

APPETIZERS

While you browse the menu

OLIVES (VG) 5.5

Marinated olives, garlic, peppers, mushrooms 222kcal

GARLIC & ROSEMARY FLATBREAD (VG) 6.5

Freshly hand stretched 671kcal

GARLIC & MOZZARELLA FLATBREAD (V) 9

Freshly hand stretched 813kcal

STARTERS

ANTIPASTI – TO SHARE 22.5

Bresaola, 'nduja, salami, Gorgonzola, olives, sundried tomato, rocket & garlic flatbread 1063kcal

BRUSCHETTA (VG) 10

Garlic bloomer topped with fresh tomatoes, basil & balsamic reduction 432kcal

BRESAOLA 13

Thinly sliced cured beef, rocket & shaved Grana Padano 298kcal

CALAMARI 12

Lightly dusted, deep fried served with garlic aioli 401kcal

CAPRESE SALAD (V) 13.5

Buffalo mozzarella, fresh tomatoes, basil & balsamic dressing 655kcal

MOZZARELLA (V) 10

Crispy coated mozzarella with a tomato & basil dip 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 your 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) 15.5

San Marzano tomato, fior di latte mozzarella, basil & olive oil 892kcal

PEPPERONI 17.5

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

NAPOLI 16.5

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

REGINA 17.5

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

DIAVOLA 17.5

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 18.5

San Marzano tomato, fior di latte mozzarella, parma ham, rocket & Grana Padano 1137kcal

ORTOLANA (V) 16.5

San Marzano tomato, fior di latte mozzarella, mushroom, peppers, onion & basil 883kcal

SPAGHETTI CARBONARA 17.5

Spaghetti with pancetta, eggs, Grana Padano & black pepper 862kcal

TORTELLONI CACIO E PEPE 17.5

Pecorino tortelloni served with melted butter, Grana Padano & black pepper 1102kcal

SPAGHETTI PUTTANESCA 16.5

Tomato, anchovies, olives, capers, garlic & chilli 489kcal

RIGATONI (V) 16.5

Rigatoni with tomato, mascarpone & Grana Padano 645kcal

ALL-DAY BREAKFAST

FULL BREAKFAST 19.5

Tuscan sausages, bacon, fried eggs, breakfast beans, mushrooms, hash browns & toasted bloomer 1379kcal

VEGGIE BREAKFAST (V) 19.5

Vegetarian sausages, fried eggs, breakfast beans, hash browns, smashed avocado, mushrooms & toasted bloomer 1076kcal

SIDES & SAUCES

CHIPS (VG) 485kcal 5.5

GARDEN SALAD (VG) 130kcal 5.5

BROCCOLI (VG) 88kcal 4.5

GREEN BEANS (VG) 70kcal 4.5

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 32.5

Grilled 8oz ribeye on a bed of rocket & Grana Padano, served with chips & a peppercorn sauce 1222kcal

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

THE NEW YORKER 20

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

THE NOLITO BURGER 18

Beef burger, smoked Italian cheese, baby gem, onion, tomato, pickle & burger sauce 1173kcal

THE HIGH LINE (VG) 19

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, Grana Padano & truffle oil 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 BASS 27.5

Pan fried sea bass on a warm new potato salad with capers, parsley & salsa verdi 632kcal

CHICKEN SALAD 17.5

Baby gem, spring onion, sunblushed 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 13.25
Prosecco, Aperol



ITALICUS SPRITZ 13.25
Prosecco, Italicus



MALFY SPRITZ 13.25
Malfy Rosa gin paired with Fever-Tree Pink Grapefruit topped with prosecco



LIMONCELLO SPRITZ 13.25
Limoncello paired with Fever-Tree lemon tonic topped with prosecco



NEGRONI

Our celebration of an Italian classic



NEGRONI 13.75
Sipsmith London Dry, Campari, Martini Rosso



WHITE NEGRONI 13.75
Sipsmith London Dry, Martini, Lillet Blanc



APEROL NEGRONI 13.75
Sipsmith London Dry, Aperol, Lillet Blanc



NEGRONI SBAGLIATO 13.75
Prosecco, Campari, Lillet Rouge



MOCKTAILS



CRODINO APERITIVO 8.5
The Italian non-alcoholic Aperitivo 105kcal



CEDER SPRITZ 8.5
Cedar's Classic paired with Fever-Tree Mediterranean tonic 64kcal



CEDER ROSE SPRITZ 8.5
Cedar's Pink Rose paired with Fever-Tree Raspberry & Orange Blossom 36kcal



NO-GRONI SPRITZ 8.5
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	9.75	38.95
TAITTINGER BRUT RESERVE NV EPERNAY, FRANCE – Green fruit, citrus, brioche	20.95	97.5



WHITE



	175ml	250ml	Bottle
VITIS NOSTRA SOAVE DOC VENETO, ITALY – Citrus lemon, flinty, peach, crisp	8.5	11	30
PARINI PINOT GRIGIO DELLE VENEZIE VENETO, ITALY – Refreshing, lemon, nectarine	9.5	12	33.5
GRECO DI TUFO, TRE FIORI CAMPANIA, ITALY – Honeysuckle, grapefruit, orange zest	11.5	14	40
ALLUMEA ORGANIC GRILLO CHARDONNAY SICILIA, ITALY – Pineapple, lemon, great minerality	12.5	15	44
WAIPARA HILLS SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND – Fresh citrus, grapefruit, melon notes	14.5	17	48
GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA PIEMONTE, ITALY – Mineral, laced, honeydew melon, almond	17.5	21	55



