

Three-Course Lunch

\$20/person

First Course

STRACCIATELLA SOUP

A delicate blend of chicken and vegetables in a light chicken broth

Second Course

INSALATA MISTA

Salad of gourmet mixed greens with creamy roasted garlic Parmesan dressing and homemade rolls with butter

Third Course

Your choice from the following four entrées

6 OZ. PAN ROASTED ATLANTIC SALMON

with orange and thyme sauce

5 OZ. BREAST OF CHICKEN SICILIANA

Lightly coated in our seasoned breadcrumbs and chargrilled Served with our Ammoglio sauce

CANNELLONI DELLA CASA

A Noto family recipe of veal, homemade sausage, spinach and Parmesan cheese, wrapped in fresh pasta then baked with Noto's classic meat sauce and mozzarella

6 OZ. ROASTED NEW YORK STRIP IN PIZZAIOLA SAUCE

A caper, mushroom, oregano and light tomato sauce.

Noto's will be happy to accommodate your special dietary needs. All meats and seafood are prepared to the preference of the consumer. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness.

We cannot guarantee that any of the products used in this restaurant are completely allergen free.



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