

NOTO

buon appetito

STARTERS

ARANCINI risotto, pecorino romano, mozzarella, mascarpone, ricotta, pomodoro sauce, V | 15

PATATA crispy potatoes, fontina fonduta, giardiniera, herbs, GF/V | 13

SUMMER ANTIPASTO marinated cucumber, fennel, smoked trout roe, stone fruit, calamansi vinegar GF/DF | 16

APRICOT CROSTINI stracciatella, caramelized onion, chili, sorrento lemon, V | 15

BURRATA speck, arugula, fennel pollen, rhubarb jam, focaccia | 20

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

LOCAL TOMATO garden herbs, sesame, kumquat miso vinaigrette, GF/V/DF | 13

PASTA

house made

GEMELLI ALLA GRICIA guanciale, black pepper, parmigiano reggiano, tomato | 26

MAFALDA pistachio, garlic confit, tomato, basil pesto, V | 25

NDUJA RIGATONI CREMOSO nduja, stracciatella, pecorino romano | 26

LAMB BUMBOLA braised lamb ragu, olive, lemon, dill, mint | 28

FIORI zucchini, summer squash, parmigiano reggiano, sorrento lemon, V | 26

GNUDI ricotta dumpling, corn, chanterelles, kale, V | 26

(GF penne pasta +\$3.00)

MAINS

SEAFOOD RISOTTO clam, mussel, crab, bergamot, green bean, scallop butter, GF | 34

SCALLOP english pea, mortadella, salmoriglio, crispy shallot, GF/DF | 44

BERKSHIRE PORK TOMAHAWK roasted cauliflower, amaro braised leeks, lemon, GF/DF | 45

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 | 18

MARINARA

san marzano tomato sauce, sicilian sea salt, calabrian wild oregano, garlic, basil, V/DF | 15

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 | 19

BURRATA*

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

ITALIANO

san marzano tomato sauce, fresh mozzarella, calabrese sausage, basil, parmigiano reggiano | 19

PEACH AND NDUJA

peach mostarda, nduja, fresh mozzarella, lemon zest | 21

SOPHIA

fig jam, onion, blue cheese, 24-month aged prosciutto, arugula, balsamic glaze | 21

NDUJA

garlic cream sauce, onion jam, nduja, fresh mozzarella | 20

ZUCCHINE*

olive oil, fresh mozzarella, zucchini, roasted garlic, calabrese pepper, arugula, burrata, pecorino romano, gremolata, 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 | 21

MORTADELLA

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

MAIS

san marzano tomato sauce, smoked provolone, sundried tomato, corn, pecorino, herbs, V | 18

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



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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