

# NOLITA

## 3 COURSE SET DINNER MENU

€49 PER PERSON

PLEASE SELECT A MAINS OR A PIZZA

### SHARING STARTERS

#### ANTIPASTO

SELECTION OF ITALIAN CURED MEATS & CHEESES, OLIVES, SMOKED ALMONDS (1a,7,9,8A,8F,12)

#### CLASSIC TOMATO BRUSCHETTA

GARLIC TOASTED CIABATTA, SARDINIAN TOMATOES, BASIL, EVO (1a,12) V

#### ARANCINI

SSUNDRIED TOMATO, GORGONZOLA DOLCE, SMOKED CHILLI EMULSION, CANDIED WALNUTS (1A,3,7,8h,10,12)

#### NOLITA SPICY WINGS

GLAZED IN HONEY, NDUJJA & BALSAMIC (3,7,9,12)GF

#### CALAMARI

CRISPY FRIED SQUID, GARLIC DIP (1A,3,10,12,14)

### MAINS

#### CHICKEN PARMIGIANA

CHICKEN FILLET MILANESE, HOUSE TOMATO SAUCE, MOZZARELLA AND PARMIGIANO REGGIANO, WITH ROAST POTATOES (1A,3,7)

#### NOLITA BURGER

AGED BEEF, PROVOLA, LETTUCE, FRESH ONIONS, PICKLE, HOUSE BURGER SAUCE, IN A BRIOCHE BUN (1A,3,7,12)

#### FISH OF THE DAY

THE FRESHEST CATCH OF THE DAY, PAIRED WITH OUR CHEF'S CREATIVITY (4)

#### PAPPARDELLE AL RAGU

SIGNATURE DOUBLE BEEF RAGU, PARMIGIANO REGGIANO, HOMEMADE PAPPARDELLE (1A,3,7,12)

#### SEAFOOD LINGUINE

ATLANTIC PRAWNS, CALAMARI, KILLARY FJORD MUSSELS, CHERRY TOMATO, GARLIC & CHILLI, HOMEMADE LINGUINE (1A,2,7,12,14)

#### PORCINI RISOTTO

RISO CARNAROLI, PORCINI MUSHROOMS, SLOW-ROASTED DATTERINO TOMATO, PARMIGIANO REGGIANO (7,12)GF

### PIZZA

#### MARGHERITA

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PARMIGIANO REGGIANO, FRESH BASIL, EVO (1A,7)

#### HAM & TURKEY

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, PROSCIUTTO COTTO, ROAST TURKEY BREAST, HOMEMADE CRANBERRY JAM (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)

#### SAUSAGE AND POTATO

ITALIAN SAUSAGE, SMOKED CHEESE, POTATOES, MOZZARELLA FIOR DI LATTE, WHITE BASE (NO SAUCE)(1A,7)

#### ORTOLANA

SAN MARZANO TOMATO SAUCE, MOZZARELLA FIOR DI LATTE, GRILLED AUBERGINE, GRILLED COURGETTE, SUN-DRIED TOMATO, TROPEA RED ONIONS (1A,7,12) V

\*AVAILABLE WITH VEGAN CHEESE

### CHOICE OF DESSERT

FERRERO ROCHER BROWNIE (3,7,8B)GF

#### CANNOLI SICILIANI

(1A,12,7,6,8,8F)

APPLE STRUDEL, VANILLA ICE CREAM, CARAMEL & AMARETTO SAUCE (1A)V

#### GLASS OF PROSECCO (12)

DON'T FANCY DESSERT? YOU CAN SWAP IT FOR A GLASS OF PROSECCO.

PLEASE NOTE:

A DISCRETIONARY SERVICE CHARGE OF 12.5% APPLIES TO SET MENUS.  
100% OF ALL SERVICE CHARGES GO TO THE STAFF.

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, (8H)WALNUTS / (9)CELERY / (10)MUSTARD / (11)SESAME SEED / (12)SULPHUR DIOXIDE & SULPHITES / (13)LUPIN / (14)MOLLUSCS.

GF = GLUTEN FRIENDLY / V = VEGAN / VG = VEGETARIAN.

OUR BEEF IS OF 100% IRISH ORIGIN.