

DINNER

*Served Daily
3pm-late
\$ 55*

SELECT ONE OF EACH

PRIMI

TUCA TUCA SHRIMP

*fried shrimp glazed in chef's sweet
and spicy tuca tuca sauce*

ARUGULA & PEAR SALAD

*arugula, grilled pears, candied pecans,
gorgonzola cheese, agrumato*

SPINACH & ARTICHOKE DIP

spinach, artichoke, cream

SECONDI

PAPPARDELLE BOLOGNESE

*pappardelle, black angus beef tip
bolognese, parmigiano, fresh herbs*

SPAGHETTI CON GRANCHIO

*spaghetti, lobster cream sauce,
heirloom cherry tomato, jumbo lump
crab meat*

CHICKEN MARSALA

*seared airline chicken breast,
mushrooms, marsala wine sauce and
mashed potatoes*

SPICY RIGATONI

*spicy marinara, fried chicken
breast, parmigiano*

SALMONE AL FORNO

*grilled salmon accompanied by a chilled
salad of quinoa, celery, squash, tomatoes,
mint, fresh herbs, yuzu dressing*

NY STRIP* (+15)

*12oz black angus grilled to order served
with french fries*

DOLCE

AFOGATO

vanilla bean gelato, espresso

BOMBOLONI

*italian fried doughnut with a
side of crème anglaise*

HOUSE GELATO

gelato of the day



ROUND TOP RESTAURANT WEEKS MENUS

Round Top's Summer culinary scene just got even better! From August 1 through September 7, 2026, locals and visitors are invited to enjoy 32 days of special meals and fantastic offerings at Lulu's and Mandito's Tex-Mex. Guests can indulge in unique 2- and 3-course prix fixe menus for brunch (\$25), lunch (\$25), or dinner (\$25 or \$55). Best of all, every meal makes a difference, for every \$25 meal purchased, restaurants will donate \$3, and for every \$55 meal purchased, they will donate \$5 to support GFCF's Community Impact Funds, which benefit grassroots organizations across Fayette County and beyond.



BRUNCH

Saturday and Sunday only
11am-3pm

\$ 25

SELECT ONE OF EACH

MAIN

AVOCADO TOAST*

classic toast topped with fresh avocado,
heirloom tomatos, poached local shirttale creek
farm egg, basil

LULU'S CHICKEN & WAFFLES

belgian waffle, chicken breast, panko bread-
crumbs, real maple syrup, honey butter

UOVA IN PURGATORIO*

a traditional italian dish hailing from naples
fried local shirttale creek farm eggs, tomato
sugo, parmesan fonduta

ITALIAN SHRIMP & GRITS (+5)

grilled gulf shrimp, polenta, basil oil,
pancetta, bell peppers, shrimp jus

STEAK & EGGS* (+10)

tenderloin with italian chimichurri, local
shirttale creek farm egg, n'duja home fries



DOLCE

BOMBOLONI

italian fried doughnut with a
side of crème anglaise

HOUSE GELATO

gelato of the day

AFOGATO

vanilla bean gelato, espresso

FOLLOW US @LULUSTX

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.
Our food may contain nuts.*

LUNCH

Monday-Friday only
11am-3pm

\$ 25

SELECT ONE OF EACH

P
R
I
M

CLASSIC CAESAR

romaine, homemade caesar,
pickled red onion, boquerones,
pangrattato

ARUGULA & PEAR

arugula, grilled pears, candied
pecans, gorgonzola cheese,
agrumato

TUCA TUCA SHRIMP

fried shrimp glazed in chef's sweet
and spicy tuca tuca sauce

SOUP OF THE DAY

soup of the day

S
E
C
O
N
D
I

CHICKEN MILANESE

lightly breaded and fried
chicken breast, mashed potatoes,
arugula

CARBONARA*

pancetta, green peas, carbonara
sauce, egg sunnyside up

DAILY RAVIOLI SELECTIONS

ask your server about our chef's
ravioli offering

SPICY RIGATONI

spicy marinara, fried chicken
breast, parmigiano

TEXAS WAGYU BURGER* (+10)

ground beeman ranch wagyu,
classic toppings, cheese (choice of
talagio, gorgonzola, american)
truffle fries

LASAGNE BOLOGNESE (+10)

pasta layered with mozzarella cheese,
meat sauce, shaved parmigiano



FOLLOW US @LULUSTX

*We love to entertain, darling. Ask us about private dining, bulk dropoff,
and full-service catering and events.*