



*Where good taste never ends,
You know it's Noto's.
Taste the difference.*



*Noto's has been the recipient of awards from **Wine Spectator** each year since 2003.
In 2006, 2007, 2008, and 2009 Noto's received the **Best of Award of Excellence**.*

Antipasti - Appetizers

Antipasti della Casa 11

A classic variety of Italian meats, olives, cheeses and marinated vegetables

Bruschetta Assortita 9

Sweet peas & arugula with Parmigiano Reggiano, tomato with basil, chickpea with lemon

Calamari Saltati 10

Sautéed tender calamari served with lemon

Mozzarella al Forno 9

Fresh-pulled mozzarella wrapped with prosciutto parma, baked and served with tomato and basil salad

Zuppe – Soups

Stracciatella - Small 5 Large 7

A delicate blend of chicken and vegetables in a light chicken broth

Zuppa del Giorno - Small 5 Large 7

Each day our chef prepares a healthful soup from the freshest ingredients available

Insalate - Salads

Insalata alla Noto 9

Romaine lettuce, fennel, peppers, Kalamata olives, shaved grana, vine-ripened tomatoes, artichokes and red onions with Mamma Noto's Italian dressing

Insalata Mista 6

House salad of mixed greens and ripe tomatoes served with creamy roasted garlic parmesan dressing

Insalata Cesare 9

A traditional Caesar salad with romaine, homemade herbed croutons and grana cheese

Torre di Spinaci 8

Fresh baby spinach leaves with candied pecans and seasonal fruit drizzled with Noto's five-pepper dressing

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- 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.
 - 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.
 - A 20% gratuity will be added to groups of 7 or more.
 - A \$2.00 charge will be added for splitting entrees.

Primi Piatti – First Course

Served with homemade pane classico

Pasta senza Glutine 11

Gluten-free pasta with pomodoro sauce

Risotto alla Cosara 22

A blend of Arborio rice, sautéed shrimp, asparagus and grana cheese with a touch of tomato

Linguine con Frutti di Mare 25

Sautéed shrimp, scallops, mussels and calamari tossed with fresh tomatoes, olive oil, garlic, herbs and red pepper flakes

Gnocchi del Giorno 17

Homemade potato dumplings with chef's special sauce of the day

Cannelloni della Casa 19

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

Ravioli del Giorno 16

Homemade stuffed pasta and sauce of the day

Melanzane alla Parmigiana 16

Medallions of eggplant lightly breaded and baked with tomato sauce and mozzarella cheese

Gomiti 22

Gomiti pasta with artichoke hearts, prosciutto, garlic, roasted red peppers, kalamata olives and basil-parmesan cream sauce topped with grilled chicken

Secondi Piatti – Second Course

Served with Chef's accompaniments, small pasta course with Noto's homemade carne (meat) sauce and homemade pane classico

Pollo alla Siciliana 16

Chicken breast lightly coated in seasoned breadcrumbs then chargrilled and served with Ammoglio sauce

Pollo ai Pinoli e Parmigiano 17

Mustard-rubbed chicken breast coated with toasted pinenuts, parmesan and breadcrumbs, then oven roasted

Spiedini di Carne 23

Thinly sliced sirloin, pounded and rolled with Genoa salami and provolone with onion and Sicilian breadcrumbs, served with Mamma Noto's Ammoglio sauce

(Secondi Piatti – Second Course - continues on the back)

Costata di Vitello in Padella 33

Pan-seared veal chop topped with caramelized onion, capers and sliced cold-smoked pork loin served with a pear and port pan sauce

Filetto di Salmone all'Arancia 22

Pan-seared salmon served with orange thyme sauce

Bistecca alla Siciliana 27

(Dad's Favorite!) Kobe Sirloin, lightly pounded and coated in our family's seasoned bread crumbs, chargrilled to perfection, and served with our homemade Ammoglio sauce

Pesce alle Nocciole 28

Pan-fried walleye in a hazelnut crust, served with Frangelico cream sauce

Agnello in Casseruola 29

Pan-seared lamb encrusted with three-nut breadcrumbs and served with a mustard brown sauce

Costoletta di Maiale 16

Grilled sweet-cured pork chop with a dried cranberry sauce

Prezzo Affordabile – Lighter Fare

Served with Chef's accompaniments and homemade pane classico

Pollo alla Parmegiana 12

Sautéed chicken breast, baked with tomato sauce and topped with fresh grated cheese

Pollo Scarpariella 11

Sautéed bone-in chicken with bell peppers, onions and sausage in a balsamic butter sauce

Lonza di Maiale Battuto 11

Pounded pork loin, stuffed with prosciutto and Italian cheeses

Tilapia Annerito 12

Blackened Tilapia with citrus butter sauce

Spalla di Manzo in Casseruola 13

Pan-seared beef shoulder tenders covered in brown herb sauce

Carne alla Pizzaiola 15

Roasted New York Strip with a caper, mushroom, oregano and light tomato sauce

Quattro Ravioli 12

Four pillows of pasta stuffed with a blend of Italian meats and cheeses, served with walnut cream sauce

Join us for LIVE MUSIC in Noto's Lounge on Wednesday evenings from 7 PM to 10 PM with The Tom Hagen Trio featuring Rick Reuther. So that Noto's may continue to support local musicians, there is a \$10 per person food and beverage minimum in the Lounge on Wednesdays.

07/09