

NOTTE

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 20
A display of four Artisanal Italian cheeses served with house jam, dried fruit & bread

Mussels 15
Steamed in beer with garlic, butter, parsley, served with our fresh made Focaccia bread

Arancini 13
Three risotto balls with ricotta, basil & tomato lightly breaded and fried with marinara sauce buffalo mozzarella and basil

Bacon-Wrapped Scallops 19
Four scallops wrapped in bacon over a fresh bed of spinach

Filet Tips 21
Tender filet tips (4 oz.) with a Gorgonzola cream sauce

Pork Belly 13
Slow roasted served over asiago risotto

Calamari 16
Lightly dusted with a saffron flour then deep fried, and served with marinara or house-made remoulade

Crab Cake 17
Two Lump crab cakes baked till golden brown served with house made remoulade

Beans and Greens 13
Add roasted pork belly 5
Fresh grilled Escarole with Cannellini beans in a seasoned chicken broth

INSALATA / 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 13
Romaine lettuce tossed with Kalamata olives, red onion, tomatoes, pepperoncini, cucumbers, and Feta cheese with a light lemon vinaigrette dressing

Add Protein to Any Salad
Steak 10 Chicken 7 Shrimp 8 Salmon 9

ZUPPA / SOUP

Soup of the Day Cup 7 | Bowl 8

Lobster Bisque Cup 9 | Bowl 11

agf = available gluten free | gf = gluten-free

Consuming raw or undercooked meat poultry seafood shellfish & eggs may increase your risk of foodborne illness. Gluten-Free options available for a \$2 up-charge. Kitchen plate splitting is a \$7 up-charge. Corking fee \$20. Dessert fee \$2 per for cake.

**FOCACCE /
STONE OVEN PIZZA**

All pizza available gf

<p>Notte Pie 18 A white pie with fresh fig jam, bacon bits, red onion, and fresh mozzarella cheese. Finished with fresh herbs</p>	<p>Pepperoni 17 Italian pepperoni with house marinara and fresh mozzarella cheese</p>	<p>Plain 15 House made marinara and fresh Mozzarella cheese</p>
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PASTA

Made fresh and served with house-made bread

<p>Ravioli 19 Raviolis stuffed with four cheeses then topped with house-made marinara</p> <p>Notte Pasta 22 agf Fresh cavatelli pasta with three house-made meatballs topped with our house marinara</p> <p>Short Rib Pappardelle 29 agf Slow roasted over freshly made Pappardelle pasta with a veal demi and mushroom sauce with asparagus spears</p> <p>Linguini and Clam Sauce 28 agf Fresh made linguini tossed with tender little neck clams in a garlic and white wine sauce</p>	<p>Rigatoni a la Vodka 20 agf Pasta tossed in vodka tomato cream sauce</p> <p>Veal Bolognese 29 agf Rigatoni pasta tossed in creamy veal meat sauce. A Notte favorite.</p> <p>Veal and Peppers Aglio e Olio 29 Pounded veal, dredged in flour, and served over fresh linguini with pepperoncini in an olive oil and garlic sauce</p> <p>Pasta Aglio 20 Angel hair pasta tossed with olive oil garlic fresh tomatoes and basil</p> <p>Add Protein to Any Pasta (4 oz. portions) Meatballs 8 Chicken 7 Steak 10 Salmon 9 Shrimp 8</p>
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ENTRATA / ENTRÉES

Served with house-made bread

<p>Maple Bourbon Salmon 28 agf Pan-seared Chilean salmon served over Asiago risotto and fresh broccoli. Also available blackened.</p> <p>Shrimp Scampi 28 agf Jumbo gulf shrimp tossed in a garlic white wine butter sauce and served over angel hair pasta</p> <p>Branzino 28 gf A Mediterranean Sea bass, pan-seared and served over creamy asiago risotto and broccoli</p> <p>Halibut 42 Pan-seared over Asiago risotto with a white Bechamel sauce with a side of fresh carrots and broccolini</p> <p>Filet Mignon 40 6 oz. filet with pan-seared gnocchi, topped with a Gorgonzola cream sauce with fresh carrots and broccolini</p>	<p>Chicken Marsala or Veal Marsala 27 or 29 Boneless chicken or veal with minced garlic, shallots, mushrooms, in a Marsala wine sauce. Served with garlic and chive mashed potatoes and broccoli</p> <p>Stuffed Chicken 29 Pan-seared airline breast then roasted stuffed with Pancetta, spinach Fontina, and Mascarpone cheese over a mushroom risotto finished with a white Bechamel sauce</p> <p>Ossobuco 32 Slow-roasted pork shank over Asiago and spinach risotto topped with a veal demi and mushroom sauce</p> <p>Berkshire Pork Chop 36 gf Brined 12 oz. bone-in pork chop seasoned and pan-seared. Served with mashed potatoes, fresh carrots, and grilled asparagus.</p>
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**AL FORNO /
OVEN BAKED**

*Ask about our
Lasagna of the Week!*

<p>Eggplant Parmesan 25 Fresh sliced eggplant served over fresh linguine with house marinara finished with melted mozzarella</p>	<p>Chicken Parmesan 27 Pounded & breaded chicken breast served over fresh linguine with house marinara and melted mozzarella</p>	<p>Veal Parmesan 29 Pounded and breaded veal cutlets. Served over fresh linguine with house marinara</p>
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