

NOLITA

SET MENU

Starters

Pancetta Mac & Cheese Croquettes, 'Nduja Aioli, Bacon Crumb (1a, 3, 7, 10, 12)

Burrata, Caponata Trapanese, Basil Gremolata & Toasted Sourdough (1a, 8a, 8h, 9, 12)

Chicken Wings, 'Nduja Hot Sauce, Spring Onion & Sesame, Blue Cheese Aioli (1a, 3, 7, 9, 10, 12)

Garlic & Chili Prawns, Cherry Tomatoes, Parsley, Sourdough (1a, 2, 12)

Mains

Chicken Florentine, Creamy Orzo Pasta, Garlic Crumb (1a, 3, 7, 9, 10, 12)

Braised Pork Ragù, Pappardelle, Basil Pesto & Parmigiano Reggiano (1a, 3, 7, 8h, 9, 10, 12)

Spicy Tomato Casarecce Pasta, Burrata, Semi Dried Tomatoes (1a, 3, 7, 12)

Black Angus Striploin 10oz, Balsamic Glazed Cherry Vine Tomatoes, Pepper Sauce, Fries, Rocket & Parmesan Salad (7, 9, 12) (€5 supplement)

Margherita, San Marzano Tomato Sauce, Mozzarella & Parmesan Cheese, Fresh Basil, EVOO (1a, 7)

Diavola, San Marzano Tomato Sauce, Mozzarella Fior Di Latte, Schiacciata Salami, 'Nduja Calabrese (1a, 7, 12)

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

Optional Sides

Parmesan & Truffle Potatoes (3, 7, 10, 12) (€4 supplement)

Rocket Parmesan Salad (7, 12) (€4 supplement)

Tenderstem Broccoli & Salsa Verde (7, 12) (€4 supplement)

Desserts

Classic Tiramisu (1a, 3, 6, 7, 12)

New York Style Cheesecake with Fresh Berries (1a, 3, 7)

Hazelnut Brownie (1a, 3, 7, 8b)

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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