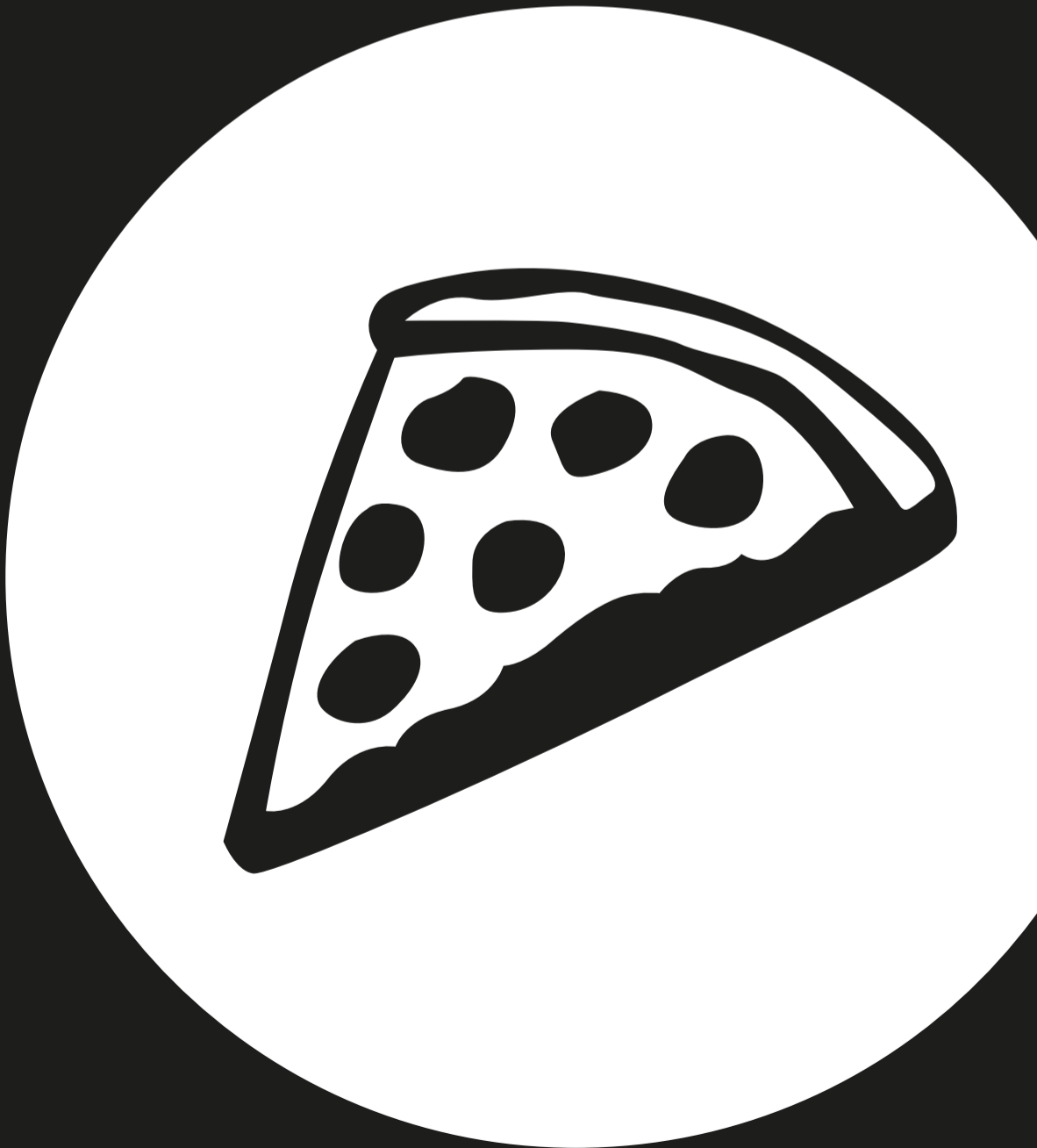




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salads

Dispensa Salad (Lettuce, tomato, pepper, tuna, corn and cheese)	€ 8.00
Demonio Salad (Arugula, parmesan cheese, balsamic vinegar and walnuts)	€ 10.00
Pasta Salad (Lettuce, tomato, pasta, feta cheese, croutons and olives)	€ 8.00
Warm Salad (Lettuce, tomato, mushrooms, bacon and apple)	€ 12.00
Cuttlefish Salad (Salad, carrot, zucchini, grilled cuttlefish and soy vinaigrette)	€ 12.00
Partridge Salad (Mixed lettuce, partridge bits, cherry tomatoes, croutons)	€ 12.00
Escalivada Salad (lettuce, smoky grilled vegetables, bonito, cherry tomatoes, feta cheese, black olives)	€ 12.00



carpaccios

Carpaccio of meat with parmesan cheese and arugula	€ 12.00
Carpaccio of bresaola with parmesan cheese and arugula	€ 16.00
Carpaccio of beef jerky with raw sheep cheese and arugula	€ 12.00
Carpaccio of mushrooms and foie with truffle	€ 14.00
Carpaccio of reindeer with truffle cheese and arugula	€ 14.00
Carpaccio of smoked tuna loin and smoky grilled vegetables	€ 14.00
Courgette carpaccio with sun-dried tomatoes and feta cheese	€ 12.00



cold starters

Buffalo mozzarella with coppa ham	€ 12.00
Buffalo mozzarella with tomato and basil oil	€ 10.00
Plate of varied Italian cheeses	€ 14.00
Plate of ham, cheese and beef jerky	€ 14.00
Cod brandade and smoky grilled vegetables with romesco sauce	€ 14.00



hot starters

Baked mozzarella with varied vegetables	€ 10.00
Baked mozzarella with tuna	€ 10.00
Grilled smoked cheese with coppa ham	€ 12.00
Grilled provolone cheese	€ 14.00
Bresaola rolls with smoked cheese	€ 12.00
