

LA LOLA PIZZA + PASTA

DINNER

LALOLA.COM.AU
@LALOLA_NEDLANDS

FOR YOUR INFORMATION

CARD FACILITIES

• WE ACCEPT EFTPOS, VISA, MASTERCARD & AMEX

SURCHARGE

• 15% SURCHARGE IS APPLIED TO ALL MENU ITEMS ON PUBLIC HOLIDAYS

TRADING HOURS

MON TO FRI
11:30AM - 2:30PM & 5:30 PM - LATE

SAT & PUBLIC HOLIDAYS
5:30PM - LATE

PH: 9386 5550

WINE & DRINKS

BEER

MORETTI	\$8.5
PERONI	\$9.0
PERONI LEGGERA	\$8.0
LITTLE CREATURES PALE ALE	\$9.0
LITTLE CREATURES ELSIE	\$9.0

COCKTAILS

AMALFI GIN & TONIC	\$14.5
GIN, LIMONCELLO, TONIC	
AMERICANO	\$12.5
CAMPARI, CINZANO ROSSO, SODA	
APEROL SPRITZ	\$13.5
APEROL, PROSECCO, SODA	
BELLINI	\$11.5
PEACH NECTAR & PROSECCO	
CAMPARI ORANGE SODA	\$10.5
CAMPARI, ORANGE JUICE, SODA	
MIMOSA	\$11.5
ORANGE JUICE & PROSECCO	
MOSCOW MULE	\$12.5
VODKA, LIME JUICE, GINGER ALE	
NEGRONI	\$14.5
CAMPARI, CINZANO ROSSO, GIN	

SPARKLING

HOUSE SPARKLING
PETE'S PURE PROSECCO 2017
(GRIFFITHS, NSW)
GLASS \$8.5 BOTTLE \$34.0

BANDINI PROSECCO NV
(VENETO, ITALY)
BOTTLE \$52.0

ROSÉ

CLARE WINE CO ROSÉ 2016
(CLARE VALLEY, SA)
GLASS \$11.5 BOTTLE \$46.0

WHITE

HOUSE WHITE
PETE'S PURE BIANCO 2016
(GRIFFITHS, NSW)
GLASS \$8.5 BOTTLE \$34.0

AQUILANI PINOT GRIGIO 2016
(FRIULI, ITALY)
GLASS \$12.5 BOTTLE \$48.5

GOLDEN GOOSE SAUVIGNON BLANC 2016
(MARTINBOROUGH, NZ)
GLASS \$11.5 BOTTLE \$46.0

MONTE TONDO MITO SOAVE DOC 2017
(VENETO, ITALY)
BOTTLE \$44.0

CREDARO 5 TALES CHARDONNAY 2017
(MARGARET RIVER WA)
BOTTLE \$44.50

LAMURA GRILLO DI SICILLIA 2016
(SICILY, ITALY)
BOTTLE \$46.0

RED

HOUSE RED
PETE'S PURE ROSSO 2016
(GRIFFITHS, NSW)
GLASS \$8.5 BOTTLE \$34.0

CLARE WINE CO CABERENT SAUVIGNON 2014
(CLARE VALLEY, SA)
GLASS \$11.5 BOTTLE \$46.5

AQUILANI SANGIOVESE 2015
(TUSCANY, ITALY)
GLASS \$12.5 BOTTLE \$48.5

GRAZIE CARA PINOT NOIR 2017
(WENTWORTH, NSW)
BOTTLE \$36.5

LAMURA NERO D'AVOLA DI SICILIA 2015
(SICILY, ITALY) ORAGNIC WINE
BOTTLE \$46.0

KAESLER STONEHORSE SHIRAZ 2015
(BAROSSA VALLEY, SA)
BOTTLE \$54.5

COLD DRINKS

WATER 750ML \$7.5
STILL, SPARKLING MINERAL

100% JUICES \$4.5
ORANGE, APPLE, PINEAPPLE, TOMATO

SOFT DRINKS \$4.0
COCA COLA, DIET COKE, SPRITE, DRY GINGER ALE, SODA WATER, TONIC WATER

LEMON LIME & BITTERS \$5.0

SODA LIME & BITTERS \$5.0

GINGER BEER \$5.0

ITALIAN SOFT DRINKS \$5

CHINOTTO, ARANCIATA, GASSOZA (CITRUS)

HOT DRINKS

ESPRESSO 3.5

RISTRETTO 3.5

ESPRESSO MACCHIATO 3.9

DOUBLE ESPRESSO 4.0

LONG BLACK 4.0

CAFFE LATTE 4.0

FLAT WHITE 4.0

CAPPUCCINO 4.0

MACCHIATO (PICOLLO) 3.9

MACCHIATO (LONG) 4.5

AFFOGATO 6.5

MOCHA 4.5

HOT CHOCOLATE 4.0

TEAS (LEAF TEAS)

POT FOR 1 (350ML) 4.5

ENGLISH BREAKFAST

EARL GREY

GREEN

CHAMOMILE

LEMONGRASS & GINGER

PEPPERMINT

CHAI

BYO MONDAYS

(FREE CORKAGE)

WINE & SPARKLING ONLY.

