Ula

SEAFOOD & TAPAS BAR

With Gratitude, many thanks for being our guests. May your hearts be as warm as our kitchen this New Year's Eve. Cin Cin!

FIRST COURSE [TAPAS]

[PESCE e CARNE]

CRAB BRUSCHETTA. crab shrimp toast, pepper tapenade, avocado, evo (SF)

SALMON CRUDO. beet cured salmon, stracciatella cream, parsley evo (GF)

CHICKEN PASTRY. chicken puff pastry, mint cilantro yogurt

LAMB MEATBALLS. mushroom polenta, goat cheese, gremolata, red wine jus

[VEGETARIANO]

MUSHROOM BRUSCHETTA. burrata toast, ground mushroom black truffle, walnut, honey (GFO, VG, N)

HALLOUMI. grilled mediterranean cheese, garlic tomato eggplant ragout, evo, za'atar (VG, GF)

ZUCCHINI TARTE. zucchini tarte pastry, buffalo mozzarella cream, basil oil (VG)

GREEN SALAD. mixed greens, beet, cucumber, radish, carrot, walnut, citrus vinaigrette (VG, V, GF, N)

SUPPLEMENTAL

BREAD SERVICE. oilive miche, tuscan extra virgin oil (VG) **[+ $10]**

OYSTERS. champagne mignonette (GF) **[+ $50 dz | + $30 ½ dz]**

SECOND COURSE [PRIMO, PASTA COURSE]

[PESCE e CARNE]

AGNOLOTTI. crab ricotta pillow ravioli, rock shrimp, corn, fava bean, roasted sundried tomato sauce (SF)

BOLOGNESE. rigatoni pasta, herbed ground sausage, green pea, roasted tomato cream (GFO, P)

[VEGETARIANO]

CREMA DI STRACCIATELLA. rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)

SPAGHETTI al POMODORO. calabrian garlic marinara, basil (V, GFO)

THIRD COURSE [MAIN COURSE]

[PESCE e CARNE]

BRANZINO. pan seared mediterranean sea bass, citrus cream, orzo, fava, heirloom carrot relish

SALMON. pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut, lemon parsley butter (GF)

LAMB CHOPS. grilled herbed lamb chops, brandy gorgonzola sauce, gorgonzola gnocchi, kale (GFO, H)

FILET BEEF. 8oz grilled central valley beef tenderloin, barolo demi glaze, gorgonzola gnocchi, kale (GF)

[VEGETARIANO]

PASTA PRIMAVERA. vegan rigatoni, kale, mushroom, sundried tomato, chickpea, corn, white truffle essence, evo (V)

PARMIGIANA di MELANZANE. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

FOURTH COURSE [DESSERT]

A LA CARTE

(**VG**) vegetarian (**VGO**) vegetarian option (**V**) vegan (**VO**) vegan option (**GF**) gluten-free (**GFO**) gluten-free option (**N**) nuts (**P**) pork (**H**) halal (**SF**) shellfish]

MENU. Four-course menu + Champagne $150 (prices do not include tax or gratuity).

HOSPITALITY INCLUDED. 20% gratuity and 5% benefits service charges added to all purchases.

CORKAGE. $50 per 750ml of wine, $10 per 1oz of liquor.

RETAIL. Ula Olio Extra Vergine D'oliva ($30, 250ml), Ula Scented Candle ($20, 2.5 oz)