

NOLITA

DINNER MENU

Starters

Thinly Sliced Porchetta, Pickled Radish, Apple Gel (10 12) GF	€16
Bruschetta, Confit Garlic, Crusty Ciabatta, Sundried Tomato, Basil Emulsion, EVOO (1a 3 10) GFA, VG	€16
Pork & Veal Meatball, Spicy Marinara, Toasted Focaccia (3 9) GFA	€16
Gambas, Butter Emulsion, White Wine, Garlic, Chilli served with Toasted Focaccia & Lemon (1a 2 7 12) GFA	€14
Scallops, Crispy Chicken Skin, Caper Butter Sauce, Chives (3 7 14) GF	€18
Confit Duck & Mushroom Arancini, Parmesan, Garlic Aioli (1a 3 7 12)	€14

Mains

12oz NY Strip, Roasted Cherry Tomato on the Vine, Rosemary & Garlic Potatoes, Red Wine Jus, Dressed Mixed Leaves (7 9 12) GF	€52
Fregola Sarda, Spinach Purée, Crispy Kale, Aged Parmesan (1a 3 7) VG	€22
Carbonara, Guanciale, Brown Butter Yolk, Pecorino Sauce (1a 3 7 12)	€24
Fettucine Alfredo, Chicken Supreme, Alfredo Sauce, Parmesan (1a 3 7)	€24
Pork Schnitzel, Apple & Celeriac Slaw, Mushroom & Peppercorn Sauce (1a 3 7 10 12)	€27
Caprese Salad, Burrata, Heirloom Tomato, Basil Emulsion, EVOO, Toasted Focaccia (1a 3 7 10) GFA, VG	€22

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, **GFA** - Gluten-free adaptable, **V** - Vegan, **VG** - Vegetarian | Nolita uses 100% Irish Beef

12.5% service charge on tables of 6 or more



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Pizzas

Margherita, San Marzano Tomatoes, Fior Di Latte, Basil (1a 7) VG	€18
Peperoni, San Marzano Tomatoes, Fior Di Latte, Pepperoni (1a 7 12)	€19
Picante, San Marzano Tomatoes, Fior Di Latte, N'duja, Red Chilli Flakes, Parmesan (1a 7 12)	€19
Vegetarian, San Marzano Tomatoes, Fior Di Latte, Porcini, Grilled Aubergine, Sundried Tomato (1a 7) VG	€18
Prosciutto, Fior Di Latte, Burrata, Prosciutto, Sundried Tomato, Pesto, Rocket (1a 7 8h)	€19
Red Onion & Goats Cheese, Fior Di Latte, Red Onion Marmalade, Goats' Cheese, Balsamic Reduction, Rocket (1a 7 12) VG	€20

Sides

Caesar Salad, Gem Lettuce, Crouton, House Dressing, Parmesan (3 4 7 10) VG, GFA	€7
Triple Cooked Chips GF, VG	€7
Rosemary & Garlic Potato's GF, VG	€6
Mixed Leaf Salad (12) VG, GF	€6

Dips

Truffle Aioli (3 10) GF, VG	€3
Garlic Aioli (3 10) GF, VG	€3
Pesto (7 8h) GF, VG	€3
Basil Aioli (3 10) GF, VG	€3

*All our pastas, doughs and sauces are made in house.
Our pizza dough is fermented for 36 hours, by our pizzaiola Ayse, to give it a delicious chewy texture.*

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