

APPETIZERS

While you browse the menu

OLIVES (VG) 5
Marinated olives, garlic,
peppers, mushrooms 222kcal

GARLIC & ROSEMARY
FLATBREAD (VG) 6.5
Freshly hand stretched 671kcal

GARLIC & MOZZARELLA
FLATBREAD (V) 8.5
Freshly hand stretched 813kcal

STARTERS

ANTIPASTI – TO SHARE 22
Bresaola, 'nduja, salami, Gorgonzola,
olives, sundried tomato, rocket & garlic
flatbread 1063kcal

BRUSCHETTA (VG) 9.5
Garlic sourdough topped with fresh tomatoes,
basil & balsamic reduction 432kcal

BRESAOLA 12.5
Thinly sliced cured beef, rocket
& shaved Parmesan 298kcal

CALAMARI 11.5
Lightly dusted, deep fried served with
lemon & black pepper mayo 401kcal

CAPRESE SALAD (V) 12.5
Buffalo mozzarella, fresh tomatoes,
basil & balsamic dressing 655kcal

MOZZARELLA (V) 9.5
Crispy coated mozzarella with an
arrabbiata sauce 340kcal

It was an absolute pleasure to create
the menu for Nolito. Being born in Italy,
I drew my inspiration from traditional
Italian favourites made with love.

CHEF SARA
DANESIN
MASTERCHEF
FINALIST

Sara X

VG – Vegan | V – Vegetarian – many of our dishes can be made for vegans, please ask you server.

FOOD ALLERGIES: due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients. Our dish descriptions do not include all the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a manager before placing an order. Food allergen information is available upon request.

PIZZA hand stretched sourdough

MARGHERITA (V) 15.25
San Marzano tomato, fior di latte mozzarella,
basil & olive oil 892kcal

PEPPERONI 17.25
San Marzano tomato, fior di latte mozzarella,
pepperoni & more pepperoni 1249kcal

NAPOLI 16.25
San Marzano tomato, fior di latte mozzarella,
anchovies, olives & capers 1004kcal

REGINA 17.25
San Marzano tomato, fior di latte mozzarella,
ham, mushroom & black olives 986kcal

DIAVOLA 17.25
San Marzano tomato, fior di latte mozzarella,
spicy salami & 'nduja 1402kcal

PASTA Freshly made to order

PAPPARDELLE 18.5
Pappardelle with slow-cooked
beef shin ragu 643kcal

LASAGNE 17.5
Oven baked layered fresh egg pasta with
a rich ragu & béchamel sauce 722kcal

LINGUINE GAMBERONI 19.5
Linguine with king prawns,
tomato, garlic & chilli 441kcal

DIPS FOR
YOUR CRUST

GARLIC AIOLI (VG) 329kcal 2

SPICY 'NDUJA DIP 381kcal 2

PESTO DIP 336kcal 2

SOFIA 18.25
San Marzano tomato, fior di latte mozzarella,
prosciutto, rocket & Parmesan 1137kcal

ORTOLANA (V) 16.25
San Marzano tomato, fior di latte mozzarella,
mushroom, peppers, onion & basil 883kcal

SPAGHETTI CARBONARA 17.5
Spaghetti with pancetta, eggs, Parmesan
& black pepper 862kcal

TORTELLONI CACIO E PEPE 17.5
Pecorino tortelloni served with melted butter,
Parmesan & black pepper 1102kcal

SPAGHETTI PUTTANESCA 16.5
Tomato, anchovies, olives, capers,
garlic & chilli 489kcal

RIGATONI (V) 16.5
Rigatoni with tomato & mascarpone 645kcal

ALL-DAY BREAKFAST

FULL BREAKFAST 19
Tuscan sausages, bacon, fried eggs, breakfast beans,
mushrooms, hash browns & toasted sourdough 1379kcal

VEGGIE BREAKFAST (V) 19
Vegetarian sausages, fried eggs, breakfast
beans, hash browns, smashed avocado,
mushrooms & toasted sourdough 1076kcal

SIDES & SAUCES

CHIPS (VG) 485kcal 5

GARDEN SALAD (VG) 130kcal 5

BROCCOLI (VG) 88kcal 4

GREEN BEANS (VG) 70kcal 4

GARLIC & ROSEMARY
FLATBREAD (VG) 6.5
Freshly hand stretched 671kcal

GARLIC AIOLI (VG) 329kcal 2

SPICY 'NDUJA DIP 381kcal 2

PESTO DIP 336kcal 2

◆ IN A RUSH? ◆

All meals can be ready in
15 minutes. Please notify
your server on arrival.

MAINS

RIBEYE 31.5
Grilled 8oz ribeye on a bed of rocket & Parmesan,
served with chips and a peppercorn sauce 1222kcal

ALL OUR BURGERS ARE SERVED
ON A BRIOCHE TOASTED BUN
& COME WITH CHIPS

THE NEW YORKER 19.5
Beef burger with pastrami, smoked Italian
cheese, American mustard, tomato, onion &
baby gem, pickle & burger sauce 1276kcal

THE NOLITO BURGER 17.5
Beef burger, smoked Italian cheese, baby gem,
onion, tomato, pickle & burger sauce 1173kcal

THE HIGH LINE (VG) 18.5
Beyond Meat patty, vegan cheese, baby gem,
onion, tomato, pickles, burger sauce 1042kcal

