

NOLLITA



Canapés €25pp

ADD A WELCOME DRINK RECEPTION
FOR €10PP

Caprese Spiedini (7, 12)

Spiedini of Mozzarella di Bufala and Datterino Tomato, Fresh Basil,
Balsamic Reduction

Mortadella, Burrata, Focaccia (1A, 7, 8F Pistachio, 12)

House Focaccia, Mortadella, Mozzarella Burrata, Pistachio Salsa

Roast Beef Tonnato (1A, 3, 4, 10)

Slow Roast Striploin, Salsa Tonnata, Crispy Capers, Ciabatta

Ricotta Crostino (1A, 7, 8B Hazelnuts)

Toasted Ciabatta, Whipped Ricotta, Toasted Hazelnuts, Acaia Honey

Gamberi a la Diavola (1A,2,12)

Crispy Fried Prawns, 'Nduja, Honey and Balsamic Glaze

Porcini, Polenta, Pancetta (1A,7,12)

Polenta Bites with Porcini, Aged Parmesan and Crispy Pancetta

Arancini (1A, 3, 7, 8 Walnuts, 10, 12)

Salt Baked Beetroot, Gorgonzola Dolce, Smoked Chilli Emulsion,
Candied Walnuts

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

NoLlta uses 100% Irish Beef

TO PLACE AND SECURE A BOOKING, WE
REQUIRE A 10 EURO DEPOSIT PER PERSON.
THIS IS THEN DEDUCTED FROM YOUR BILL ON
THE DAY. WE KINDLY ASK THAT YOU PROVIDE
THE FINAL NUMBERS AND BBQ ORDER
MINIMUM 7 DAYS IN ADVANCE OF YOUR
BOOKING DATE.