Mortadella rolls with mozzarella	€ 12.00
Steamed mussels with black pepper	€ 10.00
Zucchini rolls with cheese and salami (6 units)	€ 9.00
Eggplant rolls with cheese and salami (6 units)	€ 9.00
Morella's meat croquettes (6 units)	€ 9.00
Confitted octopus with mashed potatoes and paprika	€ 18.00




pastas



Peperoncino pasta (with garlic, oil and chilli pepper)	€ 9.00
Pomodoro pasta (with tomato and basil)	€ 9.00
Bolognese pasta (tomato sauce and meat)	€ 9.00
Carbonara pasta (cream and bacon)	€ 9.00
Pesto pasta (with garlic, basil, pine nuts and cheese)	€ 9.00
Pasta with spinach, bacon, pine nuts and raisins	€ 10.00
Frutti di mare pasta (with seafood)	€ 10.00
Mare monti pasta (with seafood and mushrooms)	€ 12.00
Pasta with 4 cheeses	€ 10.00
Pasta with salmon	€ 10.00
Green tagliatelle with eggplant and parmesan cheese	€ 10.00
Black spaghetti with squid	€ 12.00
White pasta with black truffle (seasonal)	€ 12.00
Lola's wholegrain pasta (Tomato, red pepper, mushrooms, olives and laurel)	€ 10.00
Pasta with fried egg and ham	€ 10.00
Pasta with cockles and curry sauce	€ 12.00
Pasta with elvers, dried tomatoes and spicy oil	€ 12.00
Meat lasagne	€ 12.00
Meat cannelloni	€ 10.00
Eggplant and meatloaf	€ 10.00
Egg pasta carbonara with guanciale and pecorino cheese	€ 12.00



fresh pasta



Spinach tortellini with gorgonzola cheese	€ 12.00
Meat tortellini with ragu sauce	€ 12.00
Ravioli with red piquillo peppers' cream	€ 12.00
Panzerotti funghi porcini (with mushrooms and truffle)	€ 12.00
Salmon tortelloni with leek sauce	€ 12.00
Caramelle tricolore with Philadelphia cream cheese sauce	€ 12.00



