

Ula

Le HORS d'OEUVRES

- LOCAL BREAD.** garlic confit, aged balsamic, sea salted butter 8 (v)
HUMMUS. pita chip, baba ganoush, tzatziki, roasted tomato, olive 16 (vg)

Les ENTRÉES

- SOUPE du JOUR.** soup of the day 16
CHEESE & CHARCUTERIE. honey, mixed nuts, fresh fruit 26 (vg), (p)
GNOCCHI. pesto, tomato, english peas, pea tendrils, parmigiano 18 (vg)
ARANCINI. parmigiano reggiano, risotto, garlic aioli, micro greens 16 (vg)
BEEF TARTARE. dijon mustard, mixed olives, chive, lemon, quail egg, toast points 26 (gfo)

De La MER

- PRAWN COCKTAIL.** chili, lime, tomato 22 (gf)
OCTOPUS CARPACCIO. frisee, preserve meyer lemon 18 (gf)
CALAMARI. buttermilk battered, jalapeno, piquillo aioli, lemon 18
OYSTERS. half dozen oysters, champagne mignonette, lemon 24 (gf)
AHI TUNA TARTARE. lemon, chive, shallot, quail egg, crostini chip 22 (gfo)
CAVIAR. black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter 80
MUSSELS. chorizo, shallots, chablis, roasted tomatoes broth, parsley, lemon 26 (gfo)

Du JARDIN

- BEETS & BURRATA.** toasted almond, micro greens, lemon vinaigrette 18 (v), (gf), (n)
GEM LETTUCE SALAD. feta, pickled onion, tomato, greek mustard vinaigrette 16 (v), (gf)

Les PÂTES

- GEMELLI ARRABIATA.** arrabiata sauce, chili, olive, caper 26 (vg)
FETTUCCINE ZINGARA. prawns, arrabiata sauce, chili, olives, caper 34
PESTO FETTUCCINE. pesto, caper, italian olive, parmigiano, spinach 26 (vg), (n)
ADD PRAWNS 9

Les PLATS

- SEARED PETRALE SOLE.** leek soubise, heirloom carrot, balsamic reduction 36 (gf)
ROASTED KING SALMON. corn puree, lardons (p), watercress, early spring mix 38 (gf), (p)
GRILLED CENTRAL VALLEY BEEF FILET. potato risotto, green bean, red wine reduction 46 (gf)
GRILLED ATLANTIC DIVER SCALLOPS. herbed couscous, roasted cherry tomato, labneh 38 (gfo)
ROASTED PORK CHOP. truffle polenta, spinach, caramelized onion, dried fruit compote 36 (gf), (p)
TUSCAN STYLE SEAFOOD STEW. clams, mussel, shrimp, calamari, market fish, garlic bread 36 (gfo)
12-HOUR SLOW BRAISED LAMB SHANK. stewed pepper, artichoke, potato au gratin, pearl onion 42 (gf)

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

Hospitality Included. 20% Service charge added to all purchases. No phone calls. **Unplug.** Episcopal Community Services Chefs Program partner.
Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

COCKTAILS

MOCKTAILS 9		
Sparkling Lemonade fever tree sparkling lemonade		Guilt-Free Spritz mixed berries, sparkling water
SPRITZS 16	SEASIDE DRINKS 17	ULA CLASSICS 18
Spritz Veneziano prosecco, aperol	G 'n' T Meditation gin & tonic, italicus bergamotto	Limoncello Drop vodka, limoncello, lemon
Spritz Provence prosecco, montanaro, lavender	Blackberry Margarita tequila, mixed berries, lime, cointreau	Midnight Manhattan rye whiskey, averna
Spritz Santorini prosecco, ouzo, lime, pineapple	Negroni gin, campari, sweet vermouth	Irish Mule irish whiskey, lime, ginger beer
BARMAN'S GUILTY PLEASURES 19		
Cosmo Noir vodka, blackberry, lime	Amaretto Sour amaretto, lemon juice, cherry	Penicillin islay scotch, ginger-honey, lemon

WINE BY THE GLASS

SPARKLING

Prosecco , Brut, La Farra, Veneto, Italy, N.V.	16/65
Spumante Rosé , Brut, Marotti Campi, Marche, Italy, N.V.	18/75
Schramsberg , Brut, " <i>Blanc de Noirs</i> ", North Coast, CA, 2018	25/100

WHITE & ROSÉ

Albariño , Benito Santos " <i>Igrexario de Saïar</i> ", Rias Baixas, Spain, 2020	15/60
Chardonnay , Chalk Hill, Sonoma Coast, CA, USA, 2019	18/75
Pinot Grigio , Zenato, Delle Venezie, Veneto, Italy, 2020	15/60
Sancerre , Langlois-Chateau, Loire Valley, France, 2020	18/75
Rosé , Oenops "Apla", Drama, Macedonia, Greece, 2021	16/65

RED

Barbera del Monferrato , Marchesi di Barolo, Piemonte, Italy, 2018	16/65
Cabernet Sauvignon , The Big Red Monster, Paso Robles, CA, N.V.	18/75
Malbec , Achaval Ferrer, Mendoza, Argentina, 2018	18/75
Pinot Noir , Sartori " <i>Lovestory</i> ", Trevenezie, Italy, 2018	18/75
Super Tuscan , Podere Sapaio " <i>Volpato</i> ", Tuscany, 2019	22/90
Syrah , Gregory Graham " <i>Crimson Hill</i> ", Red Hills, Lake, CA, 2015	18/75

BEER

805 Blonde Ale	9	DRAKES IPA	10	ELYSIAN Hazy IPA	10
SHOCK TOP Belgian White	8	SPEAKEASY Amber Ale	8	STELLA ARTOIS Pilsner	9