

## 3 COURSE SET MENU

€45 PER PERSON

### SHARING STARTERS

#### ANTIPASTO

*Selection Of Italian Cured Meats & Cheeses, Olives, Smoked Almonds,*

*House Focaccia* (1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12)

#### CLASSIC TOMATO BRUSCHETTA

*Garlic Toasted Ciabatta, Sardinian*

*Tomatoes, Basil, EVO* (1A, 12)

#### ARANCINI

*Salt Baked Beetroot, Gorgonzola Dolce, Smoked Chilli Emulsion, Candied Walnuts* (1A, 3, 7, 8 WALNUTS, 10, 12)

#### NOLITA SPICY WINGS

*Glazed in Honey, Nduja and Balsamic* (5, 7, 9, 12)

#### CALAMARI

*Crispy Fried Squid* (1A, 3, 10, 12, 14)

### MAINS

#### CHICKEN PARMIGIANA

*Chicken Fillet Milanese, House Tomato Sauce Mozzarella and Parmigiano Reggiano* (1A, 3, 7)

#### NOLITA BURGER

*Aged Beef, Mozzarella, Lettuce, Fresh Onions, Burger Sauce, Brioche Bun* (1A, 3, 7, 12)

#### FISH OF THE DAY

*The Freshest Catch of The Day Paired with Our Chef's Creativity* (4)

#### SPAGHETTI AND MEATBALLS

*Fennel and Chilli Free Range Pork Meatballs, House Tomato Sauce, Parmigiano Reggiano* (1A, 3, 7)

#### SEAFOOD LINGUINE

*Atlantic Prawns, Calamari, Killary Fjord Mussels, Cherry Tomato, Garlic and Chilli* (1A, 2, 7, 12, 14)

#### PORCINI RISOTTO

*Riso Carnarolli, Porcini Mushrooms, Slow-Roast Datterino, Parmigiano Reggiano* (7, 12)

### PIZZA

#### MARGHERITA

*San Marzano Tomato Sauce, Mozzarella Fior di Latte, Parmigiano Reggiano, Fresh Basil, EVO* (1A, 7, 9)

#### CAPRICCIOSA

*San Marzano Tomato Sauce, Mozzarella Fior di Latte, Prosciutto Cotto, Roasted Wild Mushrooms, Olives, Grilled Artichokes* (1A, 7, 12)

#### DIAVOLA

*San Marzano Tomato Sauce, Mozzarella Fior di Latte, Schiacciata Salami, Nduja Calabrese* (1A, 7, 12)

#### QUATTRO FORMAGGI

*Mozzarella Fior di Latte, Parmigiano Reggiano, Gorgonzola Dolce, Fontina DOP* (1A, 7)

#### HAM AND MUSHROOMS

*San Marzano Tomato Sauce, Mozzarella Fior di Latte, Prosciutto Cotto, Roasted Wild Mushrooms* (1A, 7, 12)

#### ORTOLANA

*San Marzano Tomato Sauce, Mozzarella Fior di Latte, Grilled Aubergine, Grilled Courgettes, Sundried Tomatoes, Tropea Red Onions* (1A, 7, 12)

### CHOICE OF DESSERT

FERRERO ROCHER BROWNIE (5, 7, 8B HAZELNUTS)

NEW YORK STYLE CHEESECAKE (1A, 3, 7, 9)

GLASS OF PROSECCO (12)

*\* or substitute your dessert for a glass of prosecco*

# NOLITA

IN PURSUIT of JOLLY GOOD TIMES

### ALLERGEN INFORMATION

(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 VG - Vegetarian. Nolita uses 100% Irish Beef



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CHRISTMAS SET DINNER

