

# LA LOLA

# LUNCH

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.

# LUNCH

**ONLY AVAILABLE FOR LUNCH MONDAY TO FRIDAY.  
MADE FRESH TO ORDER.**

### SALADS

**CAESAR** - CRUMBED FREE RANGE CHICKEN, WHITE  
ANCHOVIES, COS, BABY KALE,, PANCETTA, FREE RANGE  
EGG, PANGRATTATO\*, ANCHOVY DRESSING **\$19.5**

**CHICKEN SALAD (GF)** - FREE RANGE ROAST CHICKEN, ROCKET,  
BABY KALE, MIXED HEIRLOOM TOMATOES, RED ONION, FIOR DI  
LATTE\*, FRESH HERBS, BALSAMIC DRESSING **\$19.5**

**PROSCIUTTO SALAD (GF)** - SAN DANIELE PROSCIUTTO,  
ROCKET, RADICCHIO, PEAR, TOASTED HAZELNUTS, GRANA  
PADANO\*, BALSAMIC DRESSING **\$19.5**

### BRUSCHETTA

**CAPRESE (V)** - MIXED HEIRLOOM TOMATOES, SHALLOTS,  
CAPERS, BASIL, STRACCIATELLA\*, BALSAMIC, XVO ON  
TOASTED CRUNCHY CIABATTA **\$14.5**

**MUSHROOM (V)** - SAUTEÉD MIXED MUSHROOMS,  
TARRAGON, ROCKET, TALEGGIO, GRATED FREE RANGE  
EGG ON TOASTED CRUNCHY CIABATTA **\$15.5**

**CHICKEN** - ROAST FREE RANGE CHICKEN, PEPPERONATA  
(MIXED PEPPERS, GARLIC, XVO, FRSH HERBS), ROCKET,  
GOATS CHEESE ON TOASTED CRUNCHY CIABATTA **\$16.5**

### PANINI

**MEATBALL** - VEAL, PORK & RICOTTA MEATBALLS,  
TOMATO SUGO\*, ROCKET, GRANA PADANO\* IN A  
CRUSTY ROLL **\$14.5**

**CHICKEN** - CRUMBED FREE RANGE CHICKEN, ITALIAN  
COLESLAW, PARMESAN, LEMON PEPPER AIOLI IN A  
CRUSTY ROLL **\$14.5**

**CONTINENTAL** - SAN DANIELE PROSCIUTTO, LEG HAM,  
SALAMI, PEPPERONATA (MIXED PEPPERS, GARLIC, XVO,  
FRSH HERBS), MOZZARELLA IN A CRUSTY ROLL **\$12.5**

**ADD**  
SIDE OF FRIES **\$3.5**  
SIDE OF TRUFFLE FRIES **\$4.0**

## 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** - SAVOIARDI 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.