

Wood Fired Pizza

Noto family classic 10" Sicilian style thin crust and sauce recipes

— 14 —

Substitute gluten free crust - 2 -

Classic Margarita

garlic olive oil – tomato – basil – house made mozzarella

Pesto Chicken

assorted olives – artichokes – sundried tomato
mozzarella – provolone

Noto's Original

pepperoni – sweet fennel sausage – onions – peppers
mozzarella – provolone

Formaggio

ricotta – mozzarella – provolone – romano – house pomodoro

Truffle & Mushroom

caramelized cremini – portabella – shitake mushroom
provolone – ricotta – shaved romano – black truffles

Roasted Vegetable

seasonal roasted vegetable – house pomodoro
mozzarella – provolone

Pizza #27

thin crust – olive oil – roasted garlic
gorgonzola – tomato – basil
#1 Pizza in Grand Rapids

V - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

- ♦ All 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.
- ♦ Although we are not an allergen-free kitchen, we will make every effort to accommodate dietary needs.
- ♦ \$5 Split Fee. *
- ♦ ^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

NOTO'S

at the **Bil-Mar**

DINNER MENU

Appetizers & Shared Plates

MOZZARELLA ALFORNO ^{GF}

— 13 —

house made mozzarella – prosciutto
basil – balsamic

NOTO'S CALAMARI ^{DF}

— 15 —

sautéed – lemon – house pomodoro

ANTIPASTA

— 16 —

cured meats – cheese – olives – flatbreads

CHEESE PLATE

— 14 —

imported and local cheese
local jam – olives – flatbreads

VEGGIE PLATE ^V

— 14 —

trio of house made spreads
olives – vegetables – flatbreads

OYSTER PLATE ^{^ GF/DF}

— 15 —

featured oysters – avocado mignonette

Fresh Greens

HOUSE GREENS ^{GF}

— 10 —

roasted beets – apples – candied walnuts
smoked blue cheese – sherry vinaigrette

KALE CAESAR ^{V/GF}

— SM 6 — REG 10 —

kale and romaine – quinoa – tomato
spiced pepitas – vegan dressing

GRILLED ROMAINE

— 11 —

olives – pine nuts – romano – tomato
lemon – paprika oil – crostini

Beach Bowls

TOASTED FARRO ^V

— 11 —

blueberries – strawberries – avocado
carrots – spiced pepitas – spicy miso vinaigrette

QUINOA ^V

— 11 —

sweet potato – roasted brussel sprouts – apples
cranberries – spiced pecans – sherry ginger dressing

CHEF'S BOWL

— 11 —

ancient grains – seasonal accompaniments
~ chef's choice ~

PROTEINS

Add chicken, smoked salmon or shrimp - 7. Add tempeh or tofu - 5

Soups

BEACH CHOWDER

— 10 —

shrimp – scallops – cod – clams – crab
sherry – tomato saffron broth

GIBSON'S ORIGINAL FRENCH ONION SOUP

— 11 —

red & white caramelized onions
red wine demi broth

TODAY'S SOUP

— 7 —

Chef prepared

Entrées

Bistecca alla Siciliana ^

— 39 —

10oz grilled ribeye – Sicilian bread crumbs
roasted potatoes – vegetables
ammoglio sauce

Beef Tenderloin ^

— 37 —

6oz grilled filet – vegetables – quinoa
mushroom port demi – cider gastrique

Lamb Chops ^ GF

— 32 —

grilled – ginger apple chutney
creamy blue corn polenta
red wine demi-glaze

Chicken Francesca

— 26 —

parmesan crusted – lemon butter sauce
quinoa – arugula – tomato

Walleye Nocciole

— 32 —

pan seared – hazelnut crust
vegetables – quinoa

Shrimp and Scallop Pasta ^

— 28 —

penne – tomato – fresh herbs
pancetta – wine butter sauce
crushed tomato

Linguini with Clam Sauce ^

— 26 —

steamed clams – fresh herbs
wine – broth

Soyrizo V/GF

— 20 —

black bean – peppers – onion
roasted brussel sprouts
sweet potato – romesco

Small Plates

Lobster Ravioli

— 18 —

housemade pasta – ricotta – heirloom tomato
pistachio brown butter

Scallops ^ GF

— 18 —

buttered – wood roasted mushrooms
shallots – arugula – blistered tomato

Octopus GF/DF

— 18 —

slow braised – charred – romesco
braised kale – candied lemon

Gnocchi

— 16 —

roasted squash – mushroom
brown butter – sage – shaved asiago

Duck GF/DF

— 16 —

grilled – duck leg
apricot glaze – arugula – tomato

Michigan Perch GF

— 16 —

chickpea / cornmeal dusted
house olive remoulade

Add-ons & Sides

— 7 —

Butterball Potatoes – garlic roasted
Green Beans – garlic – tamari
Cauliflower – turmeric – romesco
Brussel Sprouts – wood roasted
– pancetta chip

Blue Corn Polenta – smoked blue cheese
Apples – wood smoked
Quinoa – herb vinaigrette
Farro – balsamic
Carrots – cumin – golden raisins
– spiced pecans

The Story...

Noto's is an award-winning, locally-owned restaurant providing fresh, homemade Italian cuisine to the Grand Rapids area for over 35 years. The Noto family brings their Sicilian roots to Noto's at The Bil-Mar, rebuilt at the spot of the Bil-Mar restaurant, which served the lakeshore since 1952.

Noto's at the Bil-Mar is an upbeat, contemporary restaurant and bar with something for everyone.

Sample our eclectic wine list with a Lake Michigan sunset and fine dining in our lake front dining room. Savor culinary delights or drinks on the deck or at our modern bar. Or, bring in the family for casual fare. We offer a variety of wood-fired pizzas, shared plates, and salads, with locally-sourced ingredients and several vegan options.

We also host private parties in our enhanced beach and lakeview room.