



Nolita is New Zealand's first plant-based pizzeria, right in the heart of Wellington's iconic Cuba Street.

Named after New York's "North of Little Italy," our menu pays homage to Italian classics with a little NYC attitude.

Our signature rye sourdough is fermented for 24 hours, hand-stretched, and topped with house-made, cultured cashew mozzarella.

Buon appetito!

SHARING & SALADS

ANTIPASTI PLATTER

Sourdough focaccia, smoked cheddar, olives, semi-dried tomato pesto, hummus 32

POLENTA STICKS

with herb aioli GF NF 14

FRIES with herb aioli GF NF 12

TRUFFLE LOADED FRIES

Fries with truffled mushroom, truffle oil, sunflower seed parmesan GF NF 18

GNOCCO FRITTO

Fried dough balls, olive salt, Pomodoro NF 12

CAESAR PICCOLA

Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers GF* NF 16

CITRUS SALAD

Seasonal citrus, feta, red onion, greens & orange ginger vinaigrette GF NF 17

PANZANELLA

Tomato, salad greens, fried sourdough focaccia, vinaigrette NF 15

SEASONAL VEG

Roasted seasonal vegetables & garlic pan-fried greens GF NF 14

LARGER PLATES

GNOCCHI

Pan-fried gluten free gnocchi, basil cream, charred zucchini, aubergine, blistered cherry tomato GF NF 26

FETTUCINE

Creamy cashew & pea fettucine, mint, lemon oil & microgreens 26

CARBONARA

Fettucine with a rich 'egg' sauce, facon bits & microgreens NF 26

BUTTERNUT RIGATONI

Butternut sauce rigatoni, chilli crisp, lemon herb oil & micros NF 26

EGGPLANT PARMAGIANA

Roasted eggplant, cashew mozzarella, rich pomodoro, with sourdough focaccia or side salad GF* 28

CAESAR GRANDE

Plant based chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers GF* NF 25

CHICKEN PARMA BURGER

Crumbed chicken, charred aubergine, pickles, smoked cheese, salsa rosa, herb mayo, lettuce, fries NF 26

BROOKLYN SMASH BURGER

Bolognese smash patty, caramelised onions, smoked cheese, pickles, lettuce, onion & garlic cream sauce, fries GF* NF 26

Please note our dishes come out as ready, and are designed to be shared

Allergy Notice: Our pizzas are handmade using wheat flour, & our mozzarella contains tree nuts. Because of the high risk of cross-contact, we are unable to cater for guests with coeliac disease or severe gluten or tree nut allergies

SOURDOUGH FLATBREAD

HOUSE

Garlic butter & rosemary GF* NF 14
add house cashew mozzarella 3

SICILY

Garlic-bianca sauce, artichoke, fried capers, red onion, BBQ, cashew mozzarella GF* NF* 19

SOURDOUGH PIZZA

PIZZA OF THE WEEK

Ask your server for our current flavour

MARGHERITA

Pomodoro, cashew mozzarella, basil, olive oil GF* 24

PIZZA PATATINE

Garlic-bianca, shaved potato, red onion, smoked cheddar, cashew mozzarella, parmesan, rosemary GF* NF* 26

BBQ POLLO

Pomodoro, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle NF* 28

TARTUFO

Garlic-bianca, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil GF* NF 26

BUFFALO CHICKEN

Pomodoro, spicy buffalo chicken, red onion, jalapeños, horseradish aioli swirl, cashew mozzarella NF* 26

MANHATTAN

Pomodoro, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella NF* 27

VERDE

Garlic-bianca, charred zucchini, aubergine, basil pesto, rocket, cashew mozzarella, lemon oil GF* NF* 24

ADD ONS

PROTEIN & CHEESE

Plant Chicken NF • Sausage NF • Cashew Mozzarella GF • Smoked Cheese GF NF \$7

VEGGIES & TOPPINGS

Artichokes • Rocket • Red Onion • Mushrooms • Kalamata Olives • Capers All GF NF \$3

SAUCES

Herbed Aioli • BBQ Sauce • Vegan Hollandaise \$2



DOLCE

CHEESECAKE

Tiramisu inspired cheesecake with Marsala soaked biscuits, mascarpone, chocolate coffee mousse, coffee syrup & vanilla gelato GF NF 14

BANOFFEE CALZONE

Dark chocolate, banana & toffee sauce calzone with vanilla gelato NF 14

LEMON CUSTARD PIE

Italian-style decadent coconut lemon custard, vanilla biscuit base, candied lemon & vanilla gelato GF NF 14

CINNAMON GNOCCO FRITTO

Cinnamon sugar dough balls & chocolate NF 12

GELATO

Choose two flavours of Gelissimo gelato: chocolate / vanilla / strawberry GF* NF* 10

AFFOGATO

Espresso with chocolate, vanilla or strawberry gelato GF NF 10
Add Frangelico / Amaretto 5

DESSERT COCKTAILS

CHOCOLATE NEGRONI

Campari, dry vermouth, gin, Crème de Cacao, chocolate bitters, orange peel 20

HOLLY GOLIGHTLY SOUR

Gin, raspberry liqueur, lemon juice, raspberry syrup 18

CARAMELLO ESPRESSO MARTINI

Finlandia vodka, Crème de Café, L'affare espresso, salted caramel syrup 18

AFTERNOON APERITIVO!

Glass of house wine or tap beer
\$10

ANTIPASTI ARVO

500ml carafe of house wine &
marinated olives \$25 **3-5PM**