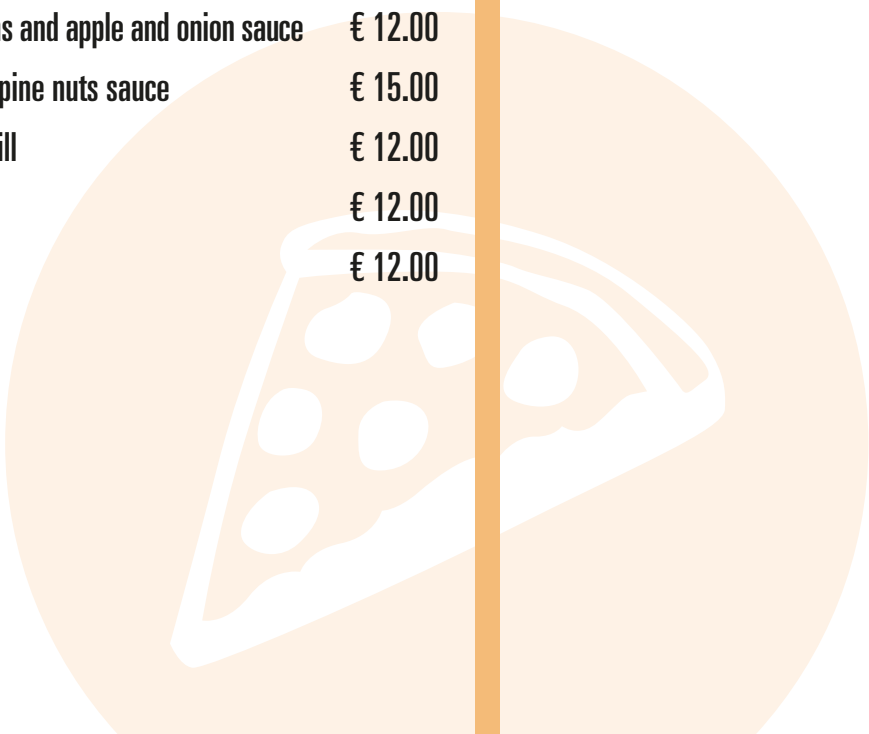
meat

Grilled beef sirloin	€ 19.00
Beef sirloin with gorgonzola sauce, pepper or pate	€ 21.00
Beef sirloin with mushroom and truffle sauce	€ 22.00
Grilled beef steak	€ 17.00
Beef steak with gorgonzola sauce, pepper or pate	€ 19.00
Beef steak with mushroom and truffle sauce	€ 20.00
Lamb chops	€ 14.00
Baked Ternasco lamb (1/2 shoulder)	€ 17.00
Duck confit	€ 15.00
Duck Magret (grilled duck breast)	€ 15.00
Iberian Pork 'Secreto' (pork steak) with truffle sauce	€ 15.00
Iberian Pork belly (rindless) with foie sauce	€ 15.00
Puff pastry with oxtail and zucchini and mascarpone cheese sauce	€ 15.00
Veal cheek ravioli	€ 15.00



other dishes

Crispy puff pastry with monkfish, prawns and red piquillo peppers' sauce	€ 12.00
Crispy puff pastry with foie, mushrooms and apple and onion sauce	€ 12.00
Crispy Ternasco lamb with leeks and pine nuts sauce	€ 15.00
Baked salmon with vegetables and dill	€ 12.00
Cod with aioli mousseline	€ 12.00
Grilled swordfish	€ 12.00





