

# Nolita House Dinner Menu

## Small Plates

<b>Macaroni &amp; Cheese Spring Rolls</b> <i>with spicy sweet chili dip</i>	8
<b>BBQ Babyback Ribs</b> <i>with serrano chili cornbread skillet</i>	9
<b>Summer Antipasto</b> <i>artichoke hearts, olives, pecorino, pesto, prosciutto</i>	10
<b>Carnitas Tacos</b> <i>slow roasted pork with grilled pineapple, cilantro &amp; lime</i>	7
<b>Crispy "House" Wings</b> <i>with spicy sweet sauce or traditional heat</i>	8
<b>Homemade Chips, Guacamole &amp; Pico de Gallo</b>	8
<b>Grilled Watermelon</b> <i>with feta cheese &amp; balsamic port reduction</i>	7

## Brick Oven Pizzas {12 inch, thin crust}

<b>White Pizza with Brandied Shrimp</b> <i>chopped shrimp, shallots, fresh mozzarella &amp; herbs</i>	15
<b>Prosciutto &amp; Arugula</b> <i>tomato, mascarpone, parmesan &amp; truffle oil</i>	16
<b>Margherita Pizza</b> <i>tomato, fresh mozzarella, parmesan &amp; basil</i>	12
<b>{pizza toppings 2ea}</b> <i>Italian sausage, bacon, pepperoni, anchovies, olives, roasted peppers, caramelized onions, mushrooms</i>	

## Salads

<b>Watermelon &amp; Crispy Pork Belly</b> <i>with thai basil, cilantro, scallions &amp; ginger lime vinaigrette</i>	13
<b>Roasted Beet &amp; Gorgonzola</b> <i>candy cane &amp; yellow beets, granny smith apples &amp; spring mix</i>	11
<b>The Nolita</b> {add chicken 3 or shrimp 4} <i>arugula, dried cranberries, candied walnuts, goat cheese &amp; raspberry vinaigrette</i>	11
<b>Shrimp, Avocado &amp; Apple</b> <i>grilled shrimp, arugula, avocado, granny smith apples, olive oil, sea salt &amp; pepper</i>	12

## Large Plates

<b>Nolita Burger</b> {add bacon or cheese 2, avocado or artisan cheese 3} <i>angus burger served on brioche, with pickle, lettuce, tomato, onion &amp; hand cut fries</i>	12
<b>Miso Saki Glazed Cod</b> <i>sautéed shitake &amp; oyster mushrooms with ginger infused jasmine rice</i>	18
<b>Famous Baked Macaroni &amp; Cheese</b> <i>add bacon, sausage or tomato 1/sm, 2/lg</i>	sm/8, lg/12
<b>Steamed Mussels</b> <i>prepared daily served with with garlic bread</i>	15
<b>Lobster &amp; Cheese Tortellini</b> <i>with basil pesto &amp; shaved pecorino</i>	17
<b>Oven Roasted Half Chicken</b> <i>spicy achote marinated half chicken served over sweet potato hash</i>	16
<b>BBQ Babyback Ribs</b> <i>with serrano chili cornbread skillet &amp; grilled corn on the cob</i>	18
<b>Shrimp Tacos</b> <i>adobo marinated shrimp with red cabbage, avocado &amp; queso fresco</i>	16
<b>Grilled Ribeye</b> <i>caramelized chipolinni onions, shallots &amp; garlic with horseradish mashed potatoes</i>	22

## Sides

<b>House Mixed Olives</b>	3
<b>Herbed Flatbread</b>	4
<b>Hand Cut French Fries</b>	5
<b>Garlic Bread or Serrano Skillet Cornbread</b>	5
<b>Roasted Root Vegetables, Grilled Corn or Asparagus</b>	5
<b>Ginger Infused Jasmine Rice</b>	5
<b>Horseradish Mashed Potatoes or Sweet Potato Hash</b>	5
<b>Sautéed Wild Mushrooms</b>	5

## Artisan Cheese Plate {Seasonal Selection} 1 for 5 / 3 for 14

Summer Menu 2010 v2.0

A 20% Gratuity will be added to Parties of Six or More Guests