



SPRITZES & HIGHBALLS

all at 22

Pink Lemonade

Lillet Rosé, Cappelletti Vino Aperitivo, Grapefruit,
Rose Hip, Lemon, Prosecco Rosé

Limoncello Spritz

House-made Limoncello, Muyu Chinotto Liqueur, Chamomile
Lemon, Elderflower Tonic

Passionfruit Bellini

Nonino Quintessentia Amaro, Passionfruit,
Caramel, Lemon, Prosecco

Spiced Pear & Tonic

Hendrick's Gin, Cardamaro, Cocchi Di Torino, Lemon,
Rosemary, Chinotto Soda

Golden Apple Spritz

Bacardi Cuatro Aged Rum, Amaro Nonino Aperitivo,
Golden Apple, Cinnamon, Cider





NEGRONIS, OLD FASHIONEDS, & MARTINIS

all at 22

THE NEGRONIS

Blood Orange & Maple

Malfy Gin Con Arancia, Pear Brandy, Contratto Bianco, Maple, Allspice

Chai

Angel's Envy Rye Whiskey, Agricole Rhum, Foro Amaro, Amontillado Sherry,
Chai

Black Walnut

Martell Cognac V.S.O.P, Avena Amaro, Nocinco Liqueur, Mole Bitters

THE OLD FASHIONEDS

The Classic

Old Forester Bourbon, Demerara, Angostura & Orange Bitters

Chile & Fig Old Fashioned

Jameson Irish Whiskey, Amaro Camatti, Ancho Chile, Habanero,
Maple, Angostura Bitters



THE MARTINIS

The Classic

Beefeater London Dry Gin, Martini & Rossi Dry, Orange Bitters

The Lulla

Malfy Originale Italian Gin, Contratto Bianco,
Italicus Rosolio Di Bergamotto, Pickled Vegetables

Truffle Martini

The Botanist Gin, Cocchi Americano, Truffle, Vanilla, Rosemary

SOURS, PUNCHES & MORE all at 22

Harvest Sour

Patrón Reposado Tequila, Everything In The Spice Drawer,
Lemon, Chamomile Bitters, Egg White

The Spicy Margarita

Del Maguey Vida Mezcal, Habanero, Grapefruit,
Rosemary, Agave, Lime

This Seasons Punch

Bacardi Superior White Rum, Martini & Rossi Dry, Local Amaro,
Mandarin Orange, Honey, Lemon, Clarified



ZERO PROOF COCKTAILS

all at 15

Apple Cider Highball

Golden Apple, Cinnamon, Zero Proof Amaro, Sparkling Cider

Rosemary Lemon Fizz

Seedlip Grove, Rosemary, Tree Fruits, Alpine Tea, Demerara,
Lemon, Egg White, Chinotto Soda

