

# NOTTE

## ..... ANTIPASTO / APPETIZERS .....

**Fried Zucchini** 15  
Thinly sliced zucchini planks dredged in seasoned flour served with house marinara

**Banana Peppers** 18  
Stuffed with ground veal & beef then topped with marinara sauce and cheese

**Cheese Plate for Two** 25  
A display of four Artisanal Italian cheeses served with house jam, dried fruit & bread

**Mussels** 16  
Steamed in beer with garlic, butter, parsley, served with our fresh made Focaccia bread

**Arancini** 15  
Three risotto balls with ricotta and parmesan cheese, lightly breaded and fried, served with buffalo mozzarella, marinara sauce, and basil

**Seared Ahi Tuna** 16  
Tuxedo-covered (white and black sesame seeds) over fresh arugula. Served with our house-made chili and soy drizzle

**Traditional Calamari** 16  
Dredged in seasoned flour, fried, and served with a side of marinara

**Notte Calamari** 18  
Dredged in seasoned flour, fried and tossed with pepperoncini, garlic parmesan, and a Thai chili sauce

**Shrimp Cocktail** 15  
Six jumbo shrimp, served with house-made cocktail sauce

## ... 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

**Caprese** 13  
Fresh tomato, burrata, and basil. Finished with balsamic drizzle.

**Wedge Salad** 10  
Fresh iceberg lettuce with house-made bleu cheese dressing. Topped with bacon, tomatoes, and red onion.

### *Add Protein to Any Salad*

Chicken 8 | Shrimp 10 | Salmon 12 | Filet 18

## ... 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. 20% gratuity added to parties of 7 or greater.

## FOCACCE / STONE OVEN PIZZA

All pizza available gf

<b>Margherita Pizza</b> 20	<b>Pepperoni</b> 17	<b>Plain</b> 15
Fresh marinara sauce, tomatoes, mozzarella cheese, topped with fresh basil.	Italian pepperoni with house marinara and fresh mozzarella cheese	House made marinara and fresh Mozzarella cheese

## PASTA

Served with house-baked ciabatta bread

<b>Cheese Ravioli</b> 20	<b>Sausage and Peppers</b> 25 agf
Raviolis stuffed with four cheeses then topped with house-made marinara	Mild Italian ground sausage with sweet bell peppers, onions, marinara sauce, over mini rigatoni
<b>Mushroom Ravioli</b> 25	<b>Veal and Peppers Aglio e Olio</b> 29
Raviolis stuffed with porcini mushroom then topped with a creamy veal demi	Pounded veal, dredged in flour, and served over fresh linguini with pepperoncini in an olive oil and garlic sauce
<b>Notte Pasta</b> 22 agf	<b>Pasta Aglio</b> 20
Fresh handmade Strozzapreti pasta with three house-made meatballs, topped with house marinara	Angel hair pasta tossed with olive oil, garlic, and fresh tomatoes
<b>Short Ribs Over Pappardelle</b> 29 agf	<b>Filet Tip Alfredo</b> 36
Slow-roasted over fresh handmade pappardelle pasta with a veal demi, mushroom sauce, and fresh spinach	Seared filet tips tossed with spinach, and tomatoes, over fresh-made pappardelle pasta
<b>Rigatoni a la Vodka</b> 22 agf	<b>Add Protein to Any Pasta</b> (4 oz. portions)
Pasta tossed in vodka tomato cream sauce	Meatballs 8   Chicken 8   Salmon 12   Shrimp 10   Filet 18

## ENTRATA / ENTRÉES

Served with house-baked ciabatta bread

<b>Maple Bourbon Salmon</b> 28 agf	<b>Chicken Marsala or Veal Marsala</b> 27 or 29
Pan-seared Chilean salmon served with rice pilaf or asiago risotto, and fresh vegetables. Also available blackened.	Boneless chicken or veal with minced garlic, shallots, mushrooms, in a Marsala wine sauce. Served with garlic and chive mashed potatoes and broccoli
<b>Shrimp Scampi</b> 28 agf	<b>Chicken Romano</b> 27
Jumbo gulf shrimp tossed in a garlic white wine butter sauce and served over angel hair pasta	Chicken dredged in egg batter and Romano cheese, sautéed in a lemon white wine butter sauce, served with asiago risotto or rice pilaf, and fresh vegetables
<b>Branzino</b> 28 gf	<b>Half Roasted Chicken</b> 27
A pan-seared Mediterranean sea bass, served with rice pilaf or asiago risotto, and fresh vegetables	Over fresh arugula and tomato, with a light, fresh lemon and olive oil. Served with fingerling potatoes.
<b>Red Snapper</b> 28	<b>Berkshire Pork Chop</b> 36 gf
Pan-seared, skin-on, with rice pilaf or asiago risotto, with fresh vegetables	12 oz. bone-in pork chop seasoned and pan-seared. Served with mashed potatoes and fresh vegetables
<b>8 oz. Filet Mignon</b> 49	
Served with redskin mashed potatoes or rice pilaf, paired with fresh vegetables	
<b>Skirt Steak</b> 34 agf	
Topped with Italian chimichurri sauce, served with rice pilaf and southwest corn	

## AL FORNO / OVEN BAKED

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