

## Informazione

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server if you have dietary concerns so that our staff may accommodate you. We have many options for those requesting gluten free or gluten free alternative menu items.

All of our food is homemade and requires time to prepare. We ask for your patience so that we may better provide the culinary results you expect.

20% gratuity will be added to groups of 6 or more.

\$3.00 charge will be added for splitting entrees.

So Noto's may continue to support fine local entertainment, a \$10 food and beverage minimum per person is required in the lounge on band nights.

### Live Entertainment

WEDNESDAY EVENINGS 6:30-9:30 PM

The Tom Hagen Trio  
featuring Rick Reuther

See [www.NotosOldWorld.com](http://www.NotosOldWorld.com) for our full entertainment schedule



## Antipasti

**BRUSCHETTA** 9  
Vine-ripened tomatoes, basil, garlic and balsamic vinegar served on crostini

**CALAMARI SALTATI** 12  
Fresh calamari rings dusted with seasoned flour, then sautéed with lemon, parsley and olive oil

**CALAMARI AL PESTO** 13  
Fresh calamari rings dusted with seasoned flour, then sautéed and tossed in fresh pesto

**ANTIPASTI DELLA CASA** 16  
A classic variety of Italian meats, olives, cheeses and marinated vegetables

**MOZZARELLA AL FORNO** 10  
Homemade mozzarella wrapped in Prosciutto di Parma then baked.  
Served with tomato and basil salad, EVOO and balsamic vinegar reduction

**CREMINI FARCITI** Sm 8 / Lg 14  
Aged Provolone and lobster stuffed  
Cremini mushrooms with a lemon balsamic reduction

## Zuppe

**ZUPPA DEL GIORNO** Sm 5 Lg 7  
Every day our chef prepares a healthy soup from the freshest ingredients available

**STRACCIATELLA** Sm 5 Lg 7  
A delicate blend of chicken and vegetables in a light chicken broth

## Insalate

**INSALATA ALLA NOTO** 10  
Romaine lettuce, fennel, peppers, Kalamata olives, shaved Grana Padano, vine-ripened tomatoes, artichokes and red onions with Mamma Noto's Italian dressing

**TWIN HEIRLOOM SPINACI ALLA NOTO** 10  
Heirloom twin spinach, dried figs and toasted almond encrusted Chèvre cheese with NOTO'S signature five pepper dressing

**INSALATA CAESAR** 9  
A traditional Caesar salad with romaine lettuce, homemade herb croutons and Grana Padano cheese

**INSALATA MISTA** 6  
House salad of mixed greens and ripe tomatoes served with our creamy roasted garlic parmesan dressing

**VERDURE LOCALI ALL'ARANCIA** 10  
Fresh local greens, roasted eggplant, pine nuts and Fontinella with an orange and sherry vinaigrette

**VERDURE LOCALI CON PUREA DI POMODORO** 9  
Fresh local greens, sliced tomato, cucumber, Gorgonzola, Feta and red onion with creamy tomato and roasted shallot dressing

**CAPRESE** 10  
Fresh pulled mozzarella and ripe tomatoes with fresh basil pesto finished with a balsamic reduction and EVOO

**GRILLE COMPLIMENTO**  
Add chicken or shrimp to any salad  
4oz. Chicken 5  
Three Large Shrimp 7

We offer many gluten free and other dietary alternatives.



Primi Piatti

First Course

CANNELLONI DELLA CASA

A Noto's family recipe of veal, homemade sausage, spinach and Grana Padano cheese wrapped in fresh pasta and then baked with Noto's classic meat sauce and mozzarella cheese

12 / 20

MELANZANE ALLA PARMIGIANA

Medallions of eggplant lightly breaded and baked with fresh basil, tomato sauce, mozzarella and parmesan cheese

11 / 18

RISOTTO DEL GIORNO

Chef's special suggestion

12 / 20

GNOCCHI CON DI PATATE

Classic potato gnocchi with Kalamata olives, roasted bell peppers and a basil parmesan cream sauce

11 / 19

RAVIOLI RIPIENI

Roasted duck, fine herbs and three cheese blend stuffed spinach pasta with a sage butter sauce

13 / 23

MANICOTTI DI MELANZANE

Thinly sliced eggplant rolled with prosciutto, truffle, parmesan and mozzarella cheese. Topped with vodka tomato cream and fresh diced tomatoes

13 / 23

LINGUINE ALLE VONGOLE

Linguine tossed with little neck clams, garlic, white wine and EVOO

25

CIOPPINO

Italian seafood stew of shrimp, clams, calamari and Ahi Tuna in a spicy tomato broth, toasted Italian pasta pearls and grilled pane

35

PASTA CON SALSA

Choose your favorite combination

16

Pastas: Pappardelle, Linguine, Spaghetti, Penne, Fettuccine, Gluten Free Penne

Sauces: Meat Sauce, Pomodoro, Alfredo, Pesto, Vodka Tomato Cream

Complimento:

Homemade Italian Sausage	4	Homemade Italian Meatballs	4
4oz Grilled Chicken Breast	5	Three Large Grilled Shrimp	7
Primavera	2		

Secondi Piatti

Second Course

FILETTO DI MANZO

Grilled 6 oz. Filet Mignon with a caramelized leek and truffle veal glaze, served with chef's fresh vegetables and potato

35

SPIEDINI DI CARNE

Thinly sliced strip loin pounded and rolled with Genoa salami, provolone cheese and onion. Rolled in our Sicilian breadcrumbs and char grilled. Served with our homemade ammoglio sauce, chef's fresh vegetables and potato

29

BISTECCA ALLA SICILIANA (Dads Favorite!)

10oz Rib eye steak breaded in our Sicilian bread crumbs and charbroiled to perfection. Served with our ammoglio sauce, chef's fresh vegetables and potato

28

AGNELLO CON COUS COUS

Slow braised lamb shank served over Italian cous cous with zucchini, roasted tomatoes, artichoke hearts, kalamata olives, roasting juices and traditional gremolata

22

PESCE ALLE NOCCIOLE

Pan-fried walleye in a hazelnut crust served with our Frangelico cream sauce, chef's fresh vegetables and potato

30

LOMBATELLO ALLA GRIGLIA

Char grilled 8 oz marinated hanger steak with chef's bouillon sauce served with chef's fresh vegetables and potato

25

ARAGOSTA RIPIENA

Lobster and asparagus stuffed salmon over arugula with EVOO and a lemon balsamic reduction with chef's fresh vegetables and potato

30

CAPELANTE SALTATE

Pan seared sea scallops topped with honey goat cheese and basil pesto served with chef's fresh vegetables and potato

27

HALIBUT ALLA GRIGLIA

Lemon and herb breaded Halibut char grilled and served over asparagus and sliced tomato topped with a white balsamic glaze

30

PETTI DI POLLO ALLA GRIGLIA

Grilled airline chicken breast with sun dried tomato pesto served with Gorgonzola layered potatoes and chef's fresh vegetable

22

VITELLO ALLA NOTO

Veal scaloppine style classics served with chef's fresh vegetables and potato

27

VITELLO AL MARSALA - With mushrooms and onions then flamed with Marsala Wine

VITELLO AL PARMIGIANO - With tomato sauce and topped with fresh grated cheese

VITELLO ALLA FIORENTINA - With spinach, artichoke, tomatoes and lemon wine sauce

VITELLO ALLA SICILIANA - With our special seasoned breadcrumbs and char grilled