

## SNACKS

- Olives** ..... €5
- Smoked Almonds** (8A ALMONDS) ..... €5
- Garlic Bread** Artisan Ciabatta, Garlic Butter, Parsley, and Chives (1A, 7) ..... €6.5
- Add Mozzarella ..... €3
- Breadbasket** Today's Selection of Artisan Breads, Grissini, EVO, Aged Balsamic (1A) ..... €5 per person

## STARTERS

- Arancini** Sundried Tomato, Gorgonzola Dolce, Smoked Chilli Emulsion, Candied Walnuts (1A, 3, 7, 8 WALNUTS, 10, 12) .... €9.5
- Fritto Misto** Calamari, Atlantic Prawns, Seabass, Courgettes, Lemon and Garlic Dip (1A, 2, 3, 4, 10, 12, 14) ..... €14
- Large with fries ..... €27
- Mozzarella Burrata** Slow Roasted Datterino, Basil Oil, Aged Balsamic, Pane Carasau (1A, 12) ..... €12
- Large with Rocket and Focaccia ..... €19
- Nolita Spicy Wings** Glazed in Honey, Nduja and Balsamic, Gorgo Mayo, Celery (3, 7, 9) ..... €13
- Large with fries ..... €26
- Antipasto** Selection Of Italian Cured Meats & Cheeses, Olives, Smoked Almonds, House Focaccia (1A, 7, 9, 8A ALMONDS, 8F PISTACHIO 12) ..... €18

## PASTA AND RISOTTO

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 oo flour.

- Tagliatelle Alfredo** Butter, 30 Months aged Parmigiano Reggiano (1A, 3, 7) ..... €17
- 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) ..... €19
- Classic Lasagna** Aged Beef Ragu, Parmigiano Reggiano, Salad of Seasonal Leaves (1A, 3, 7, 12) ..... €20
- Seafood Linguine** Atlantic Prawns, Calamari, Killary Fjord Mussels, Cherry Tomato, Garlic and Chilli (1A, 2, 7, 12, 14) ..... €26
- Porcini Risotto** Riso Carnarolli, Porcini Mushrooms, Slow-Roast Datterino, Parmigiano Reggiano (7, 9, 12) ..... €22

## MAINS

- Chicken Parmigiana** Chicken Fillet Milanese, House Tomato Sauce Mozzarella and Parmigiano Reggiano (1A, 3, 7) ..... €23
- Nolita Burger** Aged Beef, Mozzarella, Lettuce, Fresh Onions, Burger Sauce, Brioche Bun (1A, 3, 7) ..... €19.5
- Fish of the Day** The Freshest Catch of The Day Paired with Our Chef's Creativity ..... Market Price
- New York Strip** 10 Oz Striploin Dry Aged for 30 days, Fries and Peppercorn Sauce (7) ..... €34

## 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 San Marzano Tomato Sauce, Mozzarella Fior di Latte, Parmigiano Reggiano, Fresh Basil, EVO (1A, 7) ..... €15
- Cherry Nolita** Mozzarella Fior di Latte, Prosciutto Crudo Parma, Buffalo Mozzarella, Parmigiano Reggiano Red and Yellow Datterino Tomatoes, Rocket, EVO (1A, 7) ..... €18
- Diavola** San Marzano Tomato Sauce, Mozzarella Fior di Latte, Schiacciata Salami, Nduja Calabrese (1A, 7, 12) ..... €17.5
- Ham and Mushrooms** San Marzano Tomato Sauce, Mozzarella Fior di Latte, Prosciutto Cotto, Roasted Wild Mushrooms (1A, 7, 12) ..... €17
- Capricciosa** San Marzano Tomato Sauce, Mozzarella Fior di Latte, Prosciutto Cotto, Roasted Wild Mushrooms, Olives, Grilled Artichokes (1A, 7, 12) ..... €18
- Quattro Formaggi** Mozzarella Fior di Latte, Parmigiano Reggiano, Gorgonzola Dolce, Fontina DOP (1A, 7) ..... €18
- Ortolana** San Marzano Tomato Sauce, Mozzarella Fior di Latte, Grilled Aubergine, Grilled Courgettes, Sundried Tomatoes, Tropea Red Onions (1A, 7, 12) ..... €17

## SIDES

- Chunky Garlic Potatoes** with Garlic and Rosemary (7) ..... €6
- Rocket, Parmesan and Cherry Tomato Salad** (7, 12) ..... €6
- Seasonal Greens and Salsa Verde** (7) ..... €6
- Parmesan Pancetta Fries** (7) ..... €7.5
- 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) 7) ..... €9
- Vegan Apple Strudel** (1A, V) ..... €9
- Ferrero Rocher Brownie** (1A, 3, 7, 8B HAZELNUTS) ..... €11

# NOLITA

IN PURSUIT of GOOD TIMES

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

Sysco

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**64 S. GREAT GEORGE'S ST, DUBLIN 2**

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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