

WELCOME TO
NOLITA

ITALIAN CAFE | NOLITA.COM.AU

SUMMER MENU

NOLITA's menu is an exciting fusion of traditional and contemporary Italian styles with a touch of imagination and ingenuity. It reflects our passion to work with the freshest produce available.

Buon appetito

TRADING HOURS & INFO

16 BAYVIEW TERRACE CLAREMONT WA 6010

MONDAY-SATURDAY

LUNCH
12pm till 3:30pm

DINNER
6:00pm till late

HEAD CHEF
Andrew Tansley

MANAGER
Miguel Caruana

PHONE
08 9284 6090

Find us on 

NOTES

Book online www.nolita.com.au or call 08 9284 6090

If you have any allergies, please advise your waiter before you order

Order Nolita takeaway - call & collect 08 9284 6090

Order Nolita home delivery on  UBER EATS

Fully licensed. 10 wine on Mondays and Tuesdays

Please ask your waiter for the bill which will be brought to your table

We accept MasterCard, Visa and American Express

10% surcharge applies on public holidays

*GLOSSARY

BUFFALO MOZZARELLA
Fresh Italian buffalo milk mozzarella cheese

GRANA PADANO
Milder style Italian parmesan cheese from Pianura Padana

MAURI GORGONZOLA PICCANTE
Velvet blue cheese from Lombardy, quite salty and with a bite, made from unskimmed cows' milk

MAURO TALEGGIO
Washed rind and smear-ripened Italian cheese

PARMIGIANO REGGIANO
Premium quality Italian Parmesan cheese

PERENZIN FORMAJO CIOCK AL VINO ROSSO
Semi-hard cows' milk cheese with a mildly spicy wine-like flavor from Veneto

PIQUILLO PEPPER
A sweet tasting chili

SEMOLINA
Coarse, purified durum wheat middlings

SUGO
Cooled tomato puree

SUMAC
A dried, powdered fruit with a tangy lemony flavour

VINCOTTO
Cooled sweet red grape wine vinegar

X.V.O.O
Extra virgin olive oil

ENTRÉES & SHARE PLATES

COLD SMALL PLATES

PANE \$4.75 V
Ciabatta bread, X.V.O.O*

OLIVE \$9.75 GF V
Mixed olives, caper berries, garlic, chili

CAPRESE \$17.50 GF V
Tomato medley, buffalo mozzarella*, fried basil, basil oil, vincotto*, X.V.O.O*

CARPACCIO \$22.25 GF N
Thin sliced beef fillet, truffle aioli, sliced fennel, toasted pine nuts, rocket, shaved Parmigiano-Reggiano*

BRUSCHETTA \$18.00 V
Gorgonzola, pear, celery, walnuts, rocket, X.V.O.O*

HOT SMALL PLATES

PANE ALL'AGLIO \$7.75 V
Ciabatta bread, whipped garlic butter, parsley, thyme, Grana Padano*

ARANCINI \$16.25 NV
Tomato sugo* and smoked mozzarella rice balls, basil pesto, vincotto

POLPETTE \$17.75 N
Chicken, veal & pistachio nut meatballs, tomato sugo*, Grana Padano*, basil pesto

CHORIZO \$17.75 GF
Pan-seared chorizo with beetroot and pine nut couscous, endive and vincotto

CALAMARI \$20.25 / \$31.25
Sumac semolina* dusted baby squid, radicchio, rocket, and dill aioli

BYO MONDAYS AND TUESDAYS

No on-site beer or wine sales. (OFFER VALID MONDAYS & TUESDAYS AND FOR WINE ONLY)

Gold coin donation invited in support of the Platypus Charity, founded by a small group of WA locals concerned about the plight of young Vietnamese unable to afford a formal education

www.nolita.com.au/platypus



Platypus

KEY GF - GLUTEN FREE
V - VEGETARIAN
N - CONTAINS NUTS
A - CONTAINS ALCOHOL

SORRY, PLEASE LIMIT VARIATIONS TO THE MENU

MAINS

PASTA AND RISOTTO

LINGUINE \$33.00
Squid ink pasta, clams, prawns, scallops, squid, garlic, chilli, white wine and fresh herbs

PAPPARDELLE \$31.50
Fresh pasta, braised lamb shoulder, mixed mushrooms, minted goats' curd

SPAGHETTINI \$33.00
Shark Bay crabmeat, tomato sugo*, fennel, garlic, chilli, parsley

> Gluten free linguine pasta available for the above pastas

GNOCCHI \$29.50 V
Summer squash, cherry tomatoes, goats' feta, piquillo pepper* coulis, sliced pear, black garlic and basil leaves

RAVIOLI \$29.00 N V
Pumpkin and almond ravioli with candied walnuts, burnt butter, roasted pumpkin and toasted pepitas

RISOTTO \$29.00 GF V N
Asparagus with tomato confit, black olives, chargrilled asparagus, pine nuts and lemon

PASTA OF THE DAY

See Specials Card

GRILL

BISTECCA \$43.50 GF N
Chargrilled 300 gram Scotch fillet with black garlic purée, beef and thyme jus, fried artichoke heart with chives, and an artichoke, spinach, black olive, pine nut and burrata salad

> Hot English Mustard and Dijon Mustard available

PESCE \$42.00 GF
Slow-cooked Northwestern Cod with green pea cream, broad beans, piquillo peppers, smoked sweet corn and squid ink butle

COSTOLETTA \$41.00
Crumbed free range pork cutlet, truffle potato mash, savoy cabbage, spinach, parsley, lemon

POLLO \$38.50 GF
Chargrilled taleggio and prosciutto stuffed chicken breast with crispy skin, parmesan polenta, creamed leeks with whole grain mustard, oyster mushrooms, red beet vincotto and porcini powder

