



# NOLITA

IN PURSUIT *of* GOOD TIMES



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## BRUNCH

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@Nolitadublin

64 S. Great George's St, Dublin 2

# NOLITA

## BRUNCH COCKTAILS

**Pornstar Martini** €12.5

Vanilla Vodka, Passionfruit Puree, Fresh Lime Juice, Prosecco (12)

**Bottomless Brunch** €19.95

Prosecco or Mimosa (1.5 Hours from your reservation)

**Aperol Spritz** €12.5

Soda Water, Prosecco, Fresh Orange Slice (12)

**Bloody Mary** €12.5

Kettle One Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Celery Stick (4,6,9,12)

## STARTERS

**Arancini** €8.5

Sundried Tomato, Gorgonzola Dolce, Smoked Chilli Emulsion, Candied Walnuts (1A, 3, 7, 8 WALNUTS, 10, 12)

**Fritto Misto** €12.5

Calamari Atlantic Prawns, Seabass, Courgettes, Lemon and Garlic Dip (1A,2,3,4, 10,12,14)

**Mozzarella Burrata** €10

Burrata Cheese, Slow Roasted Datterino Tomato, Basil Oil, Aged Balsamic Vinegar, Pane Carasau (1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12)

**Large with Rocket Salad and Basket Bread** €17

**Nolita Wings** €11.5

Chicken Wings, Honey, Nduja and Balsamic Sauce, Gorgo Mayo, (3, 7, 9,12) **Large with Fries** €18

**Antipasto** €18

Selection Of Italian Cured Meats & Cheeses, Olives, Smoked Almonds, Basket Bread (1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12)



## BRUNCH CLASSICS

**Benedict** €15

English Muffin, Rashers, Poached Eggs, Hollandaise Sauce, Served with Rocket Salad and Chunky Garlic Potatoes (1A, 3, 7, 12)

**Florentine English Muffin** €15

Spinach, Poached Eggs, Hollandaise Sauce, Served with Rocket Salad and Chunky Garlic Potatoes (1A, 3, 7, 12)

**Royale** €15

English Muffin, Smoked Salmon, Poached Eggs, Hollandaise Sauce, Served with Rocket Salad and Chunky Garlic Potatoes (1A,3, 4, 7, 12)

**Breakfast Bap** €16

Brioche bun, Streaky Bacon, Sausage, Fried Egg, Hollandaise and Red Sauce, Served with Rocket Salad and Chunky Garlic Potatoes (1A, 3, 7, 12)

**Avocado on Sourdough Toast** €16

Crushed Avocado, Poached Eggs, Roasted Tomatoes, Pickled Red Onions, Parmigiano Reggiano, Served with Rocket Salad and Chunky Garlic Potatoes (1A, 3, 7, 12)

## MAINS

**Chicken Parmigiana** €21

Chicken Fillet Milanese, House Tomato Sauce Mozzarella & Parmigiano Reggiano, Served with Chunky Garlic Potatoes (1A, 3, 7)

**Nolita Burger** €19

Aged Beef Mince, Provolone Cheese, Lettuce, Fresh Onions, Fresh Tomato, Pickles, Burger Sauce, Brioche Bun, Served with Fries (1A, 3, 7)

## PASTA

**Tagliatelle Alfredo** €18.5

Butter, 30 Months aged Parmigiano Reggiano, Fresh Cream, Choice of Smoked Pancetta or Chicken (1A, 3, 7)

**Spaghetti and Meatballs** €18.5

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

**Classic Lasagna** €19

Aged beef Ragù, Parmigiano Reggiano, Served with Rocket, Parmesan and Cherry Tomato Salad or Fries (1A, 3, 7, 12)

**Seafood Linguine** €22

Atlantic Prawns, Calamari, Killary Fjord Mussels, Cherry Tomato, Garlic & Chilli, Bisque Stock (1A, 2, 3, 7, 12, 14)



## 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** €15

San Marzano Tomato Sauce, Mozzarella and Parmesan Cheese, Fresh Basil, EVOO (1A)

**Marinara** €14.5

San Marzano Tomato Sauce, Fresh Garlic, Sicilian Dry Oregano, EVOO (1A, 7)

**Cherry Nolita** €18

Mozzarella Fior di Latte, Prosciutto Crudo Di Parma, Buffalo Mozzarella, Parmigiano Reggiano, Datterino Tomatoes, Rocket Salad, EVOO (1A, 7)

**Diavola** €17

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

**Hawaiian Pizza** €17

San Marzano Tomato Sauce, Mozzarella Fior di Latte, Cooked Italian Ham, Pineapple (1A, 7, 12)

**Ortolana** €17

San Marzano Tomato Sauce, Mozzarella Fior di Latte, Grilled Aubergine, Grilled Courgettes, Sundried, Tomatoes, Red Onions (1A, 7, 12)

## DESSERTS

**Cannoli Siciliani** €9

(1A,6, 7,8,9,12)

**Vegan Apple Strudel** €9

(1A,V)

## 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

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

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