

NOLITO

breakfast menu

SMOOTHIES

TROPICAL 6

Coconut, pineapple, mango, mint, lime & apple juice

BERRY 6

Blackberries, raspberries, strawberries & apple juice

DETOX 6

Ginger, courgette, banana, carrot, blueberry & apple juice

MANGO 6

Passionfruit, pineapple, mango & apple juice

FRESH JUICES

FRESH ORANGE JUICE 4

APPLE 3

CRANBERRY 3

TOMATO 3

PINEAPPLE 3

PINK GRAPEFRUIT 3

KIDS BREAKFAST

SCRAMBLED EGGS ON TOAST 6

FULL BREAKFAST 9

VEGGIE BREAKFAST (V) 9

PANCAKES (V) 9

NUTELLA PANCAKES (V) 9

TOAST (V) 4



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

BREAKFAST

FULL BREAKFAST 15

Tuscan sausage, bacon, eggs, breakfast beans, mushroom & hash browns

VEGGIE BREAKFAST (V) 15

Vegetarian sausage, smashed avocado, eggs, breakfast beans, mushroom & hash browns

NO FUSS 14

Two Tuscan sausages, bacon, eggs & hash browns

PANCAKES (V) 13

Pancakes with berries, mascarpone & maple syrup

NUTELLA PANCAKES (V) 13

Pancakes with Nutella, mascarpone & roasted hazelnuts

SMOKED SALMON & SCRAMBLED EGGS 15

Served on toasted sourdough

SMASHED AVOCADO (V) 15

Avocado, poached eggs, cherry tomatoes, roasted seeds on toasted sourdough

Add:

Bacon 4 | Two hash browns (VG) 4
Smoked salmon 6 | Toast 2

EGGS

EGGS FLORENTINE (V) 12

Poached eggs with spinach & hollandaise on a toasted muffin

EGGS BENEDICT 13

Poached eggs with ham & hollandaise on a toasted muffin

EGGS ROYALE 15

Poached eggs with smoked salmon & hollandaise on a toasted muffin

Add:

Bacon 4 | Two hash browns (VG) 4
Smoked salmon 6 | Toast 2

LIGHT OPTIONS

PASTRIES

CROISSANT WITH BUTTER & JAM (V) 5

PAIN AU CHOCOLAT (V) 4

ALMOND CROISSANT (V) 4

CINNAMON ROLL (V) 4

GRANOLA (V) 6

Crunchy granola, berry compote, yoghurt & honey

TOAST 4

Two slices of either sourdough, white or brown with your choice of jam, marmalade, honey or marmite

BREAKFAST EXTRAS

TWO SAUSAGES 4

TWO BACON 4

TWO VEGGIE SAUSAGES (VG) 4

TWO HASH BROWNS (VG) 4

BREAKFAST BEANS (VG) 3

SMASHED AVOCADO (VG) 6

TWO EGGS (V) 4

SMOKED SALMON 6

MUSHROOMS (VG) 3

YOGHURT 2

IN A RUSH?

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

BREAKFAST COCKTAILS

BELLINI 10

Prosecco, peach puree

MIMOSA 10

Prosecco, fresh orange juice

BLOODY MARY 10

Absolut vodka, tomato juice, celery, spices

ESPRESSO MARTINI 12

Absolut vodka, Kahlua, espresso

HOT DRINKS

CAFFE 3

(espresso)

CAFFE DOPPIO 4

(double espresso)

