

NOTO

buon appetito

STARTERS

ARANCINI risotto, asiago, romesco sauce, chive, V | 16

BROCCOLI fontina fonduta, giardiniera, dill, chive, GF/V | 15

FRIED OYSTER black garlic caesar, lemon, green onion | 20

FAGIOLI bean puree, sour cherry mostarda, arugula, olive oil, focaccia, V/DF | 18

BURRATA pear, arugula, pistachio, pomegranate molasses, anise hyssop, GF/V | 18

SHRIMP TOAST cucumber, colatura vinaigrette, sesame seed, focaccia | 21

SALAD

NOTO GEM parmigiano reggiano, bread crumb, creamy italian dressing, V | 13
(add anchovy +2)

CITRUS roasted beet, quark cheese, crispy brown rice, sesame, sumac, GF/V | 14

BIBB delicata, pickled onion, blue cheese, blueberry vinaigrette, fried shallot, GF/V | 13

PASTA

TONARELLI dungeness crab, pecorino romano, lemon, chive, sesame | 35

GARGANELLI kale pesto, sunflower seed, parmigiano reggiano, ricotta salata, preserved lemon, V | 22

LAMB SHANK RIGATONI calabrian chili, parsnip, leek | 26

MAFALDINE BOLOGNESE american wagyu beef, parmigiano reggiano, gremolata | 26

GNUDI ricotta dumpling, brown butter, goat cheese, lemon, pancetta, sorghum | 27

MAINS

BAY SCALLOP RISOTTO shellfish butter, braised fennel, pistachio, kosho, GF | 40

PORK SHANK sorghum polenta, roasted apple, squash GF | 40

DUCK SALTIMBOCCA king trumpet mushroom, prosciutto, sage, chive, GF | 40

AMERICAN WAGYU STRIP peppercorn, hasselback potato, guanciale, scallion, GF | 60

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

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

SIGNATURE PIZZA NAPOLETANA

VPN Certified, True Neapolitan Pizza #974

all pizzas are approx. 12" in diameter

MARGHERITA

san marzano tomato sauce, pecorino romano, 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

ACCIUGA

san marzano tomato sauce, pecorino romano, white anchovy, garlic, caper, basil, lemon | 20

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

SOPHIA

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

NDUJA

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

SCARPA

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

SEASONAL PIZZA NAPOLETANA

BOLO*

truffle cream sauce, beef ragu, pecorino romano, smoked maldon salt | 24

BRUXELLES

lemon olive oil, smoked provolone, brussels sprouts, calabrian chili, garlic, V | 20
(add guanciale +5)

FUNGO truffle cream sauce, fresh mozzarella, roasted mushrooms, confit garlic, V | 24

SUGO arrabbiata sauce (calabrian chili, tomato, garlic) pecorino romano, guanciale | 22

CAVIAR* olive oil, pecorino romano, burrata, chive, select caviar (28g) | 95

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

The Neapolitan Way



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

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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