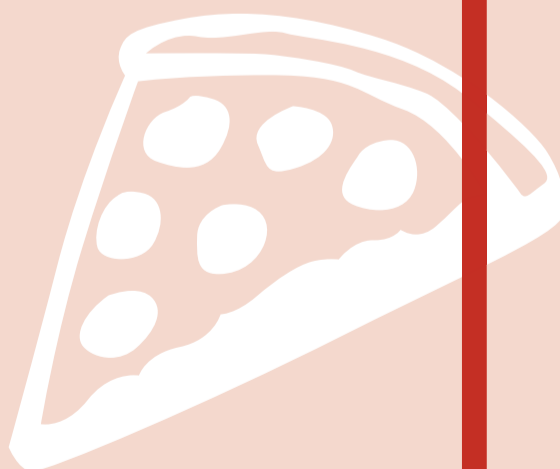
pizzas

Focaccia / Pan de pizza	€ 6.00
Margarita (Tomato, mozzarella cheese and basil)	€ 7.00
Prosciutto (Tomato, ham and mozzarella cheese)	€ 8.00
Lola (Serrano ham, natural tomato and mozzarella cheese)	€ 10.00
Vegetarian (Tomato, mushrooms, zucchini, eggplant, artichokes, mozzarella and asparagus)	€ 9.00
Four cheeses (Mozzarella, gorgonzola, parmesan and emmental)	€ 9.00
Campesina (Tomato, bacon, pepper, artichoke, mozzarella cheese and onion)	€ 9.00
Salmon (Salmon, cream, mozzarella cheese, dill and nuts)	€ 9.00
Sole Mio (Tomato, mozzarella cheese, salami and pineapple)	€ 9.00
Frutti di mare (Tomato, prawns, mussels, oil with garlic and mozzarella cheese)	€ 10.00
Cojonuda (Tomato, spicy chorizo sausage, quail eggs, oregano and mozzarella cheese)	€ 9.00
Calzone (Tomato, tuna, boiled egg, onion and mozzarella cheese)	€ 9.00
Bolognese (Tomato, minced meat, mozzarella cheese and parmesan cheese)	€ 9.00
La de mi amigo (4 cheeses + bacon)	€ 10.00
Sausages (Tomato, sausages, onion, parmesan and mozzarella cheeses)	€ 9.00
Four seasons (Tomato, ham, salami, mushrooms, artichokes, anchovies and mozzarella)	€ 10.00
Caponata (Tomato, ham, mozzarella cheese and egg)	€ 9.00
Caprichosa (Tomato, ham, mushrooms, mozzarella cheese and egg)	€ 10.00
Napolitana (Tomato, tuna, anchovies, oregano, mozzarella cheese and olives)	€ 10.00
Milanese (Tomato, Italian mortadella, pesto and mozzarella cheese)	€ 9.00
Camparola (Béchamel, foie, garlic and mozzarella cheese)	€ 11.00
Aroma de setas (Cream of mushrooms, mushrooms, parmesan and mozzarella cheeses)	€ 11.00
Piadina (Buffalo mozzarella, tomato, arugula and Serrano ham)	€ 11.00
Calzone with Majorcan sobrossada (Buffalo Mozzarella, Majorcan sobrossada, tomato)	€ 11.00

Italia	€ 11.00
(Mozzarella, tomato, bacon, sliced natural tomato, parmesan and arugula)	
Cantatore	€ 11.00
(Buffalo mozzarella, natural tomato, anchovies and oregano)	
Cod's	€ 11,00
(Tomato, mozzarella, cod, smoky grilled vegetables and black olive oil)	
Rovellones * seasonal	€ 12.00
(Mozzarella cheese, tomato, bacon, rovellones mushrooms, oil with garlic and parsley)	
Barbecue	€ 11.00
(Mozzarella cheese, barbecue sauce, chicken, minced meat and bacon)	
Carbonara	€ 11.00
(Mozzarella cheese, bacon, cream, onion and mushrooms)	
Popeye	€ 11.00
(Spinach, bacon, pine nuts, raisins, mozzarella cheese and goat cheese)	

desserts

Tiramisu	€ 6.00
Catalan cream cake	€ 5.00
Cheese and quince cake	€ 6,00
Cottage cheese mousse cake	€ 5.00
Pannacotta (with chocolate or berries)	€ 5.00
Cuajada (junket)	€ 5.00
Chocolate brownie with ice cream and hot chocolate	€ 6.50
Coffee Affogato (ice cream with hot coffee)	€ 5.00
Ice cream	€ 5.00



