

APPETIZERS

RUSTIC TOMATO SOUP ^V ^{GF}	CUP: 5 BOWL: 8 shaved romano	
ROASTED NUTS ^V ^{GF}	sea salt and cane sugar	6
OLIVES ^V ^{GF}		5
GNOCCHI DI PATATE ^V	roasted garlic, fresh thyme, porcini powder, truffle oil	9
CAULIFLOWER AL FORNO ^V ^{GF}	wilted spinach, peppadew	9
MEATBALLS ^V ^{GF}	toasted fennel, amatriciana, parmigiano	9
FRIED FUNGUS ^V ^{GF}	portabellos, shiitake caps, oyster mushrooms, marinara	8
LOBSTER MANCHEGO GRATINEE ^{GF}	roasted garlic baguette	18
CHEESE CURDS ^{GF}	pickled mozzarella, flash-fried, pesto marinara	9
STUFFED MUSHROOMS	beef short rib, pork belly, gorgonzola	11
CRISPY CALAMARI ^{GF}	meyer lemon aioli and marinara	14
PASTRAMI SLIDERS	brioche, buffalo mozzarella, pickled red onion, smoked pimento remoulade	15
LULU DIP	mascarpone, artichoke hearts, sun-dried tomatoes, parmesan focaccia	9
CRAB CAKES ^{GF}	pan-roasted, snow crab, lump crab, key lime aioli	12
MUSSELS ^{GF}	served three ways • BACON AND BLU • SPICY TOMATO • GUANCIALE & CAULIFLOWER	14
BAKED GOAT CHEESE	marinara, parmesan focaccia	9
CHARCUTERIE ^{GF}	chef's selection of cured meats and cheeses accompanied by pickled vegetables and apricot mustardo	MP
PORK BELLY	orange grappa glaze, pesto chevre polenta	11

SALADS

ADDITIONS:

Quinoa: 3 • Chicken: 6 • Delight Soy Chicken ^V: 6
Shrimp: 8 • Salmon: 9 • Crabcakes: 9

HOUSE ^V ^{GF}	mixed greens, cucumbers, grape tomatoes, castelvetro olives, feta, radish, sunflower seeds, grapefruit-brown sugar vinaigrette	9
BLU	iceberg, smoked pork belly, boiled egg, peppadew, pickled red onion, roasted squash, gorgonzola, basil buttermilk dressing	11
CHOPPED ^V ^{GF}	romaine, kale, soppressata, tomatoes, caperberries, cucumbers, artichokes, olives, chick peas, feta, roasted garlic-chianti emulsion	9
ARUGULA ^V ^{GF}	roasted beets, orange supremes, hearts of palm, pistachios, gorgonzola, dried cranberries, citrus balsamic vinaigrette	11
BABY KALE ^V ^{GF}	yellow squash, cucumbers, dried cherries, candied pecans, crispy prosciutto, romano, lemoncello vinaigrette	11
CAESAR ^V ^{GF}	romaine, white anchovies, grape tomatoes, shaved grana padano, focaccia croutons	9

FLATBREADS

HERBIVORE ^V ^{GF}	roasted mushrooms, spinach, asparagus, tomatoes, vegan mozzarella, vegan pesto	15
SOUTHERN BELLE ^V ^{GF}	beef short rib, yellow squash, roasted red peppers, pickled red onion, smoked white cheddar, fresh basil, port gastrique	16
SMOKED CHICKEN ^V ^{GF}	roasted mushrooms, spinach, sundried tomatoes, provolone, gorgonzola, truffle oil	16
CRUSTACEAN ^{GF}	shrimp, crab, langostino, peppadew, provolone, feta, pesto	17
HOUSE PASTRAMI ^{GF}	pork belly, braised kale, provolone, smoked pimento remoulade	16
PUCCI ^{GF}	soppressata, capicola, prosciutto, smoked bacon, mozzarella, fontina, balsamic reduction	16

LULU & BLU

KITCHEN • BAR

ITALIAN INSPIRED CUISINE

ENTREES

FRESH CATCH ^{GF}	chefs daily selection	MP
RISOTTO ^V	chefs daily selection	MP
BEEF ^{GF}	chef's daily selection	MP
DUCK CONFIT ^{GF}	orange grappa glaze, wilted spinach, goat cheese polenta, peppadew, fresh basil	29
GRILLED SHRIMP & SCALLOPS ^{GF}	romesco sauce, asparagus, goat cheese, almonds and pastrami polenta	28
GRILLED SALMON ^{GF}	puttanesca sauce, romano crusted potatoes, asparagus, balsamic gastrique	24
GRILLED LAMB CHOPS ^{GF}	chimichurri glaze, tomato risotto, asparagus	27
CIOPPINO ^{GF}	shrimp, langostino, clams, mussels, crab, scallops, root vegetables, tomato fennel brodo	29

CLASSICO

SHRIMP SCAMPI ^{GF}	angel hair, roasted red peppers, caperberries, spinach	19
CHICKEN PICCATA ^V ^{GF}	linguine, joyce farms™ chicken, white wine, capers, shallots, tomatoes • SUB VEAL: 4 • SUB DELIGHT SOY CHICKEN ^V	19
CHICKEN MARSALA ^V ^{GF}	linguine, joyce farms™ chicken, shiitakes, shallots, marsala wine • SUB VEAL: 4 • SUB DELIGHT SOY CHICKEN ^V	19
CHICKEN PARMESAN ^V	linguine, joyce farms™ chicken, marinara, mozzarella • SUB VEAL: 4 • SUB DELIGHT SOY CHICKEN ^V	19
LINGUINE & MEATBALLS ^V ^{GF}	marinara, grana padano • SUB VEGAN MEATBALLS	18

PASTA

SUB GLUTEN FREE PASTA: 2

DUCK CACCIATORE ^V ^{GF}	cavatappi, guanciale, cremini mushrooms, heirloom tomatoes, peas, red eye gravy	24
BOLOGNESE ^{GF}	cavatappi, veal and pork ragu	21
CARBONARA ^{GF}	bucatini, harmony ridge farms™ guanciale, mushrooms, peas, braised chicken, fried egg	21
BEEF SHORT RIB ^{GF}	pappardelle, shallots, carrots, heirloom tomatoes, spinach, chianti bordelaise, grana padano	23
SWEET POTATO RAVIOLI	duck confit, blueberries, shaved kale, marsala butter sauce, crushed pistachios, goat cheese	21
PRIMAVERA ^V ^{GF}	angel hair, mushrooms, yellow squash, spinach, artichokes, roasted red peppers, romano, pinot grigio butter sauce	19
VONGOLE ^{GF}	bucatini, clams, harmony ridge farms™ guanciale, roasted garlic, shallots, white wine romano sauce	21
LULU LASAGNA	beef short rib, italian sausage, harmony ridge farms™ guanciale, ricotta, mozzarella, asiago, marinara	21
VEGETABLE LASAGNA	spinach, sun-dried tomatoes, squash, mushrooms, alfredo, mozzarella, marinara	18

*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