



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

Rosé Biciiletta

St. Marguerite Rosé, Martini Riserva Ambrato,
Strawberry, Rhubarb, Cinnamon, Prosecco Rosé

Blueberry Lavender Collins

Absolut Elyx Vodka, Faccia Brutto Aperitivo, Blueberry,
Lavender Lemon, Lambrusco





NEGRONIS, OLD FASHIONEDS, & MARTINIS

all at 22

Bergamot & Apricot

Malfy Gin Originale, Italicus Rosolio Di Bergamotto,
Cocchi Americano, Martini & Rossi Dry, Apricot

Mango & Cilantro

Codigo Blanco Tequila, Cocchi Di Torino, Brooklyn Amaro, Cilantro, Mango

Blood Orange & Cherry

Malfy Con Arancia Gin, Contratto Aperitif, Cocchi Di Torino, sesame, cherry jus'

THE OLD FASHIONEDS

The Classic

Old Forester Bourbon, Demerara, Angostura & Orange Bitters

Sweet Corn Old Fashioned

Angel's Envy Bourbon, Roasted Corn, Brown Butter, Orange 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

The Espresso

Codigo Reposado Tequila, Borghetti Di Vero Caffè, Cynar & Fresh Espresso

SOURS, PUNCHES & MORE

all at 22

Clarified Pina Colada

Bacardi 8 Year Old Rum, Pineapple Rum, Amaretto,
Pineapple Juice, Coconut

The Spicy Margarita

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

This Seasons Punch

Absolut Elyx, Ramazzotti Rosé, Watermelon, Lime



ZERO PROOF COCKTAILS

all at 15

Cocomero Fresca

Seedlip Grove, Watermelon, lime

Blueberry Lavender Americano

House Made Blueberry Lavender Shrub, Lime, Perrier Lime 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

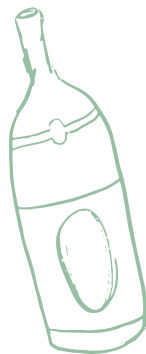
Peroni Nastro Azzurro 11

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, 2022

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, '2023

Vermentino 18 / 70

Erne, Tuscan Coast, Italy, 2024

Gavi 20 / 78

Piccolo Ernesto, Piedmont, Italy, 2023

Sauvignon Blanc 72

Cantina La Vis, Trentino-Alto Adige, Italy, 2023



Orvieto 72

Palazzone, Umbria, Italy, 2021

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





Barbera d'Alba 76
Poderi Vaiot, Piedmont, Italy, 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

Nebbiolo 120
No Name, Borgogno, Langhe, Piedmont, Italy, 2021

Nebbiolo 126
Giacomo Borgogno e Figli, Langhe, Piedmont, Italy, 2022

Chianti Classico Riserva 126

Villa Antinori, Tuscany, Italy, 2021

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 170

Col d'Orcia, Tuscany, 2016



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

Nebbiolo & Vespolina 240
Proprietá Sperino, Piedmont, Italy, 2016

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

Pedro Ximenez 15

Emilio Lustau, Jerez, Andalucia, Spain

Vin Santo del Chianti Classico 30

Castello di Querceto, Tuscany, Italy

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 3.5

Drip Coffee 4

Caffé Macchiato 4.5

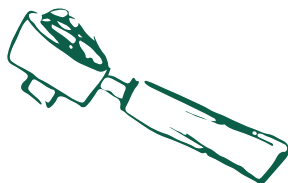
Cappuccino 5

Caffé Latte 5

Americano 5

Caffé con Panna 5.5
espresso with fresh whipped cream

Caffé Coretto 18
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

House Focaccia 12

rosemary, olives, garlic,
seasoned olive oil pb

Giardiniera 12

pickled vegetables, cannellini beans,
aleppo pepper pb, gf

Arugula Salad 12

citrus vinaigrette, sundried tomato,
grana padano v, gf

French Fries 12

spicy calabrian ketchup,
herbs pb, gf

Chicken Milanese Sandwich 22

sun dried tomato pesto,
arugula, parmesan cheese

Margherita Pizza 24

tomato sauce, mozzarella, parmesan, basil v

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**

Heirloom Tomato
stracciatella, sundried tomato, crispy pancetta,
house-made pita bread **p**

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



DEALS FROM THE BAR



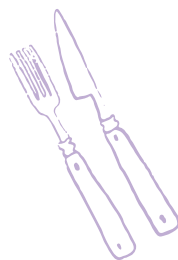
A bottle of house white, red,
rosé, or sparkling **50**

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

@lullanyc

lullanyc.com

renwicknyc.com