NoLITA
ITALIAN BAR & KITCHEN

DINNER MENU

SHARING PLATES • WOOD FIRED PIZZA • HOMEMADE PASTA

SMALL PLATES

SMOKED ALMONDS €7
Smoked Almonds & House Marinated Olives 8a 12 GF V

BBQ PEPPERS €8
Filled with Mascarpone, Chilli, Parsley 7 12 GF VG

FOCACCIA €10
Olive Oil, Balsamic, Maldon Salt 1a 12 V

BABY GEM CAESAR €12
Pancetta, Garlic & Herb Croutons, Aged Parmesan
1a 3 4 7 10 12 GFA

CARBONARA CROQUETTE €14
Guanciale, Smoked Mozzarella, Pecorino Romano, Garlic Aioli
1a 3 7 10 12

CORN RIBS €14
Basil Aioli, Pecorino, Lime 3 7 10 12 GF VG VA

WOOD FIRED BEETROOT €14
Soft Herbs, Goats' Cheese, Pistachio 7 8f 12 GF VG VA

GAMBAS €14
Olive Oil, Chilli, Garlic, Burnt Lemon, Focaccia 1a 2 7 12 GFA

BRUSCHETTA €14
Semi-Dried Tomato, Confit Garlic, Whipped Ricotta
1a 7 GFA VG VA

CRISPY CHICKEN WINGS €16
Calabrian Chilli Hot Sauce, Vegan Ranch Dressing, Lime, Sesame
6 10 11 12 GF

BIG PLATES

ANTIPASTO €20
Selection of Cured Italian Meats & Cheeses, Basil Pesto, Smoked Almonds, House Marinated Olives, Toasted Focaccia
1a 7 8a 8h 12 GFA

CHICKEN PARMIGIANA €24
Scamorza, Arrabbiata, with a choice of side 1a 3 7 9 12

SICILIAN STYLE PORK CHOP €28
Italian Greens, Lemon, Chilli, Capers, Olives 7 12 GF

HOMEMADE PASTA

PACCHERI €22
Stracciatella, Basil Pesto 1a 3 7 8h GFA

LINGUINE €24
Arrabbiata, Mussels, Clams, Tiger Prawns 1a 2 3 4 12 14 GFA

PAPPARDELLE €24
Duck Ragù, Rosemary, Aged Parmesan 1a 3 4 7 9 12 GFA

FUSILLI €24
Butternut Squash, Guanciale, Fried Sage 1a 3 7 12 GFA

TAGLIATELLE €24
Roasted Courgette, Chestnut Mushroom, Artichoke, Tomato Sauce 1a 3 9 12 GFA VG VA

WOOD FIRED PIZZA

MARGHERITA €18
San Marzano Tomato, Fior di Latte, Basil 1a 7 VG VA

PEPPERONI €19
San Marzano Tomato, Fior di Latte, Pepperoni 1a 7 12

DIAVOLA €19
San Marzano Tomato, Fior di Latte, Ventricina, Hot Honey 1a 7 12

VEGETARIAN €19
San Marzano Tomato, Fior di Latte, Porcini, Roasted Aubergine, Semi-Dried Tomato 1a 7 VG VA

CHORIZO SAUSAGE & POTATO €19
Fior di Latte, Aged Parmesan 1a 7 12

RED ONION & GOATS CHEESE €19
Fior di Latte, Rocket, Balsamic Glaze 1a 7 12 VG VA

SHORT RIB & CHIPOTLE €24
Fior di Latte, King Oyster Mushroom, Smoked Scamorza, Crispy Onion 1a 7 12

SIDES

ITALIAN GREENS €7
Chilli, Garlic, Olive Oil 7 GF VG VA

TRIPLE COOKED CHIPS €7
GF V

TRUFFLE MAC 'N' CHEESE €8
1a 3 7 10

DIPS

TRUFFLE AIOLI €3
3 10 12 GF VG

GARLIC AIOLI €3
3 10 12 GF VG

HOT HONEY €3
GF VG 12

VEGAN RANCH €3
6 10 12 GF V

All our beef is of 100% Irish Origin • Allergen info – GF – Gluten Free – GFA – Gluten Free Adaptable – VG Vegetarian – V Vegan - VA Vegan Adaptable

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


64 South Great George's Street, Dublin
NoLITA
IN PURSUIT of GOOD TIMES