

NOTTE

ANTIPASTO / APPETIZERS

Fried Zucchini 13

Thinly sliced fresh zucchini dredged in seasoned flour served with house marinara

Banana Peppers 17

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 13

Three risotto balls with ricotta, basil & tomato lightly breaded and fried with marinara sauce buffalo mozzarella and basil

Bacon-Wrapped Scallops 15

Three scallops wrapped in bacon over a bed of fresh spinach

Filet Tips 23

Tender filet tips (4 oz.) with a Gorgonzola cream sauce

Hummus Dip 13

Fresh hummus topped with our house-made bruschetta, served with warm baked pita chips

Bruschetta 12

Grilled house focaccia bread, topped with olive oil, fresh garlic, tomatoes, red onion, and Chiffonade basil, with a light drizzle of balsamic reduction

Traditional Calamari

Lightly dusted with a saffron flour, fried and served with a side of marinara 16

Notte Calamari: lightly dusted with a saffron flour, fried and tossed with pepperoncini, garlic parmesan, and a Thai chili sauce 18

Crab Cake 17

Two Lump crab cakes baked till golden brown served with house made remoulade

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 12

Sliced fresh mozzarella, garden-ripe tomatoes, and sweet basil, drizzled with extra virgin olive oil and balsamic reduction

Add Protein to Any Salad

Chicken 8 | Shrimp 10 | Salmon 10

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.

FOCACCE / STONE OVEN PIZZA

All pizza available gf

Margherita 18	Pepperoni 17	Plain 15
A white pie with fresh ripe tomatoes, buffalo mozzarella, and fresh basil, drizzled with a balsamic reduction	Italian pepperoni with house marinara and fresh mozzarella cheese	House made marinara and fresh Mozzarella cheese

PASTA

Made fresh and served with house-made bread

Ravioli 19	Lobster and Jumbo Lump Crab 39 agf
Raviolis stuffed with four cheeses then topped with house-made marinara	Fresh lobster and jumbo lump crab over our fresh-made Strozzapreti pasta, with fresh tomatoes and spinach, tossed with a choice of an herb butter or Alfredo sauce
Notte Pasta 22 agf	Veal and Peppers Aglio e Olio 29
Fresh handmade Strozzapreti pasta with three house-made meatballs, topped with house marinara	Pounded veal, dredged in flour, and served over fresh linguini with pepperoncini in an olive oil and garlic sauce
Short Ribs Over Strozzapreti 29 agf	Pasta Aglio 20
Slow-roasted over fresh handmade Strozzapreti pasta with a veal demi, mushroom sauce, and fresh spinach	Angel hair pasta tossed with olive oil garlic fresh tomatoes and basil
Linguini and Clam Sauce 28 agf	Add Protein to Any Pasta (4 oz. portions)
Fresh-made linguini tossed with tender little neck clams in a garlic and white wine sauce	Meatballs 8 Chicken 8 Salmon 10 Shrimp 10
Rigatoni a la Vodka 20 agf	
Pasta tossed in vodka tomato cream sauce	

ENTRATA / ENTRÉES

Served with house-made bread

Maple Bourbon Salmon 28 agf	Chicken Marsala or Veal Marsala 27 or 29
Pan-seared Chilean salmon served over Asiago risotto and fresh broccoli. 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
Shrimp Scampi 28 agf	Chicken Romano 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, with asiago risotto and fresh vegetables
Branzino 28 gf	Notte Burger 21
A Mediterranean Sea bass, pan-seared and served over creamy asiago risotto and broccoli	Fresh butcher blend of short rib, brisket, chuck, and Angus, on a Brioche bun, topped with three-cheese blend of Monterey Jack, cheddar, queso, and a slaw with house sauce. Finished with onion frites with a side of waffle fries
Blackened Mahi Mahi 29	Berkshire Pork Chop 36 gf
Pan-seared over Asiago risotto with fresh vegetables	Brined 12 oz. bone-in pork chop seasoned and pan-seared. Served with mashed potatoes and fresh vegetables
Filet Mignon with Jumbo Lump Crab 49	
6 oz. filet topped with jumbo lump crab and Hollandaise sauce, with roasted fingerling smashed potatoes and fresh vegetables	

AL FORNO / OVEN BAKED

Ask about our
Lasagna of the Week!

Eggplant Parmesan 25	Chicken Parmesan 27	Veal Parmesan 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