

NOTO

buon appetito



STARTERS

ARANCINI risotto, taleggio cheese, caramelized onion, pomodoro sauce, V | 15

BROCCOLI fontina fonduta, giardiniera, dill, chive, GF/V | 13

CAROTA carrots, ricotta salata, maple syrup, pistachio, fennel, sunflower seed, GF | 14

APPLE CROSTINI ricotta, apple mostarda, bottarga, parsley, olive oil, focaccia | 15

BURRATA & SPECK citrus, beets, arugula, calabrian chili oil, GF | 22

SNOW CRAB fried claws, fennel spice, calabrese black garlic aioli, DF | 21

SALAD

NOTO HOUSE artichoke, roasted red pepper, olive, pecorino romano, creamy italian dressing GF/V | 10

LITTLE GEM parmigiano reggiano, bread crumb, white anchovy, giardiniera vinaigrette, V | 13

SQUASH arugula, onion, pomegranate, sweet potato vinaigrette, GF/V/DF | 13

PASTA

house made

TONARELLI jonah crab, pecorino romano, lemon, chive, sesame bits | 35

GARGANELLI pesto alla trapanese, tomato, garlic, pine nut, almond, basil V/DF | 25

WILD BOAR BOLOGNESE mafalda, parmigiano reggiano, parsley | 28

MALTAGLIATI black truffle, broccoli, brussels sprouts, truffled chicken jus, charred lemon | 27

GNUDI ricotta dumpling, buffalo milk brown butter, pecan, sage, lemon, pear, V | 27

(GF penne pasta +\$3.00)

MAINS

ORA KING SALMON braised kale, tomato, roasted garlic, lemon olive oil, GF/DF | 40

PORK SHANK beer braised, parmigiano reggiano, polenta, cauliflower, GF | 40

DUCK CONFIT black garlic agrodolce, farro, pickled cherry, chive | 40

V, vegetarian; GF, gluten free; DF, dairy free

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illness

PIZZA NAPOLETANA

VPN Certified, True Neapolitan Pizza #974

all pizzas are approx. 12" in diameter

MARGHERITA

san marzano tomato sauce, parmigiano reggiano, sicilian sea salt, fresh mozzarella, basil, V | 20

MARINARA

san marzano tomato sauce, sicilian sea salt, calabrian wild oregano, garlic, basil, V/DF | 16

BUFALINA*

san marzano tomato sauce, basil, sicilian sea salt, chilled bufala mozzarella (imported from Campania, Italy), V | 21

QUATTRO FORMAGGI

olive oil, gorgonzola, fresh mozzarella, ricotta, pecorino romano V | 21

BURRATA*

san marzano tomato sauce, fresh mozzarella, basil, arugula, confit tomato, chilled burrata, V | 24

SALSICCIA

san marzano tomato sauce, fresh mozzarella, pecorino romano, fennel sausage, friarielli | 22

PERA

caramelized onion, blue cheese, roasted pear, toasted pecan, V | 20

SOPHIA

fig jam, onion, blue cheese, 24-month aged prosciutto, arugula, balsamic glaze | 22

NDUJA

garlic cream sauce, onion jam, nduja, fresh mozzarella | 21

DELICATA*

olive oil, fresh mozzarella, arugula, calabrian sorghum, pumpkin seed, burrata, V | 23

SCARPA

san marzano tomato sauce, pecorino romano, roasted garlic, sundried tomato, basil, oregano, calabrese pepper, V | 17

FUNGO

artichoke cream sauce, fresh mozzarella, mushrooms, pickled onion, calabrian honey, V | 22

MORTADELLA*

pistachio pesto, straciatella, fresh mozzarella, mortadella, calabrian chile | 22

GIARDINIERA

san marzano tomato sauce, smoked provolone, fresh mozzarella, nduja, pickled vegetable, oregano | 22

V, Vegetarian; GF, Gluten Free; *served uncut only



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

The Neapolitan Way

Once a pizza comes out of the 1,000 degree oven,
It is immediately plated and served whole -

This ensures a perfectly puffy crust and a delightfully
melted middle.

Italians serve this pizza with a knife and fork.

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