

SHARE

BREAD – Crunchy Italian loaf with XVO **\$2.5**

OLIVES (V) – Mixed Olives, Caper Berries, Mixed Herbs, Chilli, Garlic, XVO, Lemon **\$9.5**

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 check our blackboard for daily specials **\$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

BOTTARGA – Delicacy of salted, cured fish roe

CANNELLONI – Cylindrical Type Of Pasta Served Baked With A Filling

DOLCE LATTE – Soft And Sweet Blue Veined Cheese

FIORDI 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

PASTA

TAGLIATELLE – Fresh Pasta, Veal, Pork & Forest Mushroom Ragu, Porcini Dust, Pecorino **\$26.5**

LINGUINE – Prawns, Spicy Chorizo, Green Olives, Capers, Semi-Dried Tomato, XVO, Chilli, Garlic, Parsley, Pangrattato* **\$28.5**

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, grated Bottarga* **\$28.5**

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

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**

PLATES

COTOLETTA – Parmesan & Herb Crumbed Free Range Chicken Breast, Potato, Fennel & Garlic Gratin, Italian Coleslaw **\$26.5**

RISOTTO/PASTA OF THE DAY – Please check our blackboard for daily specials **\$MP**

FISH OF THE DAY – Please check our blackboard for daily specials **\$MP**

MAIN OF THE DAY – Please check our blackboard for daily specials **\$MP**

DESSERTS

TIRAMISU – Savoiardi Biscuits, Liqueurs, Espresso, Mascarpone **\$10.5**

TORTA CAPRESE (GF) – Chocolate & Pecan Cake, Vanilla Bean Gelato, Chocolate Sauce **\$11.5**

BUDINO – Bread and butter apple pudding, rum, raisin & cinnamon anglaise, Vanilla bean gelato **\$14.5**

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

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.

(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.

APERITIVO HOUR @LA LOLA

EVERY FRIDAY FROM 5PM – 6PM

WINE & SPIRITS

BEER

MORETTI	\$9.0
PERONI	\$9.0
PERONI LEGGERA	\$8.0
LITTLE CREATURES PALE ALE	\$9.0
MENABREA	\$10.5
ICHNUSA SARDEGNA	\$10.5

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

PETE'S PURE PROSECCO 2017 (GRIFFITHS, NSW)	
Glass / Bottle	\$8.5 / \$34.0
BANDINI PROSECCO NV (VENETO, ITALY)	
Bottle	\$52.0

ROSÉ

CLARE WINE CO ROSÉ 2016 (CLARE VALLEY, SA)	
Bottle	\$46.0

WHITE

PETE'S PURE PINOT GRIGIO 2016 (GRIFFITHS, NSW)	
Glass / Bottle	\$8.5 / \$34.0
GOLDEN GOOSE SAUVIGNON BLANC 2016 (MARTINBOROUGH, NZ)	
Glass / Bottle	\$11.5 / \$46.0
CREDARO 5 TALES CHARDONNAY 2017 (MARGARET RIVER WA)	
Glass / Bottle	\$11.0 / \$44.50
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AQUILANI PINOT GRIGIO 2016 (FRIULI, ITALY)	
Bottle	\$48.5
MONTE TONDO MITO SOAVE DOC 2017 (VENETO, ITALY)	
Bottle	\$44.0

RED

PETE'S PURE SHIRAZ 2016 (GRIFFITHS, NSW)	
Glass / Bottle	\$8.5 / \$34.0
CLARE WINE CO CABERENT SAUVIGNON 2014 (CLARE VALLEY, SA)	
Glass / Bottle	\$11.5 / \$46.5
AQUILANI SANGIOVESE 2015 (TUSCANY, ITALY)	
GLASS / BOTTLE	\$12.5 / \$48.5
GRAZIE CARA PINOT NOIR 2017 (WENTWORTH, NSW)	
Glass / Bottle	\$9.5 / \$36.5
KAESLER STONEHORSE SHIRAZ 2015 (BAROSSA VALLEY, SA)	
Glass / Bottle	\$14.0 / \$54.5
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LAMURA NERO D'AVOLA DI SICILIA 2015 (SICILY, ITALY) ORAGNIC WINE	
Bottle	\$46.0

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
CHINOTTO	\$5.0

COFFEE

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

TEA

TEAS (LEAF TEAS)	
POT FOR 1 (350ML)	\$4.7
English Breakfast, Earl Grey, Green, Chamomile, Lemongrass & Ginger, Peppermint, Chai	

FOR YOUR INFORMATION

TRADING HOURS

MON TO FRI
12PM - 2:30PM & 5:30 PM - LATE
SAT & PUBLIC HOLIDAYS
5:30PM - LATE
PH: 9386 5550

CARD FACILITIES

• WE ACCEPT EFTPOS, VISA, MASTERCARD & AMEX

SURCHARGE

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

APERITIVO HOUR
@LA LOLA

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