

NOLITA

3 COURSE SET DINNER MENU

€49 PER PERSON

PLEASE SELECT A MAIN 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

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

NOLITA SPICY WINGS

GLAZED IN HONEY, NDUJA & 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)

MEZZI RIGATONI AL RAGU

SIGNATURE DOUBLE BEEF RAGU, PARMIGIANO
REGGIANO, HOME MADE MEZZI RIGATONI PASTA
(1A,3,7,12)

GNOCCHI SORENTINA

POTATO GNOCCHI, TOMATO SAUCE, MOZZARELLA
FIOR DI LATTE, PARMIGIANO REGGIANO (1A,3,7,9) V

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,
CAMEL & 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.