

BRUNCH COCKTAILS

- Mimosa** *Fresh Orange Juice, Prosecco* ⁽¹²⁾ €12.5
- Espresso Martini** *Vanilla Vodka, Kahlua Coffee Liqueur, Cold Brew, Sugar Syrup* €12.5
- Pornstar Martini** *Vanilla Vodka, Passionfruit Puree, Fresh Lime Juice, Prosecco* ⁽¹²⁾ €12.5
- Aperol Spritz** *Aperol, Soda Water, Prosecco, Fresh Orange Slice* ⁽¹²⁾ €12.5
- Bloody Mary** *Kettle One Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Celery Stick* ^(4,6,9,12) €12.5
- Margarita** *Don Julio Tequila, Cointreau, Orange, Fresh Lime Juice, Sugar Syrup* €12.5

STARTERS

- Arancini** *Salt Baked Beetroot, Gorgonzola Dolce, Smoked Chilli Emulsion, Candied Walnuts* ^(1A, 3, 7, 8 WALNUTS, 10, 12) €8.5
- Fritto Misto** *Slow Roasted Datterino, Basil Oil, Aged Balsamic, Pane Carasau* ^(1A, 7, 12) €10
- Mozzarella Burrata** *Slow Roasted Datterino, Basil Oil, Aged Balsamic, Pane Carasau* ^(1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12) €10
- Large with Rocket and Focaccia* €17
- Nolita Spicy Wings** *Glazed in Honey, Nduja and Balsamic, Gorgo Mayo, Celery* ^(3, 7, 9, 12) €11.5
- Large with Fries* €18
- Antipasto** *Selection Of Italian Cured Meats & Cheeses, Olives, Smoked Almonds, House Focaccia* ^(1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12) €18

BRUNCH CLASSICS

- Benedict** *English Muffin, Rashers, Poached Eggs, Hollandaise* ^(1A, 3, 7, 12) €15
- Florentine** *English Muffin, Spinach, Poached Eggs, Hollandaise* ^(1A, 3, 7, 12) €15
- Royale** *English Muffin, Smoked Salmon, Poached Eggs, Hollandaise* ^(1A, 3, 4, 7, 12) €15
- Breakfast Bap** *Brioche bun, Steak Bacon, Sausage, Fried Egg, Hollandaise and Red Sauce* ^(1A, 3, 7, 12) €16
- Avocado on Sourdough Toast** *Crushed Avocado, Poached Eggs, Roasted Tomatoes, Pickled Red Onions, Parmigiano Reggiano* ^(1A, 3, 7, 12) €16

MAINS

- Chicken Parmigiana** *Chicken Fillet Milanese, House Tomato Sauce Mozzarella & Parmigiano Reggiano* ^(1A, 3, 7) €21
- Nolita Burger** *Aged Beef, Mozzarella, Lettuce, Fresh Onions, Burger Sauce, Brioche Bun* ^(1A, 3, 7) €19
- Fish of the Day** *The freshest catch of the day paired with our chefs creativity* ⁽⁴⁾ €17

PASTA

- Tagliatelle Alfredo** *Butter, 30 Months aged Parmigiano Reggiano* ^(1A, 3, 7) €15
- add Roasted Chicken* €5
- Spaghetti and Meatballs** *Fennel & Chilli Free Range Pork Meatballs, House Tomato Sauce, Parmigiano Reggiano* ^(1A, 3, 7) €18
- Classic Lasagna** *Aged beef Ragù, Parmigiano Reggiano, Salad of Seasonal Leaves* ^(1A, 3, 7, 12) €18
- Seafood Linguine** *Atlantic Prawns, Calamari, Killary Fjord Mussels, Cherry Tomato, Garlic & Chilli* ^(1A, 2, 3, 7, 12, 14) €22

PIZZA

The Tomato sauce comes from Sardegna, the Flour from Napoli, as does Raffaele our Maestro Pizzaiolo, who has been with us from the beginning His dedication and 'Amore' make our Pizza one of the best in town

- Margherita** *San Marzano Tomato Sauce, Vegan Mozzarella and Parmesan, Fresh Basil, EVO* ^(1A) €15
- Marinara** *San Marzano Tomato Sauce, Fresh Garlic, Sicilian Dry Oregano, EVO* ^(1A, 7) €14.5
- Cherry Nolita** *Mozzarella Fior di Latte, Prosciutto Crudo Parma, Buffalo Mozzarella, Parmigiano Reggiano Red & Yellow Datterino Tomatoes, Rocket, EVO* ^(1A, 7) €18
- Diavola** *San Marzano Tomato Sauce, Mozzarella Fior di Latte, Schiacciata Salami, Nduja Calabrese* ^(1A, 7, 12) €17
- Ham and Mushrooms** *San Marzano Tomato Sauce, Mozzarella Fior di Latte, Prosciutto Cotto, Roasted Wild Mushrooms* ^(1A, 7, 12) €17
- Ortolana** *San Marzano Tomato Sauce, Mozzarella Fior di Latte, Grilled Aubergine, Grilled Courgettes, Sundried Tomatoes, Tropea Red Onions* ^(1A, 7, 12) €17

NOLITA

IN PURSUIT of GOOD TIMES

Great food starts with great produce from dedicated suppliers
Fruit and Vegetables: Caterway, Cordelia Foods
Fine Italian Produce: Italicatessen
Free Range Pork: Andarl Farm of County Mayo
Dry aged Beef and Irish Chicken: Pat Mcloughlin
Fresh Fish and Seafood: Glenmar, Kish Fish, Whrights of Marino
Gelato: ScoopGelato of Wexford

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64 S. GREAT GEORGE'S ST, DUBLIN 2

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

NOLITA

IN PURSUIT *of* GOOD TIMES