NOTO

buon appetito

STARTERS

FRIED MOZZARELLA nduja, giardiniera, aioli | 14

BROCCOLINI red pepper vinaigrette, almond, nutritional yeast, GF, V, DF | 15

PORK BELLY campari glaze, orange, fennel, sesame seed, GF/DF | 20

ARTICHOKE fried long stem artichoke, lemon, ricotta, sun-dried tomato vinaigrette, arugula, GF/V | 17

STRACCIATELLA tomato, basil oil, balsamic, focaccia, V | 18

CITRUS salmoriglio, ricotta salata, arugula, pistachio, GF/V | 16

SALAD

NOTO GEM parmigiano reggiano, breadcrumb, creamy italian dressing, V | 15
(add anchovy +2)

BEET chilled red beet, baby kale, fig balsamic vinaigrette, gorgonzola dolce, pickled cranberry, spiced pecan, GF/V | 18

PASTA

TONNARELLI langostino, lemon cremosa, pecorino romano | 30

GARGANELLI lamb salsiccia, romesco, almond, gremolata, nutritional yeast, DF | 27

MAFALDINE kale pesto, mushroom, breadcrumb, pumpkin seed, V | 26

RIGATONI BOLOGNESE local beef, parmigiano reggiano, gremolata | 27

BUCATINI AMATRICIANA guanciale, tomato, calabrian chili, pecorino romano | 26

**Gluten-Free Penne Available Upon Request*

MAINS

RISOTTO ARRABBIATA shrimp, tomato, lemon, ricotta salata, GF | 40

PORK SHANK MARSALA mushroom, orzo, kale, sweet potato | 40

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

STRIP STEAK local beef, herb potato, broccolini, salmoriglio, GF | 55

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 | 21

MARINARA
san marzano tomato sauce, sicilian sea salt, calabrian wild oregano, garlic, basil, V/DF | 17

BUFALINA*
san marzano tomato sauce, basil, sicilian sea salt, chilled bufala mozzarella (imported from Campania, Italy), V | 23

ACCIUGA
san marzano tomato sauce, pecorino romano, white anchovy, garlic, caper, basil, lemon | 21

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

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

SOPHIA
fig jam, onion, blue cheese, 24-month aged prosciutto, arugula, balsamic glaze | 23

NDUJA
garlic cream sauce, onion jam, nduja, fresh mozzarella | 22

SCARPA
san marzano tomato sauce, pecorino romano, roasted garlic, sun-dried tomato, basil, oregano, calabrian pepper, V | 19

SEASONAL PIZZA NAPOLETANA

LA ROMANA
olive oil, fresh mozzarella, guanciale, herb potato, salmoriglio | 24

MELA
gorgonzola cream, fresh mozzarella, asiago, prosciutto, hazelnut, apple, chestnut | 25

IL BOSCO
olive oil, smoked mozzarella, kale, garlic, mushroom, pesto, V | 25

PECORA ROSSA
romesco, fresh mozzarella, pecorino romano, lamb, onion jam | 24

CAVIAR*
olive oil, fresh mozzarella, pecorino romano, burrata, chive, select caviar (28-30 g) | 120

V, *vegetarian*; *DF, dairy free*

**served uncut only*

ASSOCIAZIONE VERACE PIZZA NAPOLETANA

The Neapolitan Way

Once a pizza comes out of the 1,000 degree oven, it is immediatly plated and served whole –

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

Italians serve this pizza with a knife and fork.

buon appetito

NOTO