MACCHIATO 3

LATTE 4

CAPPUCCINO 4

AMERICANO 3

CAFFE AFFOGATO 5

HOT CHOCOLATE 4

ENGLISH BREAKFAST TEA 3

HERBAL 4

mint, superfruit, chamomile or green tea

EXTRA SHOT 1

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Cocktails

WINE

CHAMPAGNE & SPARKLING

LE ALTANE-EXTRA DRY PROSECCO, VENETO, ITALY

Crisp, fresh, green apples, citrus

125ml 9 Bottle 30

TAITTINGER-BRUT RESERVE NV EPERNAY, FRANCE

Green fruit, citrus, brioche

125ml 15 Bottle 70

WHITE

PARINI PINOT GRIGIO DELLE VENEZIE

Refreshing, lemon, nectarine

175ml 9 250ml 11 Bottle 29

VITIS NOSTRA SOAVE DOC

Citrus lemon, flinty, peach, crisp

175ml 8 250ml 10 Bottle 28

GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI

Honeysuckle, grapefruit, orange zest

175ml 11 250ml 13 Bottle 33

ALLUMEA ORGANIC GRILLO CHARDONNAY

Pineapple, lemon, great minerality

175ml 12 250ml 14 Bottle 39

WAIPARA HILL SAUVIGNON BLANC, MARLBOROUGH

Fresh citrus, grapefruit, melon notes

175ml 13 250ml 15 Bottle 42

GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA

Mineral, laced, honeydew melon, almond

175ml 17 250ml 19 Bottle 50

RED

MONTEPULCIANO D'ABRUZZO, PARINI

Cherry, violet, dried fruit, toasted hazelnut

175ml 8 250ml 10 Bottle 28

RARE VINEYARD PINOT NOIR, VIN DE FRANCE

Raspberry, strawberry, cherry, violets, sweet spice

175ml 9 250ml 11 Bottle 29

CHIANTI RISERVA, "ANTICA CINTA" TENUTE PICCINI

Ripe cherry, spice, blackcurrant, oak

175ml 10 250ml 12 Bottle 32

ALLUMEA ORGANIC NERO D'AVOLA MERLOT, SICILIA

Blueberry, cherry, fresh

175ml 11 250ml 13 Bottle 33

FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO

Plum, cherry jam, cocoa, spice

175ml 13 250ml 15 Bottle 42

BAROLO ENRICO SERATINO

Red fruit, liquorice, vanilla

Bottle 50

AMARONE DELLA VALPOLICELLA

Cherry, raisin, spicy notes

Bottle 60

ROSÉ

PARINI PINOT GRIGIO ROSATO DELLE VENEZIE

Summer fruit, raspberry, pear

175ml 9 250ml 11 Bottle 30

VITA ZINFANDEL ROSATO, IGT PUGLIA

Strawberry & cream, red berries

175ml 11 250ml 13 Bottle 32

NOLITO

all-day Italian dining

APPETIZERS

For while you browse the menu

OLIVES (VG) 5

Marinated olives, garlic, peppers, mushrooms

GARLIC & ROSEMARY FLATBREAD (VG) 6

Freshly hand stretched

GARLIC & MOZZARELLA FLATBREAD (V) 8

Freshly hand stretched

PIZZA *hand stretched sourdough*

MARGHERITA (V) 15

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

PEPPERONI 17

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

REGINA 17

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

DIAVOLA 17

San Marzano tomato, fior di latte mozzarella, spicy salami & 'nduja

SOFIA 18

San Marzano tomato, fior di latte mozzarella, prosciutto, rocket & Parmesan

ORTOLANA (V) 16

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

PASTA

PAPPARDELLE 18

Pappardelle with slow-cooked beef shin ragu

LASAGNE 17

Oven baked layered fresh egg pasta with a rich ragu & béchamel sauce

LINGUINE GAMBERONI 19

Linguine with king prawns, tomato, garlic & chilli

SPAGHETTI CARBONARA 16

Spaghetti with pancetta, eggs, Parmesan & black pepper

RAVIOLI CACIO E PEPE 18

Pecorino ravioli served with melted butter, Parmesan & black pepper

VEGETABLE LASAGNE (V) 17

Oven baked layered fresh egg pasta with vegetables & béchamel sauce

SPAGHETTI PUTTANESCA 16

Tomato, anchovies, olives, capers, garlic & chilli

RIGATONI (V) 16

Rigatoni with tomato & mascarpone

ALL-DAY BREAKFAST

FULL BREAKFAST 17

Tuscan sausage, bacon, eggs, breakfast beans, mushrooms, hash browns & toasted sourdough

VEGGIE BREAKFAST (V) 17

Vegetarian sausage, sweetcorn fritter, eggs, breakfast beans, hash brown, mushrooms & toasted sourdough

SIDES

TRUFFLE FRIES 6

Shoestring fries, truffle oil & Parmesan

FRIES (VG) 5

Shoestring fries

SIDE SALAD 5

GREEN BEANS (VG) 4

BROCCOLI (VG) 4

GARLIC & ROSEMARY FLATBREAD (VG) 6

Freshly hand stretched

IN A RUSH?

