

Ula

HAPPY NEW YEAR!

COCKTAILS

SPRITZS 16	NEGRONIS 17	ULA CLASSICS 18
Veneziano Originale Spritz prosecco, select aperitivo	Classic Negroni gin, campari, sweet vermouth	The Black Manhattan straight rye whiskey, cynar, cherry
Bubbling Mary Spritz prosecco, gin, italicus, lavender, olives	Mezcal Negroni mezcal, campari, sweet vermouth	Limoncello Drop vodka, limoncello, fresh lemon
Orange Blossom Spritz prosecco, ramazzotti rosato	Boulevardier bourbon, campari, sweet vermouth	Cosmo Noir vodka, mixed berries, lime
Aperol Spritz prosecco, aperol	Negroni Sbagliato prosecco, campari, sweet vermouth	Gin Martini dirty or how dirty? blue cheese olives?
BARMAN'S GUILTY PLEASURES 19		
Italicus G'n'T gin, italicus bergamotto, tonic	Berry Margarita tequila, triple sec, mixed berries, lime	Espressotini vodka, coffee liqueur, espresso

MOCKTAILS 10

Sparkling Lemonade
all natural "cedrata" baladin

Cola Baladin
all-natural coke

Berry Spritz
mixed berries, sparkling water

WINE BY THE GLASS

SPARKLING

Brut [*méthode champenois*], SCHRAMSBERG, "Blanc de Noirs", CA, 2018 25 / 100
Brut Rose [*méthode champenois*], GRAHAM BECK, SOUTH AFRICA, N.V. 18 / 75
Extra Dry. **Prosecco**, AVISSI, Veneto, ITALY, N.V. 16 / 65

WHITE

Albariño, THE FABLEIST, Central Coast, CA, USA, 2021 16 / 65
Chardonnay, CHALK HILL, Sonoma Coast, CA, USA, 2019 18 / 75
Pinot Grigio delle Venezie, ZENATO, Veneto, ITALY, 2021 16 / 65
Sauvignon Blanc, BANSHEE, Sonoma County, CA, USA 2022 17 / 70
Sancerre, JEAN-JACQUES AUCHÈRE, Loire Valley, FRANCE, 2020 20 / 80

ROSÉ

Rose, OENOPS "Apla", Drama, Macedonia, GREECE, 2021 17 / 70

RED

Beaujolais, Morgon, JEAN-MICHEL DUPRÉ "Le Griottier", FRANCE, 2018 16 / 65
Cabernet Sauvignon, THE BIG RED MONSTER, Paso Robles, CA, N.V. 20 / 80
Malbec, ADELANTE, La Consulta, Valley de Uco, Mendoza, ARGENTINA, 2021 18 / 75
Pinot Noir, EDEN RIFT "Valiant", Central Coast, CA, 2018 18 / 75
Super Tuscan, SAN FABIANO CALCINAIA, "Casa Boschino", ITALY, 2019 18 / 75

BEER

805 Blonde Ale 9	DRAKES IPA 10	STELLA ARTOIS Pilsner 9
SHOCK TOP Belgian White 8	FORT POINT Red Ale 8	ELYSIAN Hazy IPA 10

CORKAGE: We look forward to sharing our collection carefully chosen wines. To complement our selection, we are happy to open any **wine** bottle with a charge of \$50 per 750 ml or any **liquor** with a charge of \$10 per ounce.

FIRST COURSE

/please select one appetizer-course/

LOBSTER BISQUE.

PRAWN COCKTAIL. chili, lime, tomato (gf)

BRUSCHETTA. persimmon, burrata, prosciutto, basil, olive oil (vgo)

ARANCINI. parmigiano reggiano, risotto, garlic aioli, micro greens (vg)

AHI TUNA TARTARE. lemon, chive, shallot, quail egg, crostini chip (gfo)

BEETS & BURRATA. toasted almond, micro greens, lemon vinaigrette (v), (gf), (n)

CHICKEN KEBAB. sumac, cilantro, garlic, pickled onion, red wine reduction sauce

GEM LETTUCE SALAD. feta, pickled onion, tomato, greek mustard vinaigrette (v), (gf)

BRUSSELS SPROUTS. crispy brussels sprouts, lemon juice, bacon lardon, lemon aioli (vo), (gf)

GOAT CHEESE TART. goat cheese, bacon lardon, blonde frisée, mustard verjus, melted leeks (p), (vgo)

OPTIONAL ADD-ONS

LOCAL BREAD. garlic confit, aged balsamic, sea salted butter +5.50 (vo)

CHEESE & CHARCUTERIE. honey, mixed nuts, fresh fruit +32.50 (vg), (p)

OYSTERS. half dozen oysters, champagne mignonette, lemon +24.50 (gf)

HUMMUS. baba ganoush, tzatziki, roasted tomato, olive, pita chip +15.50 (vg)

CAVIAR. black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter +94.50

SECOND COURSE

/please select one main-course/

PESTO FETTUCCINE. spinach, greek olives, capers (v), (n)

FILET of BEEF. potato risotto, green bean, red wine reduction (gf)

PETRALE SOLE. leek soubise, heirloom carrot, balsamic reduction (gf)

LAMB SHANK. stewed pepper, artichoke, potato au gratin, pearl onion (gf)

SCALLOPS. herbed couscous, roasted cherry tomato salsa, caper aioli (gfo)

SEAFOOD STEW. clams, mussel, shrimp, calamari, market fish, garlic bread (gfo)

SALMON. potatoes puree, mushrooms, corn, bacon lardon, micro greens (gf), (p)

PORK CHOP. creamy polenta, spinach, caramelized onion, dried fruit compote (gf), (p)

THIRD COURSE

/please select one dessert-course/

TIRAMISU

PECAN TART

PROFITEROLES

BREAD PUDDING

CHOCOLATE DELUX

CHOCOLATE MOUSSE

RASPBERRY SORBET (v)

VANILLA or CHOCOLATE GELATO

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) Pork

20% SERVICE CHARGE IS ADDED TO ALL CHECKS

**\$125.00 per PERSON, INCLUDES CHOICE OF 3 COURSE MENU
AND GLASS OF CHAMPAGNE**