■
wines



red wines

The wine of our house	€ 10.00
CUNE Crianza (D.O. Rioja) (Tempranillo, Garnacha Tinta and Mazuelo)	€ 14.00
RAMON BILBAO Crianza (D.O. Rioja) (Tempranillo)	€ 16.00
AZPILICUETA Crianza (D.O. Rioja) (Tempranillo, Mazuelo, Graciano and Cariñena)	€ 16.00
VIVANCO Crianza (D.O. Rioja) (Tempranillo)	€ 18.00
CAMPILLO Crianza (D.O. Rioja) (Tempranillo)	€ 20.00
ENATE Roble (oak) (D.O. Somontano) (Cabernet Sauvignon, Merlot)	€ 14.00
ENATE Crianza (D.O. Somontano) (Tempranillo, Cabernet Sauvignon)	€ 16.00
MESTIZAJE (D.O. VT el Terrazo) (Bobal, Cabernet Sauvignon, Garnacha, Tempranillo and Merlot)	€ 20.00
ENRIQUE MENDOZA Crianza (D.O. Alicante) (Cabernet Sauvignon, Monastrell)	€ 18.00
LAYA (Juan Gil) (D.O. Almansa) (Garnacha Tintorera, Monastrell)	€ 15.00
CLOS D'ESGARRACORDES Barrel (I.G.P. Castellón) (Tempranillo, Garnacha, Monastrell and Merlot)	€ 16.00
JUAN GIL ETIQUETA PLATA (D.O. JUMILLA) (Monastrell)	€ 20.00
GARNACHA CENTENARIA- Coto de hayas (D.O. Campo de Borja) (Garnacha)	€ 18.00
BLAU Roble (oak) (Juan Gil) (D.O. Montsant) (Cariñena, Syrah, Garnacha tinta)	€ 16.00
LAFOU El Sender 6 months in barrel (D.O. Terra Alta) (Syrah, Morenillo, Garnacha Tinta)	€ 20.00
L'ESTANQUER (Castelló) (Garnacha Negra)	€ 16.00
ALMODI NEGRE (D. O. Terra Alta) (Garnacha Peluda)	€ 18.00
GR-174 (D.O. Priorat) (Cabernet Sauvignon, Cariñena and Garnacha Tinta)	€ 22.00
PROTOS Roble (oak)(D.O. Ribera del Duero) (Spanish variety Tinta del País)	€ 18.00
PROTOS Crianza (D.O. Ribera del Duero) (Tempranillo)	€ 21.00
FINCA RESALSO Emilio Moro (D.O. Ribera del Duero) (Spanish variety Tinto Fino)	€ 18.00
LUIS CAÑAS (Crianza - D.O. Rioja)	€ 20.00

white wines

The wine of our house	€ 10.00
BARBADILLO (D.O. VT Cádiz) (Palomino Fino)	€ 14.00
GESSAMI (D.O. Penedès) (Muscat, Sauvignon Blanc and Gewurztraminer)	€ 20.00
ABADAL (D.O. Pla de Bages) (Picapoll)	€ 20.00
VIÑAS DEL VERO GEWURZTRAMINER (D.O. Somontano) (Gewurztraminer)	€ 20.00
DUQUESA DE VALLADOLIZ (D.O. Rueda) (Verdejo)	€ 14.00
VIORE VERDEJO (D.O. Rueda) (Verdejo)	€ 14.00
ILERCAVONIA (D.O. Terra Alta) (Garnacha Blanca)	€ 18.00
PACO Y LOLA (D.O. Rias Baixas) (Albariño)	€ 20.00

rosé wines

The wine of our hose: COTO DE HAYAS (D.O. Campo de Borja) (Garnacha and Cabernet Sauvignon)	€ 10.00
HOMENAJE (D.O. Navarra) (Garnacha Negra)	€ 12.00
ENATE ROSADO (D.O. Somontano) (Cabernet Sauvignon)	€ 14.00
LAMBRUSCO (Rosé or Tinto)	€ 10.00

cavas

ANNA DE CODORNIU BRUT NATURE (D.O. Cava) (Chardonnay, Perellada, Macabeo and Xarel.lo)	€ 20.00
GRAMONA IMPERIAL BRUT GRAN RESERVA (D.O. Cava) (Xarel.lo, Macabeo and Chardonnay)	€ 30.00





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