Add:
Extra Patty & Cheese 298kcal 5
Bacon 152kcal 3 | Fried Egg 102kcal 3
'Nduja 312kcal 4
Smoked Italian Cheese 118kcal 3

MUSHROOM RISOTTO 16
Risotto with porcini mushroom & Parmesan 963kcal

GNOCCHI 15.5
Soft & creamy gnocchi dressed in pesto 670kcal

CHICKEN ESCALOPE 23
Chicken breast pan fried in lemon butter
with new potatoes & green beans 746kcal

SEA BREAM 27.5
Pan fried sea bream on a warm new potato salad
with capers, parsley & herb dressing 632kcal

CHICKEN SALAD 17.5
Baby gem, spring onion, semi-dried cherry
tomato, croutons, pumpkin seeds, walnuts,
green apple, herbs & Gorgonzola 892kcal

Add:
Pancetta 152kcal 3
Mozzarella (V) 360kcal 7
Prawns 221kcal 7



ALLERGEN INFORMATION
please use the QR code or
speak to a member of staff.

HOUSE SPRITZ

APEROL SPRITZ 13
Prosecco, Aperol

ITALICUS SPRITZ 13
Prosecco, Italicus

MALFY SPRITZ 13
Malfy Rosa gin paired with Fever-Tree
Pink Grapefruit topped with prosecco

LIMONCELLO SPRITZ 13
Limoncello paired with Fever-Tree
lemon tonic topped with prosecco



NEGRONI

Our celebration
of an Italian classic



NEGRONI 13.5
Sipsmith London Dry,
Campari, Martini Rosso

WHITE NEGRONI 13.5
Sipsmith London Dry,
Martini, Lillet Blanc

APEROL NEGRONI 13.5
Sipsmith London Dry,
Aperol, Lillet Blanc

NEGRONI SBAGLIATO 13.5
Prosecco, Campari, Lillet Rouge



MOCKTAILS

CRODINO APERITIVO 8.25
The Italian non-alcoholic
Aperitivo 105kcal

CEDER SPRITZ 8.25
Ceder's Classic paired with
Fever-Tree Mediterranean
tonic 64kcal

CEDER ROSE SPRITZ 8.25
Ceder's Pink Rose paired
with Fever-Tree Raspberry
& Orange Blossom 36kcal

NO-GRONI SPRITZ 8.25
Fever-Tree Italian Blood Orange,
AECORN bitters, orange 55kcal

Nolito
COCKTAILS



DISCOVER OUR CURATED DRINKS LIST, SHOWCASING A SELECTION OF SOME OF THE FINEST REFRESHMENTS FROM THE WORLD'S BEST PRODUCERS



VINO

CHAMPAGNE & SPARKLING

	125ml	Bottle
LE ALTANE EXTRA DRY PROSECCO VENETO, ITALY – Crisp, fresh, green apples, citrus	9.5	38.5
TAITTINGER BRUT RESERVE NV EPERNAY, FRANCE – Green fruit, citrus, brioche	19.5	95



WHITE



VITIS NOSTRA SOAVE DOC VENETO, ITALY – Citrus lemon, flinty, peach, crisp	8.5	10.5	29.5
PARINI PINOT GRIGIO DELLE VENEZIE VENETO, ITALY – Refreshing, lemon, nectarine	9.5	11.5	32.5
GRECO DI TUFO, TRE FIORI CAMPANIA, ITALY – Honeysuckle, grapefruit, orange zest	11.5	13.5	38.5
ALLUMEA ORGANIC GRILLO CHARDONNAY SICILIA, ITALY – Pineapple, lemon, great minerality	12.5	14.5	42.5
WAIPARA HILLS SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND – Fresh citrus, grapefruit, melon notes	14.5	16.5	47.5
GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA PIEMONTE, ITALY – Mineral, laced, honeydew melon, almond	17.5	19.5	54.5



ROSÉ



	175ml	250ml	Bottle
PARINI PINOT GRIGIO ROSATO DELLE VENEZIE VENETO, ITALY – Summer fruit, raspberry, pear	9.5	11.5	32.5
VITA ZINFANDEL ROSATO PUGLIA, ITALY – Strawberry & cream, red berries	11.5	13.5	38.5
ZENSA ROSATO IGP ORGANIC PUGLIA, ITALY – Strawberries, green melon, roses, jasmine	12.5	14.5	41.5



RED



	175ml	250ml	Bottle
MONTEPULCIANO D’ABRUZZO, PARINI ABRUZZO, ITALY – Cherry, violet, dried fruit, toasted hazelnut	9.5	11.5	32.5
RARE VINEYARD PINOT NOIR FRANCE – Raspberry, strawberry, cherry, violets, sweet spice	10.5	12.5	35.5
CHIANTI RISERVA, “ANTICA CINTA” TENUTE PICCINI TOSCANA, ITALY – Ripe cherry, spice, blackcurrant, oak	11.5	13.5	37.5
ALLUMEA ORGANIC NERO D’AVOLA MERLOT SICILIA, ITALY – Blueberry, cherry, fresh	12.5	14.5	39.5
FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO PUGLIA, ITALY – Plum, cherry jam, cocoa, spice	13.5	15.5	45.5
BAROLO ENRICO SERAFINO PIEMONTE, ITALY – Red fruit, liquorice, vanilla	–	–	60
AMARONE DELLA VALPOLICELLA VENETO, ITALY – Cherry, raisin, spicy notes	–	–	75

All wines available as 125ml



NOLITO
all-day Italian dining