

# NOTTE

## ..... ANTIPASTO / APPETIZERS .....

**Fried Zucchini** 15  
Thinly sliced fresh zucchini dredged in seasoned flour served with house marinara

**Banana Peppers** 18  
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** 15  
Three risotto balls with ricotta, basil & tomato lightly breaded and fried with marinara sauce buffalo mozzarella and basil

**Bacon-Wrapped Scallops** 18  
Three scallops wrapped in bacon over a bed of fresh spinach

**Filet Tips** 23  
Tender filet tips (4 oz.) with a Gorgonzola cream sauce

**Duck Wings** 16  
Six duck wings fried and tossed in a sweet chili and sriracha sauce

**Mushroom Risotto** 15  
Creamy risotto in a rich chicken stock, with mushrooms and asiago cheese

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

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

**Crab Cakes** 18  
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

**Mediterranean** 13  
Mixed greens, feta cheese, red onion, pepperoni, bacon bits, Kalamata olives, lemon vinaigrette dressing

## ... ZUPPA / SOUP ...

**Soup of the Day** Cup 7 | Bowl 8

**Lobster Bisque** Cup 9 | Bowl 11

*Add Protein to Any Salad*

Chicken 8 | Shrimp 10 | Salmon 12 | Filet 18

**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.

20% gratuity added to parties of 7 or greater.

FOCACCE /  
STONE OVEN PIZZA

All pizza available gf

<b>Pizza of the Week</b> 20 Ask us about this week's specialty pizza!	<b>Pepperoni</b> 17 Italian pepperoni with house marinara and fresh mozzarella cheese	<b>Plain</b> 15 House made marinara and fresh Mozzarella cheese
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PASTA

Made fresh and served with house-made bread

<b>Ravioli</b> 20 Raviolis stuffed with four cheeses then topped with house-made marinara	<b>Lobster and Jumbo Lump Crab Alfredo</b> 39 agf Fresh lobster and jumbo lump crab over our fresh-made pappardelle pasta, with fresh tomatoes and spinach, tossed with Alfredo sauce
<b>Notte Pasta</b> 22 agf Fresh handmade Strozzapreti pasta with three house-made meatballs, topped with house marinara	<b>Veal and Peppers Aglio e Olio</b> 29 Pounded veal, dredged in flour, and served over fresh linguini with pepperoncini in an olive oil and garlic sauce
<b>Short Ribs Over Pappardelle</b> 29 agf Slow-roasted over fresh handmade pappardelle pasta with a veal demi, mushroom sauce, and fresh spinach	<b>Pasta Aglio</b> 20 Angel hair pasta tossed with olive oil, garlic, and fresh tomatoes
<b>Lamb Ragù</b> 36 agf Slow-braised with onions, carrots, celery, and tomatoes, over fresh-made pappardelle pasta. Finished with fresh burrata and two roasted lamb chops	<b>Filet Tip Alfredo</b> 36 Seared filet tips tossed with spinach, and tomatoes, over fresh-made pappardelle pasta
<b>Rigatoni a la Vodka</b> 22 agf Pasta tossed in vodka tomato cream sauce	<b>Add Protein to Any Pasta</b> (4 oz. portions) Meatballs 8   Chicken 8   Salmon 12   Shrimp 10   Filet 18

ENTRATA / ENTRÉES

Served with house-made bread

<b>Maple Bourbon Salmon</b> 28 agf Pan-seared Chilean salmon served with rice pilaf or asiago risotto, and fresh vegetables. Also available blackened.	<b>Chicken Marsala or Veal Marsala</b> 27 or 29 Boneless chicken or veal with minced garlic, shallots, mushrooms, in a Marsala wine sauce. Served with garlic and chive mashed potatoes and broccoli
<b>Shrimp Scampi</b> 28 agf Jumbo gulf shrimp tossed in a garlic white wine butter sauce and served over angel hair pasta	<b>Chicken Romano</b> 27 Chicken dredged in egg batter and Romano cheese, sautéed in a lemon white wine butter sauce, served with asiago risotto or rice pilaf, and fresh vegetables
<b>Branzino</b> 28 gf A pan-seared Mediterranean sea bass, served with rice pilaf or asiago risotto, and fresh vegetables	<b>Ossobuco</b> 36 Slow-roasted shank over mushroom risotto, finished with a tomato and veal demi sauce
<b>Chilean Sea Bass</b> 42 Pan-seared over rice pilaf, with fresh vegetables	<b>Berkshire Pork Chop</b> 36 gf Brined 12 oz. bone-in pork chop seasoned and pan-seared. Served with mashed potatoes and fresh vegetables
<b>8 oz. Filet Mignon</b> 49 Served with redskin mashed potatoes or rice pilaf, paired with fresh vegetables	

AL FORNO /  
OVEN BAKED

Ask about our  
Lasagna of the Week!

<b>Eggplant Parmesan</b> 25 Fresh sliced eggplant served over fresh linguine with house marinara finished with melted mozzarella	<b>Chicken Parmesan</b> 27 Pounded & breaded chicken breast served over fresh linguine with house marinara and melted mozzarella	<b>Veal Parmesan</b> 29 Pounded and breaded veal cutlets. Served over fresh linguine with house marinara
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