

CAFÉ NOTTE'S WINTER MENU 412-761-2233 (CAFÉ)

ANTIPASTO / Appetizers

FRIED ZUCCHINI 13

Thinly sliced fresh zucchini dredged in seasoned flour served with house marinara.

BANANA PEPPERS 17

Stuffed with ground veal & beef then topped with marinara sauce and cheese.

CHEESE PLATE 16

A display of four Artisanal Italian cheeses served with house jam, dried fruit & bread.

STUFFED MUSHROOMS 13

Three large mushrooms stuffed with a choice of sausage or spinach & mixed with cheese and herbs.

ARANCINI 13

Three risotto balls with ricotta, basil & tomato lightly breaded and fried with marinara sauce, buffalo mozzarella, and basil.

BACON WRAPED SCALLOPS 19

Four Sea Scallops wrapped in bacon over a fresh bed of spinach

DUCK WINGS ½ doz 15 doz 28

Duck wings fried & served with a sweet and spicy Thai Chili Sauce.

CALAMARI 16

Lightly dusted with a saffron flour then deep fried, & served with marinara or house made remoulade.

SPINACH DIP 13

Fresh baby spinach, artichoke hearts and tomatoes mixed in a cream cheese and herb dip. Served with grilled pita.

HOUSE MADE MEATBALLS 13

Our family's recipe made with a special blend of veal, beef, herbs and cheeses then topped with house made marinara sauce and finished with grated parm (3 large to an order)

ZUPPA /Soup

SOUP OF THE DAY

Cup- 7 Bowl- 8

LOBSTER BISQUE Creamy bisque

Cup- 9 Bowl- 11

ANSALATA / Salad

CAESAR 10

Romaine lettuce, lemon croutons with a house made Caesar dressing.

MISTA 9

Fresh greens, tomatoes, red onion, kalamata olives with our house made Italian vinaigrette dressing.

WINTER SALAD 13

Fresh arugula, crisp apples, pecans, feta cheese & bacon bits tossed in a house made vinaigrette.

ADD A PROTEIN TO YOUR SALAD (4 oz portions)

Steak - 10 Chicken - 7 Shrimp - 8 Salmon - 9

FOCACCE / STONE OVEN PIZZA

Brick Oven Flat Bread Pizza agf

NOTTE SIGNATURE PIE 18

A white pie with fresh fig jam, bacon bits (optional for vegetarians), fresh mozzarella, arugula, and red onion.

PEPPERONI or PLAIN PIZZA

17 15

Italian pepperoni (optional for vegetarians), with house marinara & fresh mozzarella cheese.

PIZZA OF THE DAY 18

Ask your server for the Chef's special creation & price.

PASTAS made fresh & served with house made bread

RAVIOLI 18

Raviolis stuffed with four cheeses & then topped with house made marinara.

NOTTE PASTA 20 agf

Fresh Bucatini pasta with three meatballs topped with house made marinara & cheese.

SCALLOP AGLIO E OLIO 36 agf

Pan seared sea scallops over fresh Bucatini pasta, tossed with fresh tomatoes, basil, garlic.

VEAL BOLOGNESE 29 agf

Rigatoni pasta tossed in creamy veal meat sauce. A Notte favorite.

RIGATONI ALA VODKA 19 agf

Pasta tossed in vodka tomato cream sauce

VEAL & PEPPERS AGLIO e OLIO 29

Pounded veal, dredged in flour & served over fresh linguini with peperoncini in an olive oil & garlic sauce.

ADD A PROTEIN TO YOUR PASTA (4 oz portions)

Meatballs – 8, Chicken – 7, Steak – 10, Salmon – 9, Shrimp – 8

ENTRATA / ENTREES served with house made bread

MAPLE BOURBON SALMON 28 gf ALSO AVAILABLE BLACKENED.

Pan seared Chilean salmon served over Asiago risotto & fresh broccoli.

SHRIMP SCAMPI 27 agf

Jumbo gulf shrimp tossed in a garlic white wine butter sauce & it's served over fresh Bucatini pasta

BRANZINO 30 gf

A Mediterranean Sea bass, pan seared and served over creamy asiago risotto & broccoli.

CHICKEN FLORENTINE 26

Classic chicken breast served over risotto with spinach and topped with a creamy garlic sauce

CHICKEN MARSALA 27

Boneless chicken with minced garlic, shallots, mushrooms. Served in a marsala wine sauce. Served with garlic & chive mashed potatoes and broccoli.

VEAL MARSALA 29

Boneless veal cutlets with minced garlic, shallots, mushrooms and served in a marsala wine sauce. Served with garlic & chive mashed potatoes and broccoli.

BERKSHIRE PORK CHOP 36 gf

Brined 12oz bone in porkchop seasoned and cooked to a perfect 145 degrees served with sweet potato & grilled asparagus.

VEAL OSSOBUCO 40 gf

Slow roasted with a roasted red pepper polenta with a house made gremolata

14 OZ RIBEYE 40 gf

Wet aged for 28 days & cooked to temperature. Served with grilled sweet potatoes and asparagus

AL FORNO / OVEN BAKED

EGGPLANT PARMESAN 26

Fresh sliced eggplant served over fresh linguine with house marinara finished with melted mozzarella.

CHICKEN PARMESAN 27

Pounded & breaded chicken breast served over fresh linguine with house marinara & melted mozzarella

VEAL PARMESAN 29

Pounded and breaded veal cutlets Served over fresh linguine with house marinara & melted mozzarella

Consuming raw or undercooked meat poultry seafood shellfish & eggs may increase your risk of food borne illness. Gluten Free options available for a \$2 up-charge. Kitchen plate splitting is a \$7 up-charge. agf = available gluten free. gf = gluten free corking fee \$20 Dessert fee \$2per for cake