

LALOLA

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

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

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

CREVARO 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)
BOTTLE \$46.0

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

COLD DRINKS

WATER 750ML STILL, SPARKLING MINERAL	\$7.5
100% JUICES ORANGE, APPLE, PINEAPPLE, TOMATO	\$4.5
SOFT DRINKS COCA COLA, DIET COKE, SPRITE, DRY GINGER ALE, SODA WATER, TONIC WATER	\$4.0
LEMON LIME & BITTERS	\$5.0
SODA LIME & BITTERS	\$5.0
GINGER BEER	\$5.0

ITALIAN SOFT DRINKS

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
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	

LALOLA.COM.AU
@LALOLA_NEDLANDS

MENU

PLATES

HOMEMADE FOCACCIA - SEA SALT, ROSEMARY, XVO \$5.5

ADD

CAPONATA (GF)(V)(N) - EGGPLANT, ZUCCHINI, TOMATO, ONION, GARLIC, PINE NUTS, RAISINS, HERBS \$4.5

PEPPERONTA (GF)(V) - MIXED PEPPERS, GARLIC, XVO, FRESH HERBS \$4.5

SAUSAGE & OLIVES - PORK & FENNEL SAUSAGE, MIXED OLIVES, GARLIC, CHILLI, RED WINE, OREGANO \$11.5

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 \$12.5

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

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 Milder style Italian PARMESAN CHEESE

PANGRATTATO - CRISPY COOKED BREAD CRUMBS

PECORINO - HARD SHEEPS MILK CHEESE

POLPETTINI - SMALL MEAT BALLS

SOFFRITTO - SAUTEED BASE SAUCE OF VARIOUS VEGETABLES IN OLIVE OIL

STRACCIATELLA - A SOFT BUFFALO MILK CHEESE

TOMATO SUGO - COOKED TOMATO PURÉE

(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

PANINI'S

MEATBALL - VEAL, PORK & RICOTTA MEATBALLS, TOMATO SUGO*, ROCKET, GRANA PADANO* IN A CRUSTY ROLL \$15.5

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

MUSHROOM - SAUTEÉD MIXED MUSHROOMS, TARRAGON, TALEGGIO, MOZZARELLA, PARMESAN, \$14.5

ADD

SIDE OF FRIES \$3.5

SIDE OF TRUFFLE FRIES \$4.0

PLEASE SEE OUR DISPLAY CABINET FOR MORE OPTIONS.

SALADS

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

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

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

PIZZA

PLEASE SEE OUR DISPLAY CABINETS FOR TODAY'S PIZZA BY THE SLICE

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

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

TORTIGLIONI - SLOW ROASTED FREE RANGE CHICKEN, SOFFRITTO*, CHERRY TOMATOES, BASIL, PECORINO* \$22.5

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

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

PAPPARDELLE LA LOLA - FRESH PASTA, VEAL & PORCINI MUSHROOM RAGÙ, ROSSO VERMOUTH, BASIL, GRATED GRANA PADANO* \$26.5

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

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

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

LASAGNETTA - BOLOGNESE OF PORK, PANCETTA, TOMATO SUGO*, FENNEL SEEDS, BÉCHAMEL, GRANA PADANO* \$24.5

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

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

DESSERTS

TIRAMISU - SAVOIARDI BISCUITS, LIQUERS, ESPRESSO, MASCARPONE \$9.5

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, PRALINE CRUMBLE, ALMOND BISCUIT \$9.0

ADD - LIQUER (FRANGELICO OR AMARETTO) +\$5.5

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

NOT PIZZA & PASTA

PLEASE CHECK OUR BLACKBOARD FOR DAILY SPECIALS.