

LOLA BISTRO

INTERNATIONAL COMFORT CUISINE

LIME CAESAR 7. Signature Caesar dressing, house croutons & shaved Grana Padano

DUCK CONFIT SALAD 8. Napa cabbage, romaine lettuce, ginger soy vinaigrette, spiced cashew, black sesame seed & scallion

SCOTTISH SALMON FRITTERS 7. Dill whipped chevre, black currant gastrique

KAFTA 7. Lebanese beef & lamb meatballs, lemon infused labneh

PELMENI 9. Traditional Siberian dumplings filled with beef & lamb. Served with herb infused sour cream & scallion oil

RAMP LEAF CAVATELLI 18. Dijon oyster mushrooms, oil cured olives & pickled ramp bulb

SCANDINAVIAN CHICKEN POT PIE 20. Fresh dill pastry shell, leek, caraway and roasted root vegetables

CARBONARA 20. House made fettuccini, Grana Padano, pea snow, seasoned cream & cured smoked pork

NOODLE BOWL 20. Beef & lamb meatballs, pho broth, house made cilantro gnocchi, pickled porcini & house kimchi

CIOPPINO 20. Scottish salmon, mussels in tomato saffron broth w/ smoked marble potatoes & ramp aoli

BEEF BARLEY ALE STEW 20. Allegheny City Brewing Co. "Zoomies" brown ale, root veg & crispy parsnip

SMOKED LAMB 20. Smashed smoked baby potatoes, ancho chili sauce, roasted butternut squash, pickled accompaniments & cotija cheese

BEVERAGES

Individual French press coffee 5. Limonata 2.5. La Croix 2. Tea 2.

Corkage fee of \$5 per bottle of wine and six pack

*Consuming raw and undercooked foods may increase your risk of foodborne illness