



ANTIPASTI

HOUSE BAKED FOCACCIA	6
sea salt, rosemary, extra virgin olive oil	
TOMATO BISQUE	18
focaccia croutons, sundried tomato, basil oil	
FRITTO MISTO	28
fried calamari, shrimp, pickled fennel, pepperoncini, remoulade	
NOLITA CAESAR	22
baby gem lettuce, focaccia crouton, cured egg yolk, Parmigiano Reggiano, avocado caesar dressing, chives	
PANZANELLA	22
local heirloom tomato, cucumber, focaccia croutons, olives, red wine vinaigrette	
GREEN SALAD	18
Castelfranco radicchio, local greens, baby heirloom tomato, cucumber, lemon vinaigrette	
SALAD ENHANCEMENTS	
grilled chicken breast 14	
seared shrimp* 18	
grilled salmon* 16	
avocado 6	

ENTRÉES

CHICKEN PARMIGIANA	38
arugula & fennel salad, pickled onion, mozzarella, tomato sauce	
PAN-SEARED SALMON	46
lemon farro, butter sauce, fennel & cucumber salad	
BRANZINO	48
Castelvetro olives, fingerling potatoes, white wine sauce	
BEEF TAGLIATA	64
NY Strip steak, heirloom tomato & arugula, Parmigiano Reggiano, fingerling potatoes, caper gremolata	

BURGER & SANDWICH

Served with a choice of French fries or a side salad

NOLITA BURGER*	30
Angus beef, Italian-style coleslaw, smoked scamorza cheese	
COTOLETTA SANDWICH	28
crispy chicken breast, Calabrian chili mayo, arugula, fior di latte mozzarella	

SIDES

SIDE PASTA OF THE DAY	14
San Marzano tomato sauce, Pecorino Romano	
GREEN SALAD	8
local greens, baby heirloom tomato, cucumber, radish	
TRUFFLE FRIES	14
Parmigiano Reggiano, black truffle oil, parsley	

PASTA

SPAGHETTI AGLIO OLIO E PEPERONCINO	26
Calabrian chilis, garlic, parsley, olive oil	
BRAISED SHORT RIB RIGATONI	30
San Marzano tomato sauce, Pecorino Romano	
CAVATELLI	26
creamy pesto, semi-dried tomato, green peas, toasted pine nuts, stracciatella, chili flakes	
NOLITA LASAGNA	37
slow-cooked bolognese, San Marzano tomato sauce, Parmigiano Reggiano espuma	
LINGUINE VONGOLE	32
clams, roasted garlic, parsley	

PIZZA

MARGHERITA	30
San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil, Parmigiano Reggiano	
DIAVOLA	34
San Marzano tomato sauce, fior di latte mozzarella, basil, salame picante, Parmigiano Reggiano	
BRIE	32
chorizo cream, brie, Parmigiano Reggiano, balsamic glazed onion	
FUNGHI	34
porcini cream sauce, roasted wild mushroom, speck, marinated artichoke	
POPE OF NAPLES	32
fior di latte, fennel sausage, wild honey, red onion, thyme	
DATTERO	34
San Marzano tomato sauce, fior di latte mozzarella, Parmigiano Reggiano, capocollo, date jam	
BREAKFAST LOVER	36
crispy potato, fennel sausage, bacon, mozzarella, chives, cured egg yolk, cilantro sour cream	

CREATE YOUR OWN PIZZA | 36

THE BASE *choose one*

San Marzano tomato	basil pesto
chorizo cream	porcini cream
classic vodka	

CHEESES *choose up to two*

fior di latte	feta
mozzarella	fontina
Parmigiano Reggiano	gorgonzola
smoked scamorza	brie
goat cheese	burrata 8

TOPPINGS *choose up to two. additional toppings | 4 each*

wild mushrooms	arugula
roasted peppers	crispy potato
banana peppers	pepperoni
fresh jalapeños	fennel sausage
artichoke hearts	ham
fried eggplant	salame picante
red onion	smoked bacon
taggiasche olive	speck
heirloom tomato	fig jam

ENHANCEMENTS *a la carte*

grilled chicken 14
smoked salmon* 9
garlic shrimp 12
avocado 6

DESSERT

STRAWBERRY CHEESECAKE 16
strawberry confit, vanilla mascarpone

TIRAMISU 16
coffee-soaked ladyfinger,
espresso powder

VANILLA BEAN PANNA COTTA 16
forest berry coulis, almond biscotti