
(appetizers) **antipasti**

Calamari Saltati 17
lightly dusted . lemon . pomodoro

Antipasti della Casa 19
*Italian meats . assorted cheeses
marinated vegetables . flat breads*

Mozzarella al Forno (GF) 15
*warm pulled mozzarella cheese
prosciutto di parma . tomato basil garnish
aged balsamic glaze*

Noto's Meatballs 16
*Mamma Noto's homemade veal meatballs
house pomodoro . garden basil . shaved parmesan
ricotta cheese*

Polenta con Funghi 13
*braised and roasted pebble creek specialty mushrooms
crispy polenta . fresh herbs . prosciutto . aged balsamic
heirloom grape tomatoes*

Bruschetta  14
herb crostini . tomato . basil . evoo . balsamic

brick oven pizzas

Noto family classic 10" thin crust
Sicilian style pizzas: 16
Substitute gluten free crust: +5

Noto's Original

*pepperoni . fennel sausage . provolone cheese
roasted peppers & onions . mozzarella cheese . oregano*

Pizza #27

*garlic & olive oil . gorgonzola . mozzarella . tomatoes
Bobby Flay's #1 Pizza in Grand Rapids in a blind tasting*

Formaggio

mozzarella . provolone . ricotta . garden basil . oregano

Truffle Pizzette

*black truffle . mozzarella cheese
roasted pebble creek specialty mushrooms
garlic oil . shaved parmesan . truffle oil drizzle*



(salads) **insalate**

Classic Caesar 13
*crisp romaine greens . asiago cheese crisp
garlic croutons . caesar dressing . shaved parmesan*

Insalata alla Noto  14
*crisp romaine greens . pickled red onion
artichokes . tomatoes . olives . shaved parmesan
peperoncini peppers*

Choice of Mamma Noto's Italian Vinaigrette or Creamy Roasted Garlic

Spinaci alla Noto  14
*baby spinach . goat cheese . spicy walnuts . pickled red
onion . strawberries . five pepper dressing*

Caprese Classic  15
*hand pulled mozzarella cheese . heirloom tomatoes
garden basil . pickled red onion . aged balsamic glaze
shaved parmesan*

Accompagnamento alla Griglia

(add chicken or shrimp to any salad above)

6 oz Chicken 8 . Three Large Shrimp 9

(soups) **zuppe**

Gibsons' Original Onion
Soup en Croûte 12
*red & white caramelized onions
rich red wine broth . veal demi-glace*

Zuppa del Giorno 8
chef prepared . soup of the day

♦ All our food is homemade and requires time to prepare. We ask for your patience so that we may better provide the culinary results you expect. Things are certainly not the same since COVID as we struggle to find more help. But the staff that we have is committed to providing the best they can - even if it takes a little longer. Thanks for your understanding.

♦ Although we are not an allergen-free kitchen, we will make every effort to accommodate dietary needs. Please be advised that foods prepared here may come in contact with: Milk, Eggs, Wheat, Soy, Honey, Peanuts, Tree Nuts, Fish.

♦ \$5 Entrée Split Fee. *

pasta

Mamma Noto's

Spaghetti Bolognese23
*spaghetti pasta . house bolognese
 garden basil . ricotta
 add house made **meatballs** or **italian sausage** 4*

Risotto con Funghi 26
*pebble creek specialty mushrooms . parmesan
 butter . black truffle dust*


Gnocchi 24
*handmade potato gnocchi . gorgonzola cream
 asparagus . garden basil*

Cannelloni della Casa23
*rolled stuffed pasta . ground veal . baby spinach
 noto's famous italian sausage . bolognese sauce
 parmesan & mozzarella cheese*

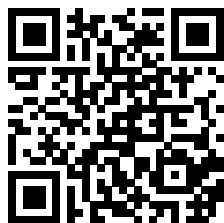
Gamberi e Capestrelli e Arrabiata ...29
*linguine . shrimp . scallops . garlic . shallots
 lemon . pancetta . fresh herbs
 crushed plum tomato . butter . white wine*

Rigatoni24
*rigatoni . garlic . shallots . noto's famous italian sausage
 pebble creek specialty mushrooms . peas
 tomato cream sauce*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \$5 Split Fee.

- Gluten Free Pasta Available Upon Request
- Look for the  for Vegetarian Options
- We're happy to accommodate your dietary needs!

Smart Phone
MENU



entrée

Bistecca alla Siciliana
*(Dad's Favorite!)43
 10oz char grilled rib eye . sicilian bread crumbs
 ammoglio sauce . chef's accompaniments*

Filetto al Tartufo (GF)45
*6oz filet mignon . black truffle port wine sauce
 roasted garlic . pebble creek specialty mushrooms
 aged balsamic . chef's accompaniments*

Enhancements
Shrimp Scampi 9 . Gorgonzola Crust 6

Salmone all'Arancia32
*pan roasted atlantic salmon . orange thyme sauce
 chef's accompaniments*

Walleye Nocciolea33
*hazelnut crusted walleye . frangelico cream . scallions
 chef's accompaniments*

Eggplant Rollatini 23
*breaded eggplant . ricotta & mozzarella cheese
 provolone & pecorino romano cheese . garden basil*

Veal Milanese33

Chicken Milanese29
***milanese:** pounded . parmesan cheese crusted
 lemon butter sauce . grape tomatoes
 aged balsamic . chef's accompaniments*

Veal Parmigiana33

Chicken Parmigiana29
***parmigiana:** pounded . sicilian bread crumbs . sautéed
 pomodoro . cheese blend . chef's accompaniments*

Veal Piccata33

Chicken Piccata29
***piccata:** pounded . flour dusted . sautéed . white wine
 butter . lemon . capers . chef's accompaniments*

Veal Marsala33

Chicken Marsala29
***marsala:** pounded . flour dusted . sautéed
 marsala . pebble creek specialty mushrooms
 chef's accompaniments*

Veal Saltimbocca33

Chicken Saltimbocca29
***saltimbocco:** pounded . flour dusted . sautéed
 fresh sage . prosciutto . white wine butter sauce
 chef's accompaniments*