

# 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

**CAROTA** carrots, ricotta salata, eucalyptus honey, pistachio, fennel, sunflower seed, bay leaf, GF | 14

**BLACKBERRY CROSTINI** ricotta, blackberry, bottarga, parsley, olive oil, focaccia | 15

**BURRATA** speck, arugula, fennel pollen, blueberry tarragon 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, maitake mushroom, parmigiano reggiano crema, lemon V | 26

(GF penne pasta +\$3.00)

## MAINS

**MUSSELS** tomato, white wine, gremolata, calabrian chili, focaccia, DF | 32

**BRAISED SHORT RIB** parmigiano reggiano, polenta, fennel, olive, hazelnut, salsa verde, GF | 53

**DUCK** foie gras risotto, pecorino romano, fennel orange spice, calabrian honey, GF | 40

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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