ANTIPASTI

HOUSE BAKED FOCACCIA *9*
sea salt, rosemary, extra virgin olive oil

ARTISANAL CHEESE PLATE *30*
Chef's selection of imported cheeses, truffle honey, rustic crackers

SAN MARZANO TOMATO BISQUE *19*
focaccia croutons, sun-dried tomato, basil oil

FRITTO MISTO *30*
fried calamari, shrimp, pickled fennel, pepperoncini, remoulade

SEA BREAM CRUDO *29*
Limoncello and Calabrian chili vinaigrette, crispy capers, orange zest, chives

BURRATA PUGLIESE *30*
local tomato jam, arugula pesto, toasted pistachios, house-made focaccia crostini

LOBSTER-FILLED ZUCCHINI BLOSSOM *36*
lobster & lemon ricotta, caper gremolata, fennel & arugula salad

PANZANELLA *24*
local heirloom tomato, cucumber, focaccia croutons, olives, red wine vinaigrette

NOLITA CAESAR *24*
baby gem lettuce, focaccia crouton, cured egg yolk, Parmigiano Reggiano, avocado Caesar dressing, chives

GREEN SALAD *22*
local greens, baby heirloom tomato, cucumber, lemon vinaigrette

ENHANCEMENTS

grilled chicken breast | *16*
seared shrimp* | *20*
grilled salmon* | *18*
avocado | *8*
burrata | *14*

ENTRÉES

CHICKEN PARMIGIANA *42*
arugula & fennel salad, pickled onion, fior di latte mozzarella, San Marzano tomato sauce

PAN-SEARED SALMON *49*
saffron fregola, roasted red pepper coulis, blistered heirloom tomatoes, baby spinach

BRANZINO *52*
Castelvetrano olives, fingerling potatoes, cherry tomatoes, white wine sauce

BEEF TAGLIATA *68*
Prime New York steak, heirloom tomatoes, arugula, Parmigiano Reggiano, fingerling potatoes, caper gremolata

BURGER & SANDWICH

Served with a choice of French fries or a side salad

NOLITA BURGER* *32*
Angus beef, Fontina, truffle aioli, caramelized onion, arugula, brioche bun

COTOLETTA SANDWICH *30*
crispy chicken breast, arugula pesto aioli, fior di latte mozzarella, local tomato jam, baby spinach

SIDES

SIDE PASTA *16*
San Marzano tomato sauce, Pecorino Romano

TRUFFLE FRIES *16*
Parmigiano Reggiano, black truffle oil, parsley

PASTA

BUCATINI *29*
eggplant and heirloom tomato ragù, whipped oregano ricotta, Pecorino Romano

RIGATONI *36*
braised short rib, San Marzano tomato sauce, Pecorino Romano

CAVATELLI *30*
creamy pesto, semi-dried tomato, green peas, toasted pine nuts, stracciatella

NOLITA LASAGNA *40*
slow-cooked bolognese, San Marzano tomato sauce, Parmigiano Reggiano espuma

LINGUINE *36*
Manila clams, roasted garlic, parsley, white wine

AGNOLOTTI *38*
duck confit, ricotta, toasted hazelnuts, 'nduja cream, Pecorino Romano, chives

RISOTTO *40*
baby shrimp, sun-dried tomato pesto, lemon oil, basil

PIZZA

MARGHERITA *31*
San Marzano tomato sauce, fior di latte mozzarella, basil

DIAVOLA *35*
San Marzano tomato sauce, fior di latte mozzarella, basil, spicy salami

VERDURE *34*
zucchini & basil cream, fior di latte mozzarella, baby heirloom tomatoes, grilled zucchini, crispy shallot, house-made ricotta

TARTUFATA *39*
Fontina, Parmigiano Reggiano, roasted wild mushroom, black truffle oil, Speck

POPE OF NAPLES *34*
fior di latte, fennel sausage, wildflower honey, red onion

PEAR & GORGONZOLA *34*
gorgonzola, fior di latte mozzarella, poached pears, toasted walnuts, baby arugula

MEAT LOVER *38*
San Marzano tomato sauce, applewood-smoked bacon, Italian fennel sausage, spicy salami, fior di latte mozzarella

CREATE YOUR OWN PIZZA | 38

THE BASE *choose one*

San Marzano tomato
basil pesto
'nduja cream
classic vodka

CHEESES *choose up to two*

fior di latte
mozzarella
Parmigiano Reggiano
goat cheese
ricotta
Fontina
gorgonzola
feta

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

wild mushrooms
baby heirloom tomatoes
zucchini
arugula
fresh jalapeños
olives
red onion
pepperoni
Speck
salame picante
fennel sausage
smoked bacon

Responsibly sourced seafood from fisheries & farms that prioritize environmental health, sustainability, and high standards.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Operational Charges: For parties of 6 or more, a taxable 20% Staff Service Charge is added to the check and will be distributed entirely to service staff performing the service. Additional gratuities not expected, but always appreciated.