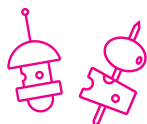


# Lalalu

## RISTORANTE

### ANTIPASTO



#### WHIPPED RICOTTA 12.00

Fresh whipped basil ricotta topped with red wine salt, served with grilled ciabatta, buttered with calabrian chili, local honey and baked sopresatta chips.

#### CALAMARI CARNEVALE 16.00

Semolina dusted calamari rings and giardiniera. Deep-fried, served with marinara sauce and mustard dip. A Naples street affair!

#### POLPETTE FRITTE 10.00

Three house-made fried meatballs with tomato conserva and basil-whipped ricotta. This ricotta has been naughty... or at least the basil thinks so.

### SERVITO A TAVALO\*

A show for just you and your friends. We heard you liked to watch



#### FRESH MOZZARELLA 28.00

Hand-pulled at your table and served with beet caprese, imported olive oil, fresh basil and aged balsamic vinegar.

#### CACIO E PEPE IN THE WHEEL 32.00

A Roman classic prepared for you tableside with Pecorino cheese and fresh cracked black pepper in the wheel.

\*Tableside experience is sold on a first-come first-served basis, so may not come as an entrée.

#### PIZZA AL FUOCO 15.00

Ramp pesto, ricotta, marinara, topped with crispy guanciale, banana peppers and parmesan cheese. Grappa-flamed tableside.

#### ARANCINI EGGROLL 12.00

Roasted red risotto, bolognese, house mozzarella filled fried pasta sheet, with sweet and spicy tomato sauce.

#### DUCK WINGS 16.00

4 Fried Duck Wings, Calabrian sauce, gorgonzola dressing, and celery curls.

### INSALATA



#### CESARE 12.00

Romaine heart, Parmigiano Reggiano, bread ring, cheese-toasted breadcrumbs and house-made Caesar dressing. All hail this Caesar!!

#### ICEBERG "WEDGE" 11.00

Baby iceberg lettuce, crispy pancetta, dehydrated shallots, roasted tomato and gorgonzola dressing. Not your average wedgie.

#### INSALATA LA LA LU 12.00

Mixed lettuce, artichoke hearts, roasted peppers, olives, prosciutto, onion, tomato, and champagne vinaigrette.

#### FRIED BURRATA 15.00

Tempura-fried burrata, carrot and cucumber rolls, radish and spring mix, tossed with lemon basil vinaigrette, oven cured tomatoes and roasted shimeji mushrooms.

ALL PRICES LISTED, ADVERTISED AND POSTED HAVE A CASH DISCOUNT INCENTIVE BUILT IN. ANY PAYMENT MADE WITH A CREDIT CARD OR DEBIT CARD WILL NOT RECEIVE THE DISCOUNT AND 3.49% WILL BE ADDED TO YOUR CREDIT CARD RECEIPT. CASH IS KING \$\$

## PRIMI PIATTI



### **GNOCCHI 20.00**

House-made potato gnocchi tossed with sage beurre, wine-steeped oyster mushrooms, sweet corn puree, charred corn ribs and truffle oil. Just gnocching around.

### **LASAGNE 20.00**

Fresh pasta layered with tomato conserva, besciamella, parmigiano, bolognese ragu.

### **ORECCHIETTE RICOTTA ALLA VODKA 24.00**

Ear-shaped pasta "shaken" with smokey pancetta and onion with our authentic vodka sauce. Topped with creamy ricotta. Yes, SHAKEN not stirred.

### **TRUFFLE WHITE BOLOGNESE 25.00**

Malfaldine pasta tossed with white bolognese ragu topped with arugula and truffles.

### **VULCANO 34.00**

Black tuille, mussels, red shrimp, calamari, sea bass, cheese, whipped tomato conserva and squid ink bavette. Oh, she's a smoke show.

### **V AVOCADO VEGANE 25.00**

(V) orecchiette, avocado sauce, roasted cauliflower florets and (V)burrata, topped with chili oil. Vegans have all the fun!

### **V ROASTED VEGETABLE RAVIOLI 23.00**

Roasted carrot, cauliflower, broccoli, peas, caramelized onion and red bell peppers, wrapped in eggless pasta and sauced with house-made marinara sauce.

### **PASTA FLIGHTS FOR TWO! 28.00**

**Select Your 3 Sauces:** Genovese Pesto, Tomato Conserva, Arrabbiata, Quattro Formaggi, Bolognese Ragu, alla Vodka, Marinara or Blush sauce.

**Pasta format:** Bavette, (V) orecchiette, (GL) Gemelli, Gnocchi or Ziti.

For you to enjoy forking together!

### **PASTA DINNER 20.00**

**Select Your Sauce:** Genovese Pesto, Tomato Conserva, Arrabbiata, Quattro Formaggi, Bolognese Ragu, alla Vodka, Marinara or Blush sauce.

**Pasta format:** Bavette, (V) orecchiette, (GL) Gemelli, Gnocchi or Ziti.

Add meatball (+2)

## SECONDI PIATTI



### **LAMB CHOPS 54.00**

Four grilled, double-cut lamb chops with cauliflower purée, grilled asparagus, whiskey cream and apricot sauce.

### **VEAL CHOP RISOTTO 58.00**

Frenched veal chop, served with red pepper pea risotto, madeira demi, and pickled radish.

### **TENDERLOIN FILET 54.00**

Cast iron-seared certified angus beef tenderloin filet, with a balsamic glaze, red onion, steak frites, whipped herb ricotta and roasted tomato.

### **DUCK BREAST 36.00**

Pan-seared duck breast, creamy spinach polenta, fennel, blackberry-grappa sauce, fried spinach and pickled blackberries. He he... breasts

### **CHICKEN SALTIMBOCA LALA LU 33.00**

Crispy roasted chicken breast, stuffed with prosciutto, sage and fontina cheese, served with seared shimeiji mushrooms, blistered long hot peppers, spring onion panna cotta, Marsala gel, robuchon potatoes, radish and truffle oil.

### **RIBEYE 45.00**

14-ounce certified angus beef, grilled, charred broccolini, pork fat marinade, crispy polenta rings and Calabrian chile butter.

### **STUFFED LOBSTER 65.00**

Whole lobster filled with lobster, bavette pasta, garlic, shallots, fresh herbs and Limoncello beurre au monte sauce. This alone is worth living for.

### **SNAPPER ROSSO 28.00**

Pan-seared red snapper, served with braised red cabbage, port poached shallots, brown butter, pink peppercorns, and fennel fonds.

### **CHILEAN SEA BASS IN CROSTA DI PATATE 46.00**

7oz. filet wrapped in potato, asparagus, blistered tomatoes with lemon-thyme sauce.

Have Bambini? Ask our team for our Bambini menu. Please Let our staff know of any allergy information (GL) dishes are gluten low (V) dishes are vegan and do not contain any animal by products. All dishes may contain traces of gluten, nuts and other allergens.