

LA LOLA PIZZA + PASTA

DINNER

LALOLA.COM.AU
@LALOLA_NEDLANDS

APERITIVO HOUR @LA LOLA

EVERY FRIDAY FROM 5PM - 6PM

FOOD

PROSCIUTTO & GRISSINI	\$5.5
HEIRLOOM TOMATOES, BASIL, STRACCIATELLA*, BALSAMIC, XVO ON TOASTED CROSTINI	\$5.0
PARMESAN POLENTA CHIPS, TOMATO SUGO*	\$5.5
CRUMBED CHICKEN COTOLETTA STRIPS, LEMON PEPPER AIOLI	\$7.0
2 ARANCINI OF THE DAY	\$7.0
CHORIZO & OLIVES	\$7.0

DRINKS

APEROL SPRITZ, BELLINI & MOSCOW MULE	\$10.0
HOUSE SPARKLING, WHITE & RED WINES	\$7.0
ALL BOTTLED BEERS	\$7.0
MORETTI PERONI PERONI LEGGERA LITTLE CREATURES PALE ALE LITTLE CREATURES ELSIE	

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
12PM - 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	
APEROL SPRITZ	\$13.5
APEROL, PROSECCO, SODA	
BELLINI	\$11.5
PEACH NECTAR & 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

CREVARO 5 TALES CHARDONNAY 2017
(MARGARET RIVER WA)
GLASS \$11.0 BOTTLE \$44.50

—

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

LAMURA GRILLO DI SICILIA 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)
GLASS \$9.5 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, GAZZOSA (CITRUS)

HOT DRINKS

ESPRESSO	3.7
RISTRETTO	3.7
ESPRESSO MACCHIATO	4.1
DOUBLE ESPRESSO	4.2
LONG BLACK	4.2
CAFFE LATTE	4.2
FLAT WHITE	4.2
CAPPUCCINO	4.2
MACCHIATO (PICOLLO)	4.1
MACCHIATO (LONG)	4.7
AFFOGATO	6.7
MOCHA	4.7
HOT CHOCOLATE	4.2

TEAS (LEAF TEAS)

POT FOR 1 (350ML) 4.7

ENGLISH BREAKFAST
EARL GREY
GREEN
CHAMOMILE
LEMONGRASS & GINGER
PEPPERMINT
CHAI

BYO EVERY MONDAY, TUESDAY & WEDNESDAY

(FREE CORKAGE)

WINE & SPARKLING ONLY.

MENU

SHARE

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

GARLIC PIZZA BREAD - WHITE BASE, CONFIT GARLIC, XVO,
ITALIAN HERBS **\$9.5**

OLIVES - MIXED OLIVES, CAPER BERRIES, MIXED HERBS,
CHILLI, GARLIC, XVO, LEMON **\$9.5**

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

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

CHORIZO - GRILLED SPICY CHORIZO SAUSAGE, MIXED
OLIVES, GARLIC, CHILLI, RED WINE, OREGANO **\$18.5**

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

MEATBALLS - VEAL, PORK & RICOTTA MEATBALLS,
TOMATO SUGO*, PARMESAN POLENTA CHIPS, GRANA
PADANO* **\$18.5**

CALAMARI - LIGHTLY FRIED BABY CALAMARI, ROCKET, CHILLI,
SHALLOTS, GARLIC, PARSLEY, LEMON PEPPER AIOLI **\$24.5**

EGGPLANT PARMIGIANA (V) - LAYERED EGGPLANT,
TOMATO SUGO*, BASIL, GRANA PADANO **\$14.5**

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

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

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 Milder style Italian Parmesan
cheese

PANGRATTATO - CRISPY COOKED BREAD CRUMBS

PECORINO - HARD SHEEPS MILK CHEESE

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.

PIZZA

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

ALL PIZZAS ARE 30CM.

RED BASE

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

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**

BAMBINO - SAN MARZANO TOMATOES, FIOR DI LATTE*,
LEG HAM, PINEAPPLE **\$22.5**

WHITE BASE

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

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

PLATES

COTOLETTA - PARMESAN & HERB CRUMBED FREE RANGE
CHICKEN BREAST, POTATO, FENNEL & GARLIC GRATIN,
ITALIAN COLESLAW **\$26.5**

STEAK - 200GM 30 DAY GRAIN FED SCOTCH FILLET,
MIXED MUSHROOM TRUFFLE SAUCE, FRENCH FRIES **\$29.5**

FISH OF THE DAY - PLEASE CHECK OUR BLACKBOARD
FOR DAILY SPECIALS **\$MP**

MAIN OF THE DAY - PLEASE CHECK OUR BLACKBOARD
FOR DAILY SPECIALS **\$MP**

PASTA

LINGUINE - PRAWNS, GREEN OLIVES, CAPERS, SEMI-DRIED
TOMATO, XVO, CHILLI, GARLIC, PARSLEY, PANGRATTATO* **\$26.5**

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

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

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

TUBETTI FAGIOLI - SHORT TUBULAR PASTA, BRAISED
DUCK, CANNELLINI BEANS, BORLOTTI BEANS, PROSCIUTTO
HOCK & VEGETABLE BROTH, FRESH HERBS **\$26.5**

LASAGNETTA - LASAGNA MADE IN HOUSE, BOLOGNESE
OF PORK, PANCETTA, TOMATO SUGO*, FENNEL SEEDS,
BÉCHAMEL, GRANA PADANO* **\$25.5**

GNOCCHI (V) - FRESH GNOCCHI MADE IN HOUSE, FRESH
TOMATO SUGO*, PECORINO, FIOR DI LATTE*, BASIL **\$22.5**

CANNELLONI* (V)(N) - PUMPKIN, RICOTTA, SAGE, KALE,
CAULIFLOWER PUREE, TOASTED PEPITAS, PINE NUTS,
BALSAMIC CURRANTS, ROCKET, PECORINO* **\$23.5**

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, SAUTEED APPLE,
CINNAMON, SHORT BREAD CRUMBLE, BRANDY SOAKED
RAISINS, RASPBERRY DUST **\$12.0**

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**

KIDS

SPAGHETTI WITH

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

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

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

**BYO EVERY
MONDAY, TUESDAY &
WEDNESDAY**

(FREE CORKAGE)

WINE & SPARKLING ONLY.