



LOLA'S

KITCHEN AND COCKTAILS

LONG ISLAND RESTAURANT WEEK

NOVEMBER 1-8

Three Courses · \$48 per person

Sunday-Friday · All Night

Saturday · Until 7 PM

NEW TO LOLA'S? WELCOME.

Restaurant Week is your chance to experience a little bit of what we do best—modern comfort food, bold flavors and a few Lola's favorites.

FIRST COURSE

choose one

FRENCH ONION DIP · GF

Potato chips | chives

SKILLET SMASHED MEATBALLS · GF

Balsamic roasted tomatoes | peppers & onions | whipped ricotta | sourdough

KOREAN FRIED CAULIFLOWER

Tamarind | garlic | gochujang | sesame | pickled radish | scallion

LITTLE GEM CAESAR

Baby gem | chicory | parmesan | GF panko crumble

FIRST COURSE UPGRADES

Tuna Tartare +6

Shrimp & Cheddar Grits +7

Braised Pork Belly +7

Atlantic Octopus +8

FOR THE TABLE

LOLA'S SWIRL BREAD · 8

Garlic | parmesan | herb butter

Restaurant Week special pricing

MAIN COURSE

choose one

BROWN BUTTER TAGLIATELLE

Roasted honeynut squash | sage | whipped ricotta | toasted hazelnuts

DRY AGED WAGYU BURGER

Bourbon-balsamic onion jam | NYS cheddar | garlic aioli | fries

HARVEST GRILLED CHICKEN · GF

Mashed cauliflower | roasted wild mushrooms | arugula | shaved Parmesan |
truffle vinaigrette

MAIN COURSE UPGRADES

BRAISED SHORT RIB RIGATONI +6

Caramelized onions | wild mushrooms | blue cheese crumble | rosemary
pangrattato

PASTRAMI SPICED DUCK +10

Parsnip farrotto | roasted carrots | wilted greens | maple agrodolce

MAINE HALIBUT +12

Roasted red pepper & squash pearl couscous | pistachio gremolata

WAGYU SKIRT STEAK +15 · GF

Roasted sweet potatoes | charred broccolini | confit garlic chimichurri

DESSERT

choose one:

WARM APPLE CIDER CRUMBLE

Honeycrisp & Granny Smith apples | gluten-free brown-butter oat streusel |
apple-cider caramel | vanilla bean gelato

TIRAMISU

Espresso-soaked ladyfingers | mascarpone | Chantilly cream | chocolate
shavings

SEASONAL PIE SELECTION

Rotating seasonal pie | sweet vanilla whipped cream