Noah's

APPETIZERS

CIABATTA BREAD SERVICE | 5
Tuscan olive oil

JULIA'S FOCACCIA | 10
seasonal butter

MOZZARELLA SLAB | 16
Italian breadcrumb | Mimi's sauce | cherry pepper

STUFFED ARTICHOKE | 21
Sidoni sausage | breadcrumb | citrus aioli

LOBSTER BRUSCHETTA | 23
avocado | arugula | brown butter | Calabrian chili

CALAMARI FRITTI | 21
artichoke | lemon | aioli

FRIED MOM'S SPAGHETTI | 19
Saucy's vodka | tomato | parmigiano reggiano

MIMI'S MEATBALLS | 15
pork | veal | ricotta | Mimi's sauce

CRAB CAKE ROCKEFELLER | 24
sambuca | cream | spinach

BEEF CARPACCIO | 23
cacio e pepe aioli | pecorino | arugula

BONE MARROW | 18
apple butter | toasted focaccia | agrodolce

EGGPLANT PARM | 17
San Marzano | taleggio | ricotta | basil

CLAMS CASINO | 19
bacon | breadcrumb | white wine butter

SALADS

BEET SALAD | 16
ricotta salata | chicory | orange | pistachio

LA CAPRESE | 16
tomato | mozzarella di bufala | basil

CAESAR | 16
little gem | boquerones | parmigiano reggiano
lemon breadcrumb

PROSCIUTTO AND ZEPPOLE | 19
lemon | rosemary | pecorino | long hot relish

Executive Chef Noah Frese

Chef De Cuisine Julia Evans

PASTA

all pastas handmade by Chef Julia Evans & Chef Danny Petrosino

POP'S BUCATINI | 39
littleneck clams | garlic | oregano

VODKA LUMACHE | 32
Saucy's vodka | basil | chili

TONY'S RIGATONI | 35
sausage | broccoli rabe | cannellini beans | chili

CACIO E PEPE | 32
cipollini onion | parmigiano reggiano | mafalde

RABBIT AGNOLOTTI | 42
oyster mushroom | marsala | thyme

LOBSTER RAVIOLI | 48
prosecco | snow peas | tarragon fondunta

CASSERECE ALLA BOLOGNESE | 34
pork | veal | tomato | stracciatella

FRA DIAVOLO MUSSELS | 42
squid ink linguine | 'nduja breadcrumb

GNUDI | 34
butternut squash | ricotta | guanciale | gremolata

TAGLIATELLE SEAFOOD SCAMPI | 65
shrimp | clams | mussels | lobster tail

RAGU | 36
garganelli | capocollo | beef | Sindoni

ENTRÉES

all steaks served with demi glace

K.D.'S CHICKEN PARM | 35
mozzarella | tomato | lumache

CHILEAN SEA BASS | 58
artichoke | lobster cream | spinach

BONE IN PORK CHOP 16 OZ | 58
cherry pepper pan jus

NEW YORK STRIP 14 OZ | 70
firm yet tender, with a rich, robust flavor

EGGPLANT PICCATA | 29
capers | lemon | spinach

LOBSTER MARSALA | 62
egg battered | marsala | spinach

VEAL CHOP PIZZAIOLA | 90
cup pepperoni | mozzarella | Mimi's sauce

CHICKEN MILANESE | 35
chicken cutlet | citrus butter | arugula | fennel

FILET MIGNON 8 OZ | 72
the most tender cut with a buttery texture and subtle flavor

SIDES

TRUFFLE FRIES | 12

MUSHROOMS | 12

BRUSSELS | 12
balsamic onion marmalade

MASCARPONE POLENTA | 12

CACIO E PEPE POTATO | 12

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