MAIN OF THE DAY

See Specials Card

SALADS

INSALATA DI POLLO \$26.50 N
Poached free-range chicken breast, baby cos, watercress, rocket, celery, pear, pistachio nuts, fried shallots, sherry aioli dressing

> Gluten free option available

INSALATA DI BARBABIETOLE \$23.25 GF N V
Roasted beetroot, walnuts, goats' cheese, baby Swiss chard leaves, endive, red wine dressing

INSALATA DI SALMONE \$28.00 GF
Flaked hot smoked salmon, watercress, radicchio, peach, fennel, feta, lemon & honey dressing

SIDES

INSALATA MISTA \$10.75 GF V
Tomato medley, cos, radicchio, endive, shallot, red wine dressing

RUCOLA \$10.75 GF V
Rocket, pear, fennel, Parmigiano Reggiano*, balsamic dressing

VERDURE \$10.75 GF V N
Sautéed seasonal green vegetables, toasted almonds, garlic, X.V.O.O*

PURÉ DI PATATE \$9.75 GF V
Creamy potato mash, truffle oil

FRITTE \$9.75 V
French fries, white truffle oil, parsley, grated Grana Padano*

DESSERTS

PROFITEROLES \$17.25 N
Vanilla bean, hazelnut & milk chocolate gelato, chocolate sauce, hazelnut praline

TIRAMISU \$17.00 A
Layered sponge cake with mascarpone steeped in espresso with Tia Maria, sabayon sauce and chocolate dust

PANNA COTTA \$17.00 GF N
White chocolate panna cotta encased in dark chocolate with rhubarb compote, coconut and pistachio crumble, caramel lattice

AFFOGATO \$17.00 A N
Vanilla bean gelato, espresso, Frangelico, roasted pistachio praline, almond biscuit
> Alcohol free option available \$9.75

SEMIFREDDO \$17.00 A N
Limoncello semifreddo with Chantilly cream, candied lemon and pistachio fairy floss
> Gluten Free option available

FORMAGGI 1 CHEESE \$9.25;
2 CHEESES \$16.25; 3 CHEESES \$22.75
Cheese plate of Mauro Taleggio*, Mauri Gorgonzola Piccante*, Perenzin Formajo Ciock al Vino Rosso*, spiced apple chutney, sliced pear, rocket, crackers, ciabatta

GELATI

GELATO - Vanilla bean (GF), milk chocolate, hazelnut (N)
1 SCOOP - \$4.50 2 SCOOPS - \$8.50
3 SCOOPS - \$11.50

SORBETTI GF

SORBET - Lemon, passion fruit
1 SCOOP - \$4.75 2 SCOOPS - \$8.75
3 SCOOPS - \$11.75

BACI CHOCOLATES \$3.00 GF N

BISCOTTI \$3.00 N
Homemade, orange, pistachio & almond biscuits

WINES BY THE GLASS

SPARKLINGS & CHAMPAGNES

CANALETTO PROSECCO BRUT NV
Veneto Italy \$11.75 / \$50.50
THORN-CLARKE SPARKLING PINOT NOIR CHARDONNAY NV
Eden Valley SA \$13.00 / \$58.50

MOSCATO

MONTEVECHIO MOSCATO GIALLO
Heathcote VIC \$12.50 / \$54.50

ROSÉ

LA PRIMA AGLIANICO ROSATO 2018
Adeleide Hills SA \$11.50 / \$49.50

MARCHESE MAZZEI BELGUARDO ROSÉ 2016
Tuscany Italy \$13.00 / \$58.50

WHITES

MONTE TONDO MITO SOAVE DOC 2016
Soave Veneto Italy \$8.75 / \$37.00

WATSON FAMILY SAUVIGNON BLANC - SEMILLON 2017
Margaret River WA \$9.00 / \$39.00

MOUNT VERNON SAUVIGNON BLANC 2017
Marlborough NZ \$10.50 / \$46.50

BREGANZE SAVAIO PINOT GRIGIO DOC 2016
Veneto Italy \$12.00 / \$51.50

STICKS CHARDONNAY 2017
Yarra Valley VIC \$12.50 / \$54.50

MARCHESE MAZZEI BELGUARDO VERMENTINO 2016
Tuscany Italy \$13.25 / \$59.00

CLOS CLARE REESLING 2017
Clare Valley SA \$13.50 / \$60.50

TE MATA ESTATE VINEYARD SAUVIGNON BLANC 2017
Hawkes Bay NZ \$13.50 / \$60.50

REDS

PACCAMORA NERO D'AVOLA 2014
Sicily Italy \$12.50 / \$54.50

ROLLING HILLS CABERNET SAUVIGNON 2016
Nannup WA \$13.00 / \$58.50

WATSON FAMILY CABERNET MERLOT 2015
Margaret River WA \$13.00 / \$58.50

GIANT STEPS ESTATE RANGE PINOT NOIR 2017
Yarra Valley VIC \$13.00 / \$59.50

CONTESSA MONTEPULCIANO D'ABRUZZO 2015
Abruzzo Italy \$13.25 / \$59.00

TORZI MATTHEWS SCHIST ROCK SHIRAZ 2016
Barossa Valley SA \$13.50 / \$59.50

MARCHESE MAZZEI POGGIO ALLA BADIOLA SANGIOVESE 2014
Tuscany Italy \$13.50 / \$59.50

DESSERT & FORTIFIED WINE

ALL SAINTS ESTATE RUTHERCLEN MUSCAT 375ML
Rutherford VIC \$10.00 / \$45.50

CAPE GRACE CANE CUT CHENIN BLANC 2015
Covarrump WA \$15.00 / \$65.00

RAMOS PINTO PORT
Oporto and Douro Valley Portugal \$18.50