Pinkish Lemonade

Seedlip Spice, Lemon, Rose Hip, Perrier Grapefruit Soda

Phony Negroni

St. Agrestis Non-Alcoholic Bottled Negroni
Served Table Side



BEER

LOCAL

all at 10

American Light Lager

Samuel Adams Brewery, Boston, MA 4.2%

Brooklyn Lager

Brooklyn Brewery, Brooklyn, NY, 5.2%

Mermaid Pilsner

Coney Island Brewery, Coney Island, NY, 5.2%

60 Minute I.P.A

Dogfish Head Brewery, Milton, DE, 6%

Crisp Apple Hard Cider

Angry Orchard Ciderhouse, Walden, NY

Rotating Seasonal

Rotating Selection

Brooklyn Special Effects N/A Beer

Brooklyn Brewery, Brooklyn, NY, 0.0%

IMPORTED

all at 11

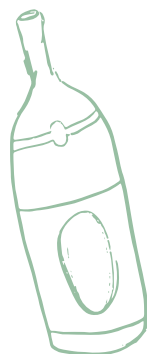
Peroni Nastro Azzurro 11

Rome, IT, 5.1%

Stella Artois 11

Leuven, BE, 5.2%

SPARKLING



Prosecco Brut 18 / 70
Luca Paretti, Treviso, Italy

Rosé Prosecco 18 / 70
Luca Paretti, Treviso, Italy

Lambrusco 20 / 78
Fiorini, Emilia-Romagna, Italy

Perrier Jouët 32 / 126
Grand Brut, Champagne, France

Franciacorta 106
Ca'Del Bosco, Extra Brut Cuvee, Lombardy, Italy

Veuve Clicquot Brut 180
Champagne, France

Champagne Krug 500
Brut Grand Cuvee, Champagne, France



ROSÉ & SKIN CONTACT

Maison Sainte Marguerite Rosé 20 / 78
Symphonie, Côtes de Provence, France, 2024

Montepulciano 64
De Angelis, Marche, Italy, 2024

Pinot Grigio 76
Le Monde, Friuli-Venezia Giulia, Italy, 2021

Vin De Days l'Orange 78
Day Wines, Willamette Valley, Oregon, 2023

Maison Sainte Marguerite Rosé Magnum 130
Symphonie, Côtes de Provence, France



WHITE WINE

Pinot Grigio 16 / 62

Spasso, Delle Venezie, Italy, 2024

Chardonnay 16 / 62

Tormaresca, Puglia, Italy, 2024

Sauvignon Blanc 18 / 70

Paul Buisse, Touraine, France, '2024

Vermentino 18 / 70

Erne, Tuscan Coast, Italy, 2024

Gavi 20 / 78

Piccolo Ernesto, Piedmont, Italy, 2024

Sauvignon Blanc 72

Cantina La Vis, Trentino-Alto Adige, Italy, 2024



Orvieto Classico 72

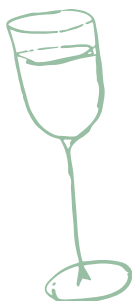
Bigi, Umbria, Italy, 2024

Arneis 80

Malvira, Roero, Piedmont, Italy, 2021

Etna Bianco 84

Tornatore, Sicily, Italy, 2022



Vernaccia 84

Tenuta La Calcinaie, San Gimignano, Italy, 2022

Gavi 86

La Scolca, Piedmont, Italy, 2023

Soave Paradiso 88

Azienda Agricola Marco Mosconi, Veneto, Italy, 2022

Lugana 90

Ca Dei Frati, Veneto, Italy, 2023

Chardonnay 120

Joseph Faiveley, Burgundy, France, 2019

Chardonnay 126

Jordan Winery, Russian River Valley, Sonoma County, California, 2022

Sancerre 130

Pascal Jolivet, France, 2023

Chardonnay 160

Kistler, Les Noisetiers, Sonoma Coast, California, 2021

Chardonnay 200

Far Niente, Napa Valley, California, 2022

RED WINE

Montepulciano D' Abruzzo 16 / 62

Ilauri, Bajo, Italy, 2022

Cabernet Sauvignon 16 / 62

Carmel Road, California, 2022

Pinot Noir 18 / 70

Stemmari, Sicily, 2022

Malbec 18 / 70

Reunion, Mendoza, Argentina, 2024

Sangiovese 20 / 78

Podere La Berta, Emilia-Romagna, Italy, 2023

Dolcetto d'Alba 68

Sottimano 'bric del salto', Piedmont, Italy, 2024

Vino Rosso 68

Paolo Scavino, Piedmont, Italy, 2022

Negroamaro 70

Masseria Trulli di Pezza, Puglia, Italy, 2019

Syrah 76

Domaine d'Andezon, Cotes Du Rhone, France, 2022





Valpolicella Classico 76

Mazzi, Veneto, Italy, 2023

Barbera d'Asti 76

Paolo Conterno, Piedmont, Italy, 2021

Etna Rosso 78

Tornatore, Sicily, Italy, 2020

Nero d'Avola 82

Firriato, Sicily, Italy, 2022

Nebbiolo 86

Sbirolo, Marchesi Di Barolo, Piedmont, Italy, 2022

Il Ruché 88

Gianna Doglia, Castagnole Monferrato, Piedmont, Italy, 2022

Aglianico 94

Grifalco, Basilicata, Italy, 2020

Barbera d'Alba 100

Giuseppe Cortese, Morassina, Piedmont, Italy, 2019

Nebbiolo 120

No Name, Borgogno, Langhe, Piedmont, Italy, 2021

Nebbiolo 126

Giacomo Borgogno e Figli, Langhe, Piedmont, Italy, 2022

Chianti Classico Riserva 130

Villa Antinori, Tuscany, Italy, 2022

Red Blend 130

Gravity, Mount Peak Winery, California, 2020

Pinot Noir 128

Ottin Elio, Aosta Valley, Italy, 2022

Super Tuscan 130

Podere Sapaio, Tuscany, Italy, 2022

Cabernet Shiraz Blend 140

Penfolds, Bin 600, California, 2021

Amarone Della Valpolicella 142

Allegrini, Veneto, Italy, 2018

Cabernet Sauvignon 146

Palermo by Orin Swift, Napa Valley, California, 2022

Pinot Noir 156

Raen, Royal St. Robert, Sonoma Coast, 2021

Cabernet Sauvignon 160

Domaine Eden, Santa Cruz Mountains, California, 2018

Brunello Di Montalcino 160

Altesino, Tuscany, 2020



Chianti Classico 170
Castello di Ama, Tuscany, Italy, 2020

Super Tuscan 170
Castello di Bolgheri Varvara, Tuscany, Italy, 2021

Pinot Noir 170
Cristom Vineyards, Eola-Amity Hills,
Willamette Valley, Oregon, 2022