MENU

PLATES

HOMEMADE FOCACCIA (V)(N) - SEA SALT, ROSEMARY, XVO
SERVED WITH CAPONATA (EGGPLANT, ZUCCHINI, TOMATO,
ONION, GARLIC, PINE NUTS, RAISINS, HERBS) **\$9.5**

ANTIPASTO BOARD - PLEASE SEE BLACKBOARD **\$MP**

SAUSAGE & OLIVES - PORK & FENNEL SAUSAGE, MIXED
OLIVES, GARLIC, CHILLI, RED WINE, OREGANO **\$14.5**

TOMATO SALAD (V) - MIXED HEIRLOOM TOMATOES, BASIL,
STRACCIATELLA*, BALSAMIC, XVO **\$16.5**

ARANCINI OF THE DAY - PLEASE SEE BLACKBOARD **\$MP**

MEATBALLS - VEAL, PORK & RICOTTA MEATBALLS,
TOMATO SUGO*, PARMESAN POLENTA CHIPS, GRANA
PADANO* **\$16.5**

CALAMARI - LIGHTLY FRIED BABY CALAMARI, CHILLI,
SHALLOTS, GARLIC, PARSLEY, LEMON PEPPER AIOLI **\$16.5**

EGGPLANT PARMIGIANA (V) - LAYERED EGGPLANT,
TOMATO SUGO*, BASIL, GRANA PADANO **\$12.5**

ITALIAN COLESLAW (GF)(V) - WHITE CABBAGE,
RED CABBAGE, CARROT, CHARDONNAY VINAIGRETTE **\$8.5**

KALE SALAD (V) - BABY KALE, FENNEL, ORANGE,
PANGRATTATO, PECORINO*, ORANGE VINCOTTO **\$13.5**

ROCKET SALAD (V)(N) - ROCKET, RADICCHIO, PEAR,
HAZELNUT, GRANA PADANO*, BALSAMIC **\$12.5**

BROCCOLINI (V) - SAUTÉED BROCCOLINI, GARLIC, CHILLI,
XVO, PANGRATTATO* **\$9.5**

FRIES (V) - FRENCH FRIES, TRUFFLE SALT, PARSLEY, XVO,
GRATED GRANA PADANO* **\$12.5**

*GLOSSARY

BUCATINI - THICK SPAGHETTI-LIKE PASTA WITH A HOLE
RUNNING THROUGH THE CENTER

CANNELLONI - CYLINDRICAL TYPE OF PASTA SERVED
BAKED WITH A FILLING

DOLCE LATTE - SOFT AND SWEET BLUE VEINED CHEESE

FIOR DI LATTE - A SEMI SOFT COWS MILK CHEESE IN THE
SAME STYLE AS MOZZARELLA

GRANA PADANO - A MILD STYLE ITALIAN PARMESAN
CHEESE

PANGRATTATO - CRISPY COOKED BREAD CRUMBS

PECORINO - HARD SHEEPS MILK CHEESE

POLPETTINI - SMALL MEAT BALLS

STRACCIATELLA - A SOFT BUFFALO MILK CHEESE

TOMATO SUGO - COOKED TOMATO PURÉE

TORTIGLIONI - TYPE OF PASTA, SIMILAR TO RIGATONI
BUT LARGER AND WITH DEEPER GROOVES WHICH SPIRAL
AROUND THE PASTA

(GF) = GLUTEN FREE (V) = VEGETARIAN (N) = CONTAINS NUTS

*GLUTEN FREE DISCLAIMER - ALTHOUGH
CONSIDERABLE EFFORTS HAVE BEEN UNDERTAKEN TO
PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS,
WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE
FULLY GLUTEN FREE.

PIZZA

**OUR PIZZAS ARE MADE FROM A BLEND OF THE FINEST
ITALIAN FLOURS, NATURALLY RISEN FOR 48 HOURS,
100% HANDMADE AND COOKED IN THE TRADITIONAL
THIN ROMAN STYLE.**

ALL PIZZAS ARE 30CM.

