



NOLITA

IN PURSUIT of JOLLY GOOD TIMES

SMALL PLATES

SMOKED ALMONDS *(8a, Almonds)* €5

MIXED HOUSE MARINATED OLIVES *(1a)* €6

ITALIAN CURED MEAT AND CHEESE BOARD €9.25

San Daniele, Mortadella, Finocchiona, Mixed Olives, Bocconcini Mozzarella (7,12)

CRISPY CALAMARI €8.50

Crunchy Buttermilk, Garlic & Lemon Dip (1a,3,7,14)

ARANCINI €8.25

Sundried Tomato & Fontal Cheese Arancini, Arriabatta and Aioli (1a,3,7,10)

CAPRESE BRUSCHETTA €9

Marinated Heirloom Tomatoes, Bocconcini, Baby Basil, Aged Balsamic (1a,7,12)

SPICY BUFFALO NOLITA WINGS €11.50

Celery Sticks, Blue Cheese & Chive Dip (1a,3,7,10)



MAINS

SEA BASS AQUA PAZZA €21

Roast Fillet of Sea Bass, with Olives, Capers, Wine, Parsley & Slow Roast Cherry Tomato (4,12,14)

NOLITA ROAST CHICKEN €18.50

Sausage and Sage Stuffing, Smoked Bacon, Roast Celeriac Purée, Cranberry Sauce (1a, 9,12)

ROAST SQUASH ROSITTO €15.95

Rocket, Parmesan, Pesto & Flaked Almonds (1a,7,8a Almonds)

RICH BEEF & PORK RAGU €17.50

Homemade Fresh Tagliatelle, Pangratta, Parmesan (1a,7,9,12)

CAMPANELLE CARBONARA €17.00

Crispy Pancetta, Aged Parmesan, Free Range Egg Yolk, Cracked Black Pepper (1a,3,7)



All our beef is of Irish origin. 10% service charge for groups of 10 or more. 100% of all tips received are given to staff.

ALLERGENS (1) Gluten, (1a) Wheat, (1b) Barley, (1c) Rye, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (8a) Almonds, (8b) Hazelnuts, (8c) Cashews, (8d) Pecan Nuts, (8e) Brazil Nuts, (8f) Pistachio Nuts, (8g) Macadamia Nuts (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs, GF - Gluten Free, V - Vegan



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PIZZA

MARGHERITA €15

"Fiammante" San Marzano Tomato, Fior di Latte, 24 Months Aged Parmesan, Basil, Extra Virgin Olive Oil (1a,7)

MARINARA €14.50

"Fiammante" San Marzano Tomato, Confit Garlic & Oregano, Extra Virgin Olive Oil (1a)

CHERRY NOLITA €17.50

18 months "Galloni" Parma Ham, Fior di Latte, 24 months Aged Parmesan, Cherry Buffalo DOP, Santos Cherry Tomato, Rocket, Extra Virgin Olive Oil (1a,7,12)

PICCANTE €17

"Fiammante" San Marzano Tomato, Fior di Latte, Schiacciata, House Pickled Chilli, Extra Virgin Olive Oil (1a,7,12)

WICKLOW GLAZED HAM & WILD MUSHROOM €16

"Fiammante" San Marzano Tomato, Wicklow Glazed Ham, Fior di Latte, Wild Mushroom & Truffle (1a,7,12)

VEGAN €15

Roast Squash Purée, Roast Sweet Potato, Caramelised Red Onion, Pickled Chilli, Chargrilled Broccoli, Rocket (1a)



SIDES

FRIES (1a) €5.50

TRUFFLE PARMESAN FRIES (1a,7) €5.50

POLENTA & PARMESAN (7) €5.50

ROCKET & PARMESAN (7) €5.50

WILTED GREENS (12) €5.50



TRIO OF DESSERTS €8

MINI MACAROON, SALTED CARAMEL
AND CHOCOLATE, MINI LEMON TART (1a,3,7)



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