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

MAINS

RIBEYE 27

Grilled 8oz ribeye on a bed of rocket & Parmesan with shoestring fries

ALL OUR BURGERS ARE SERVED IN A TOASTED BUN & COME WITH SHOESTRING FRIES

THE NEW YORKER 19

Beef burger with pastrami, smoked Italian cheese, American mustard, baby gem, tomato, pickles, red onion & burger sauce

THE NOLITO BURGER 17

Beef burger with smoked Italian cheese, baby gem, tomato, pickles, red onion & burger sauce

THE HIGH LINE (VG) 17

Beyond Meat™ patty, vegan cheese, baby gem, tomato, pickles, red onion, burger sauce

Add:

Extra Patty 5 | Bacon 3

Fried Egg 3 | 'Nduja 4

Smoked Italian Cheese 3

MUSHROOM RISOTTO 15

Risotto with porcini mushroom & Parmesan

CHICKEN ESCALOPE 23

Chicken breast pan fried in lemon butter with new potatoes & green beans

SEABREAM 25

Pan fried sea bream on a warm new potato salad with capers, parsley & herb dressing

CHICKEN SALAD 16

Baby gem, spring onion, semi-dried cherry tomato, croutons, pumpkin seeds, walnuts, green apple, herbs & Gorgonzola

Add:

Pancetta 4 | Mozzarella (V) 9

Prawns 9



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

STARTERS

ANTIPASTI – TO SHARE 22

Bresaola, 'nduja, salami, Gorgonzola, olives, sundried tomato, rocket & sourdough bread

BRUSCHETTA (VG) 9

Garlic sourdough topped with fresh tomatoes, basil & balsamic reduction

BRESAOLA 13

Thinly sliced cured beef, rocket & shaved Parmesan

CALAMARI 11

Lightly dusted, deep fried served with lemon & black pepper mayonnaise

CAPRESE SALAD (V) 12

Buffalo mozzarella, fresh tomatoes, basil & balsamic dressing

MOZZARELLA (V) 9

Crispy coated mozzarella with an arrabiatta sauce

GNOCCHI 12

Soft & creamy gnocchi dressed in pesto

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



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NOLITO

Kids Menu

STARTERS

CALAMARI 11

Lightly dusted, deep fried served with lemon & black pepper mayonnaise

MOZZARELLA (V) 9

Crispy Coated mozzarella with a tomato sauce

PIZZA & PASTA

PEPPERONI 11

San Marzano Tomato, fior di latte mozzarella & pepperoni

MARGHERITA (V) 9

San Marzano Tomato, fior di latte mozzarella, basil & olive oil

REGINA 10

Tomato sauce, mozzarella, ham, mushrooms

SOFIA 12

San Marzano Tomato, fior di latte mozzarella, prosciutto, rocket & Parmesan

RIGATONI (V) 9

Rigatoni with tomato & mascarpone

GNOCCHI 9

Soft & creamy gnocchi dressed in pesto

ALL-DAY BREAKFAST

FULL BREAKFAST 9

Tuscan sausage, bacon, egg, hash brown & toasted sourdough

VEGGIE BREAKFAST (V) 9

Vegetarian sausage, egg, hash brown & toasted sourdough

DESSERTS

GELATO (V) 5

Select 2 scoops: pistachio, cookies & cream, chocolate or vanilla

NUTELLA PANCAKES (V) 9

Pancakes with Nutella, mascarpone & roasted hazelnuts

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NOLITO

drinks menu

CHAMPAGNE & SPARKLING

LE ALTANE-EXTRA DRY PROSECCO, VENETO, ITALY

Crisp, fresh, green apples, citrus

125ml	9
Bottle	30

TAITTINGER-BRUT RESERVE NV EPERNAY, FRANCE

Green fruit, citrus, brioche

125ml	15
Bottle	70

BEERS & CIDERS

DRAUGHT

Stella Artois 4.6%

Pint	7
Half Pint	4

Menebrea Blonde 4.8%

Pint	8
Half Pint	4

BOTTLED

Menebrea Lager 0% 330ml (56 Kcal)	5
Menebrea Amber 5% 330ml	6
Corona Lager 4.5% 330ml	6

CIDER

Magners Original 4.5% 330ml	6
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COCKTAILS

BELLINI	10
Prosecco, peach puree	
MIMOSA	10
Prosecco, fresh orange juice	
NEGRONI	10
Beefeater dry gin, Campari, Lillet Rouge	
APEROL SPRITZ	12
Prosecco, Aperol	
ITALICUS SPRITZ	12
Prosecco, Italicus	
BLOODY MARY	10
Absolut vodka, tomato juice, celery, spices	
OLD FASHIONED	12
Jameson Black Barrel, Angostura bitters, gomme syrup	
ESPRESSO MARTINI	12
Absolut vodka, Kahlua, espresso	

MOCKTAILS

CRANBERRY KISS	6
Cranberry juice, orange juice, club soda	
GINGER COLADA	6
Pineapple, coconut cream, ginger beer, lime juice	
VIRGIN ORANGE MOJITO	6
Mint, lime, orange juice, soda	
CRODINO APERITIVO	8
The Italian non-alcoholic Aperitivo	

