



Best Italian:

Lola

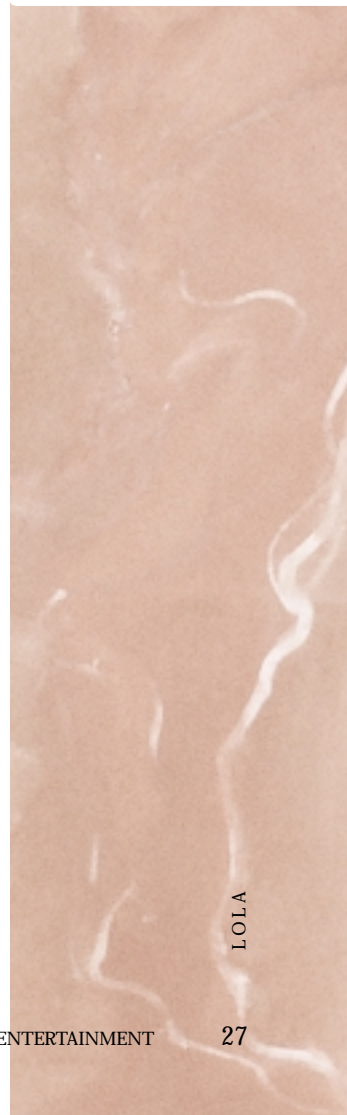


HUNTINGTON

LOLA



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After noticing the décor you might say that Lola is an acronym for Lots of Love and Affection. The attention to detail in the restaurant is lovely, from the tin-pressed ceiling to the cool grays and blues of the bar, colors that complement the lightly stained hardwood floors.

There is art on the walls—pictures of the beautiful, mysterious and imaginary woman, Lola—and there is art on the plates—just about every plated meal has cuisine with geometrically pleasing

shapes. Eating at Lola during the day or at sunset is a luminous experience: with the western sun reflecting off the lightly toned wooden tables, the restaurant itself seems to be smiling.

Located in the heart of Huntington Village on New York Avenue, Lola is owned by Vito Petroni, who also owns the Basil Leaf Café in Locust Valley (see page 9). Once you pass the bar in Lola, shaped like a double blue rainbow, you'll find dining alcoves, among them a room surrounded by racks of wine.

of Grilled Portobello Mushrooms with grilled calamari, arugula, oil and lemon filled the room with a heavenly, garlicky smell and the main dish of Black Squid Ink Farfalle with a spicy red crabmeat sauce, also offered a pungent, unique scent. Happily, with both dishes, the taste surpassed the scent. Desserts are made in-house. What a great way to spend a great evening!

—Marc Weiss



Thin-sliced beef, served cold, with Parmigiano and arugula



Black Squid Ink Farfalle with spicy red crabmeat sauce

Address: 402 New York Avenue, Huntington
631-271-8341

Hours:

Lunch: Monday–Saturday: 12:00pm–4:00pm
Dinner: Monday–Thursday: 4:00pm–10:30pm
Friday and Saturday: 4:00pm–11:30pm
Sunday: 3:00pm–9:30pm

Reservations: Recommended

Credit Cards:

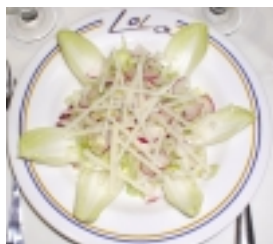
MasterCard, American Express, Visa, Diners Club

Check Average: Appetizer and entrée per person without drink \$20–\$35

Attire: Casual

Recently, the staff at *Best of Long Island Restaurants & Entertainment* was treated to a tasting, and we found the attention to detail in the setting was matched with an attention to detail in the food. For a salad

pleasing to the eyes and the palate, there was the Insalata Bianca, full of shapes and flavors: celery, endives, fennel, radish and Parmigiano. The appetizer



Insalata Bianca: celery, endive, fennel, radish and Parmigiano



Grilled Portobello Mushrooms with grilled calamari, arugula, oil and lemon