Barbaresco 180
La Spinetta, Piedmont, Italy, 2021

Barolo 200
Bovio, Piedmont, Italy, 2019

Pinot Noir 240
Michel Magnien, Morey-Saint-Denis Premier Cru,
Climats Dior, Burgundy, France 2021

Barolo 270
Luigi Baudana, Piedmont, Italy, 2018



Aperol	Contratto Aperitif
Aperitivo Select	Contratto Bitter
Campari	Luxardo Bitter
Bruto Americano	Italicus Rosolio di Bergamotto
Ramazzotti Aperitivo	Faccia Brutto Aperitivo



AMARO

Lucano Amaro	Amaro Nonino Quintessentia
Nepeta Amaro	Averna
Amaro CioCiario	Amaro Montenegro
Cardamaro	Ramazzotti Amaro
Foro	Cynar
Fernet Branca	Braulio



DESSERT WINES

Moscato d'Asti 15

Michele Chiarlo Nivole, Piedmont, Italy, 2024

Pedro Ximenez 15

Emilio Lustau, Jerez, Andalucia, Spain

Vin Santo del Chianti Classico 30

Castello di Querceto, Tuscany, Italy, 2018

House Made Limoncello 15

SHHH... It's a secret.



DESSERTS

all at 14

Tiramisu

whipped mascarpone

Panna Cotta

seasonal fruits, spiced candied nuts

Freshly Baked Chocolate Chip Cookies

seasonal gelato

please allow 14 minutes to bake



CAFFÉ

Espresso 4

Drip Coffee 4.5

Caffé Macchiato 5

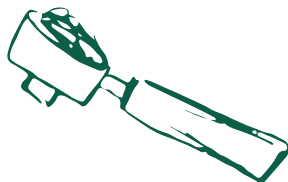
Cappuccino 5.50

Caffé Latte 5.50

Americano 5.50

Caffé con Panna 6
espresso with fresh whipped cream

Caffé Coretto 14
Espresso with your choice of amaro



Freddo Espresso 5

Freddo Cappuccino 5.5

Freddo Flat White 5.5

Caffé Shakerato 5.5
fresh espresso shaken with or without sugar & milk



LULLA LATE NIGHT

served from 10pm until late

Marinated Olives 9

thyme, orange zest **pb, gf**

Spiced Nuts 9

oregano, aleppo **gf, pb, n**

French Fries 12

spicy calabrian ketchup,
herbs **pb, gf**

House Focaccia 14

rosemary, olives, garlic,
seasoned olive oil **pb**

Giardiniera 14

pickled vegetables, cannellini beans,
aleppo pepper **pb, gf**

Arugula Salad 14

citrus vinaigrette, sundried tomato,
grana padano **v, gf**

Chicken Milanese Sandwich 22

sun dried tomato pesto,
arugula, parmesan cheese

Margherita Pizza 24

tomato sauce, mozzarella, parmesan,
basil **v**

Spicy Calabrian 26

'nduja, fontina cheese, hot honey, fire
roasted peppers

Salsiccia Bianco 30

italian sausage, charred rapini,
caciocavallo, truffle cream

v - vegetarian

pb - plant based

n - contains nuts

gf - gluten free

p - contains pork

SUNDAY

A SHARED FAMILY STYLE MEAL

\$55 p/p

TO START

House Focaccia

rosemary, olives, garlic,
seasoned olive oil **pb**

Giardiniera

pickled vegetables, cannellini beans,
aleppo pepper **pb, gf**

Arugula Salad

citrus vinaigrette, house sundried
tomato, grana padano **v, gf**

Margherita Pizza 24

tomato sauce, mozzarella, parmesan, basil **v**



DEALS FROM THE BAR

A bottle of house white, red,
rosé, or sparkling 50

A round of aperitivo select spritz' 10 p/p



SUPPER

SUNDAYS 12PM — CLOSE

FAMILY FEAST

Agnolotti

mascarpone, basil, bolognese p

Hand Cut Fettuccine

vodka sauce, toasted breadcrumbs, ricotta v

Veal Meatball

grilled ciabatta, herb mascarpone, pecorino romano p

Eggplant Parmesan

crushed tomato, mozzarella v, gf

Burrata

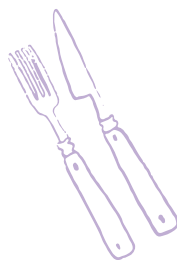
mint & pine nut pesto, sesamo bread v, n

Add ons

Branzino + 10 p/p

Skirt Steak + 12 p/p

Minimum Four Guests
Children Under 10 | 35 p/p





CHECK US OUT ONLINE

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lullanyc.com

renwicknyc.com