ROSÉ WINE

PARINI PINOT GRIGIO ROSATO DELLE VENEZIE

Summer fruit, raspberry, pear

175ml	9
250ml	11
Bottle	30

VITA ZINFANDEL ROSATO, IGT PUGLIA

Strawberry & cream, red berries

175ml	11
250ml	13
Bottle	32

WHITE WINE

PARINI PINOT GRIGIO DELLE VENEZIE

Refreshing, lemon, nectarine

175ml	9
250ml	11
Bottle	29

VITIS NOSTRA SOAVE DOC

Citrus lemon, flinty, peach, crisp

175ml	8
250ml	10
Bottle	28

GRECO DI TUFO, ROCCA DEL DRAGONE, TRE FIORI

Honeysuckle, grapefruit, orange zest

175ml	11
250ml	13
Bottle	33

ALLUMEA ORGANIC GRILLO CHARDONNAY

Pineapple, lemon, great minerality

175ml	12
250ml	14
Bottle	39

WAIPARA HILL SAUVIGNON BLANC, MARLBOROUGH

Fresh citrus, grapefruit, melon notes

175ml	13
250ml	15
Bottle	42

GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA

Mineral, laced, honeydew melon, almond

175ml	17
250ml	19
Bottle	50

RED WINE

MONTEPULCIANO D'ABRUZZO, PARINI

Cherry, violet, dried fruit, toasted hazelnut

175ml	8
250ml	10
Bottle	30

RARE VINEYARD PINOT NOIR, VIN DE FRANCE

Raspberry, strawberry, cherry, violets, sweet spice

175ml	9
250ml	11
Bottle	30

CHIANTI RISERVA, "ANTICA CINTA" TENUTE PICCINI

Ripe cherry, spice, blackcurrant, oak

175ml	10
250ml	12
Bottle	32

ALLUMEA ORGANIC NERO D'AVOLA MERLOT, SICILIA

Blueberry, cherry, fresh

175ml	11
250ml	13
Bottle	33

FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO

Plum, cherry jam, cocoa, spice

175ml	13
250ml	15
Bottle	42

BAROLO ENRICO SERATINO

Red fruit, liquorice, vanilla

Bottle	50
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AMARONE DELLA VALPOLICELLA

Cherry, raisin, spicy notes

Bottle	60
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All wines available as 125ml

SPIRITS

All measures are 25ml

VODKA

Absolut Original	5
Grey Goose	6
Belvedere	6

GIN

Beefeater	5
Beefeater Pink	5
Gordon's	5
Hendricks	6
Sipsmith London Dry	6
Bombay Sapphire	5
Malfy Limone	6
Malfy Rosa	6

RUM

Havana Club 3yr	5
Havana Club 7yr	6
Havana Maestro	7
Havana Spiced	5
Bacardi Blanco	4
Appleton 8yr	6

WHISK(E)Y OF THE WORLD

Jack Daniel's (Tennessee)	6
Jameson (Irish blend)	5
Jameson Black Barrel	6
Johnnie Walker Black Label (Scotch blend)	5
Chivas Regal 12yr (Scotch blend)	6
Chivas Regal 18yr (Scotch blend)	11
Glenfiddich 12yr (Scotch Malt)	7
Glenmorangie The Original (Scotch Malt)	7
Hakushu Reserve (Japanese)	11

COGNAC

Martell VSOP	6
Hennessy VS	6

DIGESTIVO & LIQUEUR

Pimm's No1 50ml	6
Campari 50ml	7
Martini Extra Dry 50ml	6
Baileys Irish Cream 50ml	6
Malibu 25ml	4
Tia Maria 25ml	5
Disaronno 25ml	5
Cointreau 25ml	4

SOFT DRINKS

FRESH JUICE

Freshly squeezed orange	4
Apple	3
Cranberry	3
Tomato	3
Pineapple	3
Pink grapefruit	3

WATER

Still or sparkling 330ml	3
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COLD DRINKS

Coca-Cola	4
Diet Coke	4
Coke Zero	4
Lemonade	4
Appletiser 250ml	5
Orangina 250ml	5
Fever-Tree Ginger Beer 200ml	3

HOT DRINKS

Caffé (espresso)	3
Caffé doppio (double espresso)	4
Macchiato	3
Latte	4
Cappuccino	4
Americano	3
Caffé affogato	5
Hot chocolate	4
English Breakfast Tea	3
Herbal teas: mint, superfruit, chamomile or green tea	4
Extra shot	1



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