RED BASE

MARGHERITA (V) - SAN MARZANO TOMATOES, FIOR DI
LATTE*, BASIL **\$17.5**

MARINARA - (NO CHEESE) SAN MARZANO TOMATOES,
GARLIC, OREGANO, ANCHOVIES, BASIL, CAPERS,
BLACK OLIVES **\$18.5**

CAPRICCIOSA - SAN MARZANO TOMATOES, FIOR DI LATTE*,
LEG HAM, MUSHROOMS, ARTICHOKE, BLACK OLIVES **\$23.5**

PORCHETTA - SAN MARZANO TOMATOES, FIOR DI LATTE*,
PORK & FENNEL SAUSAGE, ONIONS, RADICCHIO **\$22.5**

CACCIATORE - SAN MARZANO TOMATOES, FIOR DI LATTE*,
CACCIATORE SAUSAGE, CHILLI, CAPSICUM, SHAVED
PARMESAN **\$23.5**

MELANZANE (V) - SAN MARZANO TOMATOES, FIOR DI
LATTE*, EGGPLANT, ZUCCHINI, RED ONION, BASIL **\$23.5**

SALUMI - SAN MARZANO TOMATOES, FIOR DI LATTE*,
LEG HAM, PANCETTA, CACCIATORE SAUSAGE **\$24.5**

PARMA - SAN MARZANO TOMATOES, FIOR DI LATTE*,
PROSCIUTTO, ROCKET, CHILLI, PARMESAN **\$25.5**

FELINO - SAN MARZANO TOMATOES, FIOR DI LATTE*,
FELINO SALAMI **\$21.5**

WHITE BASE

PROSCIUTTO - WHITE BASE, FIG JAM, PROSCIUTTO,
DOLCELATTE*, ROCKET, BALSAMIC **\$25.5**

PATATE - WHITE BASE, POTATO, TALEGGIO, PANCETTA,
ROSEMARY, TRUFFLE **\$22.5**

FUNGHI (V) - WHITE BASE, BÉCHAMEL, MIXED
MUSHROOMS, THYME, DOLCELATTE* **\$23.5**

NOT PIZZA & PASTA

(FISH, CHICKEN & MEATS)

PLEASE CHECK OUR BLACKBOARD
FOR DAILY SPECIALS.

KIDS

CHOOSE SPAGHETTI OR FARFALLE WITH

- TOMATO SUGO*, MEATBALLS **\$14.5**
- TOMATO SUGO*, PARMESAN **\$11.5**
- BUTTER, PARMESAN **\$10.5**

CHICKEN - CRUMBED CHICKEN, FRIES OR BROCCOLINI **\$14.5**

KIDS GELATO - 1 SCOOP VANILLA BEAN GELATO,
CHOCOLATE SAUCE **\$4.5**

PASTA

FARFALLE (V)(N) - MIXED MUSHROOMS, WHITE WINE,
TARRAGON, CRUSHED HAZELNUTS, PORCINI DUST,
DOLCELATTE* **\$23.5**

BUCATINI* - VEAL & PORK POLPETTINI*, TOMATO & PORK
RIB SUGO*, GRANA PADANO* **\$24.5**

TORTIGLIONI* - SLOW ROASTED FREE RANGE CHICKEN
SAUTEED WITH ONIONS, CARROTS, CELERY, GARLIC,
CHERRY TOMATOES, MIXED HERBS, PECORINO* **\$22.5**

LINGUINE - PRAWNS, GREEN OLIVES, CAPERS, TOMATO,
GARLIC, PARSLEY **\$26.5**

PAPPARDELLE LA LOLA - FRESH PASTA MADE IN HOUSE,
VEAL & PORCINI MUSHROOM RAGÙ, ROSSO VERMOUTH,
BASIL, GRATED GRANA PADANO* **\$27.5**

SPAGHETTI - PRAWNS, CALAMARI, FISH, TOMATO, XVO,
CHILLI, GARLIC, LEMON, PARSLEY **\$27.5**

(GF) OPTION AVAILABLE FOR ALL THE ABOVE PASTAS -
ADD \$2

LASAGNETTA - FRESH LASAGNA MADE IN HOUSE,
BOLOGNESE OF PORK, PANCETTA, TOMATO SUGO*, FENNEL
SEEDS, BÉCHAMEL, GRANA PADANO* **\$24.5**

GNOCCHI (V) - FRESH GNOCCHI MADE IN HOUSE, FRESH
TOMATO SUGO*, PECORINO, FIOR DI LATTE*, BASIL **\$19.5**

CANNELLONI* (V)(N) - PUMPKIN, RICOTTA, SAGE, KALE,
CAULIFLOWER PUREE, TOASTED PEPITAS, PINE NUTS,
BALSAMIC CURRANTS, ROCKET, PECORINO* **\$22.5**

RISOTTO - PRAWNS, CALAMARI, FISH, TOMATO PRAWN
BISQUE, BUTTER, MASCARPONE, PARSLEY **\$26.5**

DESSERTS

TIRAMISU - SAVOIRARDI BISCUITS, LIQUERS, ESPRESSO,
MASCARPONE **\$10.5**

TORTA CAPRESE (GF) - CHOCOLATE & PECAN CAKE,
VANILLA BEAN GELATO, CHOCOLATE SAUCE **\$11.5**

PANNACOTTA (GF) - VANILLA BEAN, FRESH MANGO,
PASSIONFRUIT COULIS,
CRUSHED MERINGUE, RASPBERRY DUST **\$11.5**

AFFOGATO - VANILLA BEAN GELATO, ESPRESSO,
FRANGELICO, PRALINE CRUMBLE, ALMOND BISCUIT **\$14.5**

GELATO - VANILLA BEAN GELATO WITH PRALINE
CRUMBLE **2 SCOOPS \$8.5 / 3 SCOOPS \$11.5**

BYO MONDAYS

(FREE CORKAGE)

WINE & SPARKLING ONLY.