EARLY BIRD

2 COURSE FOR €26 3 COURSE FOR €30

STARTERS

CLASSIC TOMATO BRUSCHETTA

Garlic Toasted Ciabatta, Sardinian Tomatoes, Basil, EVO (1A)

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, Gorgo Mayo, Celery (3, 7, 9, 12)

CALAMARI

Crispy Fried Squid, Lemon and Garlic Dip (1A, 3, 10, 12, 14)

MAINS

TAGLIATELLE ALFREDO

Butter, 30 Months aged Parmigianino Reggiano (1A, 3, 7) Add Roasted Chicken €5 Add Smoked Pancetta €5

SPAGHETTI AND MEATBALLS

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

WILD MUSHROOM RISOTTO

Riso Carnarolli, Wild Mushroom, Slow-Roast Datterino, Parmigiano Reggiano (7, 12)

CHICKEN PARMIGIANA

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

NOLITA BURGER

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

PASTA

MARGHERITA

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

MARINARA

San Marzano Tomato Sauce, Fresh Irish Garlic, Sicilian Dry Oregano, EVO (1A)

DIAVOLA

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

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)

SIDES

ROCKET, PARMESAN AND CHERRY TOMATO SALAD (7, 12) €5

SEASONAL GREENS AND SALSA VERDE ⑺ €5

PARMESAN PANCETTA FRIES (7) €6

DESSERTS

CLASSIC TIRAMISU (1A, 3, 7, 12)

PROFITEROLES AND DARK CHOCOLATE SAUCE (1A, 3, 7)



IN PURSUIT of GOOD TIMES