

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 crimini – portabella – shitake mushrooms
provolone – ricotta – shaved romano – black truffles*

Roasted Vegetable

*seasonal roasted vegetables – house pomodoro
mozzarella – provolone*

Pizza #27

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



LUNCH 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

— 11 —

TOASTED FARRO ^V

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

QUINOA ^V

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

CHEF'S BOWL

*ancient grains – seasonal accompaniments
~ chef's choice ~*

PROTEINS

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

Sandwiches, Tartines, and Soups

Sandwiches and Tartines served with house chips

Substitute gluten free bread – 2 –

SANDWICHES

ITALIANO 13

salami – melted provolone
house olive blend
lemon vinaigrette – rustic bread

GRILLED EGGPLANT 12

zucchini – tomato – basil
mozzarella – basil – rustic bread

LOBSTER ROLL 12

bacon – avocado – roasted corn
cilantro – citrus mayo

TEMPHEH RUEBEN ^v 10

grilled tempheh – vegan broccoli slaw
spicy vegan mayo – toasted rye

VEGAN “EGG” ^v 10

chic pea – red lentil – dillpolish rye

BEACH CLUB 11

turkey – brie – pancetta
apple ginger chutney – greens
nine grain bread

BISON BURGER [^] 14

pancetta – blue
heirloom tomato – house mayo
pickle mustard – brioche

TARTINES

(open faced sandwich)

THE SEASIDE 10

smoked salmon – avocado

THE COUNTRYSIDE 8

beet – chevre – arugula
walnut pesto

THE TOSCANA 9

prosciutto – ricotta – fig

THE OLD WORLD ^v 9

eggplant capanoda

SOUPS

BEACH CHOWDER 10

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

GIBSONS ORIGINAL 11

FRENCH ONION SOUP 11

red & white caramelized onions
red wine demi broth

TODAY’S SOUP 7

Chef prepared

Small Plates

MICHIGAN PERCH ^{GF} 16

chickpea / cornmeal dusted
house olive remoulade

TOASTED FARRO ^v 15

cider braised kale – roasted squash
smoked apples – fennel – paprika oil

CHICKEN FRANCESCA 18

parmesan crusted – lemon butter sauce – quinoa – arugula – tomato

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

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.

V - VEGAN

GF - GLUTEN FREE

DF - DAIRY FREE

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