

NOLITA

SNACKS

Smoked Almonds and Olives _____ €5
(8A ALMONDS)

Garlic Bread _____ €6
Artisan Ciabatta Bread , Garlic Butter, Parsley and Chives (1A, 7) Add Mozzarella €2

Selection of Focaccia _____ €6
Today's Homemade Focaccia Bread, Selection of Dips (1,1A,7, 8)

STARTERS

Arancini _____ €9
Sundried Tomato, Gorgonzola Dolce, Smoked Chilli Emulsion, Candied Walnuts (1A, 3, 7, 8 WALNUTS, 10, 12)

Fritto Misto _____ €14
Calamari Atlantic Prawns, Seabass, Courgettes, Lemon and Garlic Dip (1A,2,3,4, 10,12,14) Large with fries.€27

Mozzarella Burrata _____ €12
Burrata Cheese, Slow Roasted Datterino Tomato, Basil Oil, Aged Balsamic Vinegar, Pane Carasou (1A, 12) Large with Rocket Salad and Basket Bread €19

Nolita Wings _____ €13
Chicken Wings, Honey, Nduja and Balsamic Sauce, Gorgo Mayo, (3, 7, 9,12) Large with Fries €26

Antipasto _____ €18
Selection Of Italian Cured Meats & Cheeses, Olives, Smoked Almonds, Basket Bread (1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12)

Bruschetta _____ €10
Garlic Toasted Ciabatta Bread , Sardinian Tomatoes, Basil, EVOO (1A,12)

MAINS

Chicken Parmigiana _____ €23
Chicken Fillet Milanese, House Tomato Sauce Mozzarella & Parmigiano Reggiano, Served with Chunky Garlic Potatoes (1A, 3, 7)

Nolita Burger _____ €19.5
Aged Beef Mince, Provolone Cheese, Lettuce, Fresh Onions, Fresh Tomato, Pickles, Burger Sauce, Brioche Bun, Served with Fries (1A, 3, 7)

Fish of the Day _____
The Freshest Catch of The Day Paired with Our Chef's Creativity (Market Price)

New York Strip _____ €34
10 Oz Striploin Dry Aged for 30 days, Served with Fries and Peppercorn Sauce (7) Add Prawns €6

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

PASTA

All our pasta is made fresh, in house, every day, by our dedicated pasta Chef Mario . We only use free range eggs and the best Italian semolina and 00 flour

Tagliatelle Alfredo _____ €20
Butter, 30 Months aged Parmigiano Reggiano, Fresh Cream, Choice of Smoked Pancetta or Chicken (1A, 3, 7)

Spaghetti and Meatballs _____ €19
Fennel & Chilli Free Range Pork Meatballs, House Tomato Sauce, Parmigiano Reggiano (1A, 3, 7)

Classic Lasagna _____ €20
Aged Beef Ragù, Parmigiano Reggiano, Rocket, Served with a choice of Fries or Rocket and Parmesan salad (1A, 3, 7, 12)

Seafood Linguine _____ €26
Atlantic Prawns, Calamari, Killary Fjord Mussels, Cherry Tomato, Garlic & Chilli, Bisque Stock (1A, 2, 3, 7, 12, 14)

Porcini Risotto _____ €22
Riso Carnaroli, Porcini Mushrooms, Slow-Roast Datterino Tomato , Parmigiano

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 _____ €16.5
San Marzano Tomato Sauce, Mozzarella and Parmesan Cheese, Fresh Basil, EVOO (1A)

Cherry Nolita _____ €19
Mozzarella Fior di Latte, Prosciutto Crudo Di Parma, Buffalo Mozzarella, Parmigiano Reggiano, Datterino Tomatoes, Rocket Salad, EVOO (1A, 7)

Diavola _____ €17.5
San Marzano Tomato Sauce, Mozzarella Fior di Latte, Schiacciata Salami, Nduja Calabrese (1A, 7, 12)

Hawaiian Pizza _____ €17.5
San Marzano Tomato Sauce, Mozzarella Fior di Latte, Cooked Italian Ham , Pineapple (1A, 7, 12)

Capricciosa _____ €18
San Marzano Tomato Sauce, Mozzarella Fior di Latte, Cooked Italian Ham, Roasted Wild Mushrooms, Olives, Grilled Artichokes (1A, 7, 12)

Quattro Formaggi _____ €18
Mozzarella Fior di Latte, Parmigiano Reggiano, Gorgonzola Dolce, Fontina PDO (1A, 7)

Ortolana _____ €18.5

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

Extra Meat and Cheese toppings _____ €2.5

Extra Vegetarian toppings _____ €1

Vegan Mayo and Garlic Mayo _____ €2

SIDES

Chunky Garlic Potatoes _____ €6

Rocket , Parmesan and Cherry Tomato Salad (7,12) _____ €6

Seasonal Greens and Salsa Verde (7) _____ €6

Parmesan Pancetta Fries (7) _____ €6

Classic Caesar Salad (1A,3, 4, 7,10, 12) _____ €6

DESSERTS

Classic Tiramisu (1A, 3, 7, 12) _____ €10

New York Style Cheesecake (1A, 3, 7) _____ €10

Cannoli Siciliani (1A, 6, 7, 8, 8f, 12) _____ €9

Vegan Apple Strudel (1A) _____ €9

Ferrero Rocher Brownie (1A, 3, 7, 8B) _____ €11

HAZELNUTS)



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, Wrights of Marino
Gelato: ScoopGelato of Wexford

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64 S. Great George's St, Dublin 2



NOLITA

IN PURSUIT *of* GOOD TIMES

A LA CARTE

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