

NOLITA

DINNER MENU

Snacks

Warm Focaccia , Served with Pesto & Flavoured Butter of the Day (1a, 3, 7, 8)	€7
Smoked Almonds & House Marinated Olives (8a)	€5
Antipasto Selection of Cured Meats & Cheese, Olives Almonds, Pesto & Sourdough (1a, 7, 9, 8a, 8f, 8h, 12) (To Share)	€19

Starters

Confit Duck & Mozzarella Arancini , Truffle Aioli (1a, 3, 7, 9, 10, 12)	€12
Pancetta Mac & Cheese Croquettes , 'Nduja Aioli & Bacon Crumb (1a, 3, 7, 10, 12)	€11
Burrata , Caponata Trapanese, Basil Gremolata & Toasted Sourdough (1a, 7, 8a, 8h, 9, 12)	€12
Torched Heirloom Tomato , Cherry Mozzarella, Basil, Balsamic, Sourdough (1a, 7, 12)	€10
Chicken Wings , 'Nduja Hot Sauce, Spring Onion & Sesame, Blue Cheese Aioli (1a, 3, 7, 9, 10, 11, 12)	€14
Woodfired Prawns , Garlic, Chili, Confit Cherry Tomatoes, Parsley, Sourdough (1a, 2, 12)	€14

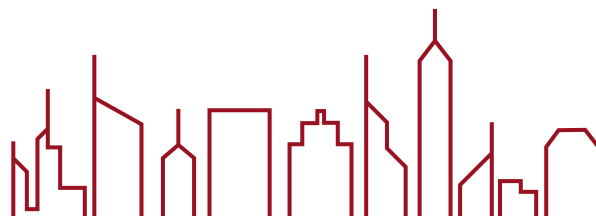
Mains

Double Smash Burger , Smoked Scamorza, Bacon, Pickles, Burger Sauce (1a, 3, 7, 10, 12)	€19.5
Black Angus Striploin 10oz , Balsamic Glazed Cherry Vine Tomatoes, Pepper Sauce, Fries, Rocket & Parmesan Salad (7, 9, 12)	€36
Roast Chicken Florentine , Creamy Orzo Pasta, Garlic Crumb (1a, 3, 7, 9, 12)	€23
Fish of the Day , The Freshest Catch of The Day Paired with Our Chef's Creativity	(Market Price)

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) Pine 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

12.5% service charge on tables of 6 or more



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Pasta

Lasagna , Aged Beef Ragù, Parmigiano Reggiano, Basil, Served with Fries, Rocket & Parmesan Salad (1a, 3, 7, 12)	€21
Roast Truffle Gnocchi , Crispy Cavolo Nero, Parmigiano Reggiano (1a, 3, 7, 9, 12)	€21
Seafood Linguine , Cockles, Mussels & Atlantic Prawns, Chili, Garlic, Parsley & Bisque Sauce (1a, 2, 3, 4, 7, 9, 10, 12, 14)	€28
Braised Pork Ragù , Pappardelle, Basil Pesto & Parmigiano Reggiano (1a, 3, 7, 8h, 9, 10, 12)	€23
Spicy Tomato Casarecce Pasta , Burrata, Semi Dried Tomatoes (1a, 3, 7)	€18
Butternut Squash Risotto , Crispy Sage, Parmigiano Reggiano & Whipped Ricotta (7)	€18

Pizza

Margherita , San Marzano Tomato Sauce, Mozzarella & Parmesan Cheese, Fresh Basil, EVOO (1a, 7)	€16.5
Cherry NoLita , Mozzarella Fior Di Latte, Prosciutto Crudo Di Parma, Buffalo Mozzarella, Parmigiano Reggiano, Datterino Tomatoes, Rocket Salad, EVOO (1a, 7)	€17.5
Diavola , San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Schiacciata Salami, 'Nduja Calabrese (1a, 7, 12)	€17.5
Hawaiian Pizza , San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Cooked Italian Ham, Pineapple (1a, 7, 12)	€17
Quattro Formaggi , Mozzarella Fior Di Latte, Parmigiano Reggiano, Gorgonzola Dolce, Fontina PDO (1a, 7)	€16.5
Ortolana , San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Grilled Aubergine, Grilled Courgettes, Sundried Tomatoes, Tropea Red Onions (1a, 7, 12)	€16.5
Mortadella Pizza , Mozzarella Fior Di Latte, Mortadella, Burrata, Chunky Pistachio Pesto, Parmigiano Reggiano (1a, 7, 8f, 12)	€17

Sides

Garlic & Rosemary Chunky Potatoes (7)	€6
Parmesan Pancetta Fries (7)	€6.5
Parmesan & Truffle Potatoes (3, 7, 10, 12)	€7
Rocket Parmesan Salad (7, 12)	€4.5
Tenderstem Broccoli & Salsa Verde (12)	€5.5

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