ROSÉ



	175ml	250ml	Bottle
PARINI PINOT GRIGIO ROSATO DELLE VENEZIE VENETO, ITALY – Summer fruit, raspberry, pear	9.5	12	33.5
VITA ZINFANDEL ROSATO PUGLIA, ITALY – Strawberry & cream, red berries	11.5	14	39
ZENSA ROSATO IGP ORGANIC PUGLIA, ITALY – Strawberries, green melon, roses, jasmine	12.5	15	42

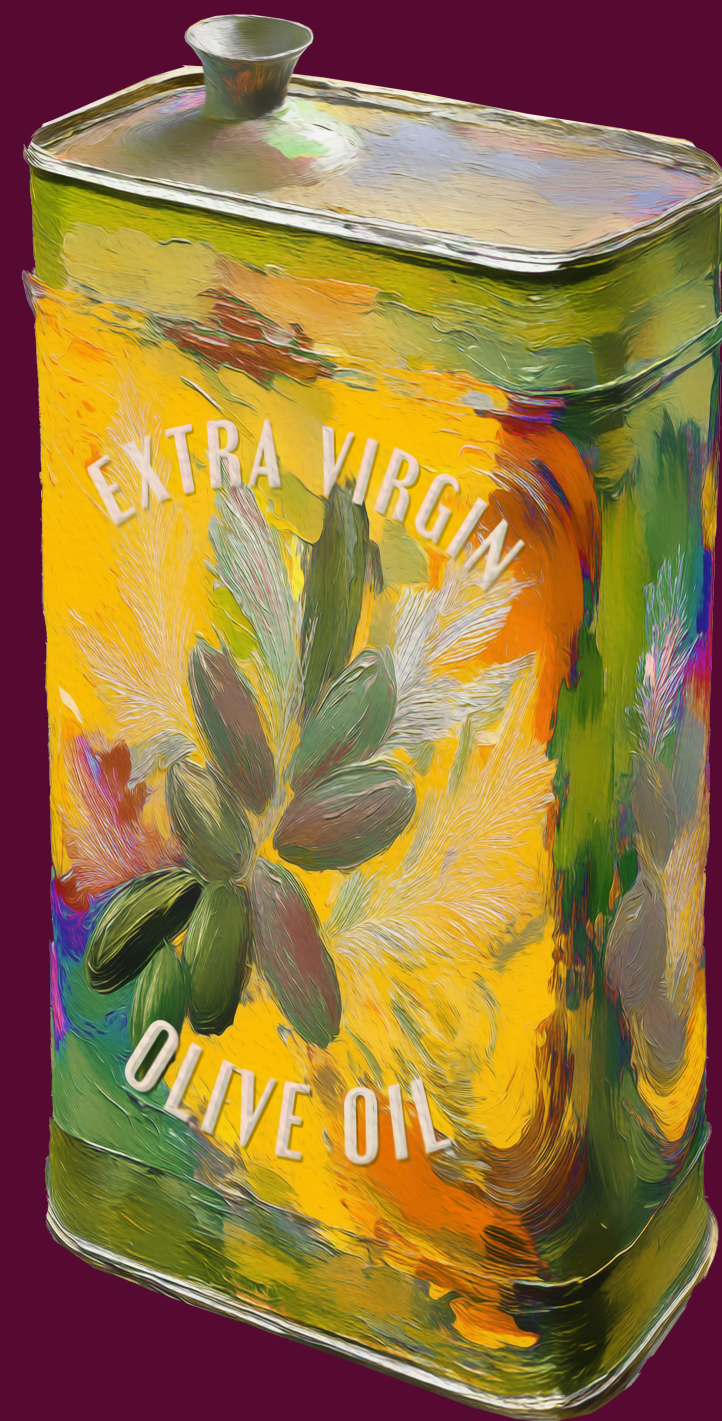


RED



	175ml	250ml	Bottle
MONTEPULCIANO D'ABRUZZO, PARINI ABRUZZO, ITALY – Cherry, violet, dried fruit, toasted hazelnut	9.5	12	33.5
RARE VINEYARD PINOT NOIR FRANCE – Raspberry, strawberry, cherry, violets, sweet spice	10.5	13	37.5
CHIANTI RISERVA, "ANTICA CINTA" TENUTE PICCINI TOSCANA, ITALY – Ripe cherry, spice, blackcurrant, oak	11.5	13	39
ALLUMEA ORGANIC NERO D'AVOLA MERLOT SICILIA, ITALY – Blueberry, cherry, fresh	12.5	15	41.5
FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO PUGLIA, ITALY – Plum, cherry jam, cocoa, spice	13.5	16	48
BAROLO ENRICO SERAFINO PIEMONTE, ITALY – Red fruit, liquorice, vanilla	–	–	65
AMARONE DELLA VALPOLICELLA VENETO, ITALY – Cherry, raisin, spicy notes	–	–	70

All wines available as 125ml



NOLITO

all-day Italian dining