABEL' RISERVA DUCALE CHIANTI , <i>TUSCANY, ITALY</i>			38
RUFFINO 'GOLD LABEL' CHIANTI CLASSICO , <i>TUSCANY, ITALY</i>			56
PASO CREEK ZINFANDEL , <i>PASO ROBLES, CALIFORNIA</i>			25
FROGS LEAP ZINFANDEL , <i>NAPA VALLEY, CALIFORNIA</i>			60
RED SCHOONER MALBEC, CAYMUS VINEYARDS , <i>RUTHERFORD, CALIFORNIA</i>			70
642 MAREMMA ROSSO DI TOSCANO , <i>ITALY</i>			32
IL FAUNO SUPER TUSCAN , <i>TUSCANY, ITALY</i>			50
PETROLO TORRIONE SUPER TUSCAN , <i>TUSCANY, ITALY</i>			56
SILVIO NARDI BRUNELLO DI MONTALCINO , <i>ITALY</i>			94
IL POGGIONE BRUNELLO DI MONTALCINO , <i>ITALY</i>			134
PINNACOLI PRIMITIVO , <i>PUGLIA, ITALY</i>			30
DECOY BY DUCKHORN CABERNET SAUVIGNON , <i>SONOMA, CALIFORNIA</i>			40
LOUIS MARTINI CABERNET SAUVIGNON , <i>ALEXANDER VALLEY, CALIFORNIA</i>			58
TREFETHEN CABERNET SAUVIGNON , <i>OAK KNOLL DISTRICT OF NAPA VALLEY, CALIFORNIA</i>			70
MEYER FAMILY CELLARS 'SPITFIRE' CABERET SAUVIGNON , <i>OAKVILLE, CALIFORNIA</i>			88
CAYMUS CABERNET SAUVIGNON , <i>NAPA VALLEY, CALIFORNIA</i>			140
SILVER OAK CABERNET SAUVIGNON , <i>ALEXANDER VALLEY, CALIFORNIA</i>			128
SILVER OAK CABERNET SAUVIGNON , <i>NAPA VALLEY, CALIFORNIA</i>			210
DEMARIE BARBARESCO , <i>ITALY</i>			88
MARCHESI DI BAROLO NEBBIOLO , <i>ITALY</i>			88
MASI 'CAMPOFIORIN' , <i>VENETO, ITALY</i>			40
TOMMASI AMARONE , <i>VENETO, ITALY</i>			110