

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 CHARCUTERIE 26

A display of four Artisanal Italian cheeses served with house jam, dried fruit & bread. CHARCUTERIE we add Sopressata, Prosciutto, Salami

MUSSELS 15

Steamed in beer with garlic, butter, parsley, served with our fresh made Focaccia bread

ARANCINI 13

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

BACON WRAPED SCALLOPS 19

4 Scallops wrapped in bacon over a fresh bed of spinach

DUCK WINGS ½ dozen 15 full dozen 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

HUMMUS DIP 13

Fresh hummus topped with our house made bruschetta served with warm baked pita chips

PAN FRIED MOZZARELLA 13

Fresh Mozzarella lightly breaded served over house marinara

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

SUMMER SALAD 13

Fresh arugula & spinach candied pecans, blue cheese & bacon bits tossed in a house made pear vinaigrette

CAPRESE 10

Fresh ripe tomatoes, buffalo mozzarella & fresh basil finished with a balsamic drizzle

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

MARGHERITA 17

A white pie with fresh ripe tomatoes, buffalo mozzarella, and our garden basil.

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 Chefs special creation & price

PASTAS made fresh & served with house made bread

RAVIOLI 19

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

NOTTE PASTA 22 agf

Fresh cavatelli pasta with 3 house made meatballs topped with house made marinara.

SEAFOOD FRA DIAVOLO 38 agf

Scallops, shrimp, calamari, and mussels tossed in freshly made linguini with a spicy marinara sauce.

PASTA PUTTANESCA 21

Angel hair pasta tossed with fresh onions, calamata olives Basil, garlic & capers, with a chunky marinara sauce.

VEAL BOLOGNESE 29 agf

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

RIGATONI ALA VODKA 20 agf

Pasta tossed in vodka tomato cream sauce

VEAL & PEPPERS AGLIO e OLIO 29

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

PASTA AGLIO 20

Angel hair pasta tossed with olive oil garlic fresh tomatoes and basil.

ADD A PROTEIN (4oz portion) Meatballs 8, Chicken 7, Steak 10, Salmon 9, Shrimp 8

ENTRATA / Entrees served with house made bread

MAPLE BOURBON SALMON 28 gf ALSO AVAILIABLE 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 angel hair pasta.

BRANZINO 30 gf

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

SWORDFISH CACCIATORE 28

Pan seared over creamy risotto with a fresh cacciatore sauce and broccoli.

ROSEMARY CHICKEN 26

Boneless chicken lightly dredged in a rosemary infused egg wash served over linguini with a lemon and thyme bruschetta cream 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 perfection & served with baked potato & grilled asparagus.

14 oz RIBEYE 40.00 gf

Wet aged for 28 days & cooked to temperature. Served with backed potato and asparagus.

AL FORNO / Oven Baked (ask about Lasagna of the week)

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