

Appetizers

Calamari

Flour Dusted + Fried Calamari, Pomodoro Sauce, Baby Greens, Lemon Wedge 22

Oysters ^

Half Dozen Fresh Raw Oysters with Lemon, Cocktail Sauce, or Horseradish MP Served with Gourmet Crackers [no wheat] without crackers]

Spinach & Artichoke Dip

Artichoke Hearts, Baby Spinach, Mascarpone, Parmesan Cheese, Crisp Tortilla Chips and Gourmet Cracker 16 [no wheat] without crackers]

Noto's Meatballs

Noto's Meatballs, Pomodoro Sauce, Parmesan Cheese, Herb Whipped Ricotta, Italian Bread 20

Seafood Nachos [no wheat]

Queso Cheese Poured Over Crispy Housemade Nacho Chips, Topped With Shrimp And Crab, Chopped Spring Mix, Tomatoes, Red Onion 28 add jalapeño 3

Noto's Antipasti

Cured Meats, Cheeses and Marinated Vegetables 26 [no wheat] without crackers]

Shrimp Cocktail [no wheat]

Jumbo Poached Shrimp, Noto's Cocktail Sauce 22

Wood Fired Flatbread [no wheat]

Noto's Flat Bread, Italian Cheeses, Fresh Herbs, Tomato Bruschetta, Balsamic Drizzle 18

Soups

Noto's Beach Chowder

Broth Base of Shrimp, Scallops, Crab, and Fish with Potatoes and Vegetables, Touched with Sherry and Saffron 13

Soup of the Day

Chef's Fresh Soup of the Day 10

Fresh Greens

add chicken breast 7, sautéed shrimp 10, grilled salmon 15, add wrap to any salad with chips 5

Noto's House Salad

Artisan Lettuces, Heirloom Tomatoes, Marinated Antipasto Olive Mix, Pickled Red Onion, Shaved Parmesan, Croutons, Red Wine Vinaigrette 17 [no wheat] without croutons]

Baby Romaine Caesar Salad

Baby Romaine, Shaved Parmesan, Caesar Dressing, Croutons, Parmesan Crisp 16 [no wheat] without croutons]

Beet Salad [no wheat]

Spring Mix, Arugula, Beets, Gorgonzola, Roasted Walnuts, Roasted Red Peppers, Heirloom Grape Tomatoes, Lemon Basil Vinaigrette 21

Sides

9

Sautéed Vegetables
Herbed Long Grain Rice Pilaf
Creamy Mashed Potatoes
Pebble Creek Mushrooms Blend
French Fries

Please ask about Dietary Restrictions:

Gluten-Free



Dairy-Free



Vegetarian



Vegan



Menu



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- 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.
- 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.
- ^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Pasta

Beef Tenderloin Pappardelle ^

Seared Beef Tenderloin, Kale, Sundried Tomatoes,
Pebble Creek Mushrooms, Herbed Pappardelle Pasta,
Rich Marsala Cream Sauce 39

Noto's Spaghetti

Artisan Spaghetti, Fresh Basil, Whipped Ricotta
Your Choice of Our Housemade Sauce:

Pomodoro 22 

Bolognese 24

add housemade meatballs each 4 or italian sausage 5

Rigatoni

Rigatoni, Noto's Famous Italian Sausage,
Peas, Shallots, Sundried Tomatoes,
Light Creamy Parmesan Sauce 31

Linguine with Clams

Artisan Linguine Tossed With Little Neck Clams,
Garlic, White Wine, Fresh Herbs, Grilled Bread 34

Wood Fired Pizza

Noto family classic 10" pizza

 substitute gluten free crust 5

 vegan cheese 3

Noto's Original

Cup and Char Pepperoni, Noto's Italian Sausage,
Roasted Onions & Peppers, Four Cheese Blend, Oregano 19

Classic Margherita

Plum Tomato Sauce, Roma Tomatoes, Olive Oil,
Fresh Mozzarella, Fresh Basil 18

Pesto Chicken

Roasted Chicken, Black Olives, Artichoke Hearts,
Sundried Tomatoes, Four Cheese Blend 22

Pizza #27

Aglio e Olio, Roma Tomatoes, Gorgonzola, Fresh Basil 18

Truffle & Mushroom

Roasted Pebble Creek Mushrooms Blend,
Roasted Garlic Oil, Four Cheese Blend,
Goat Cheese, Shaved Parmesan, White Truffle Oil 21

Vegan Pizza

Roasted Sweet Peppers and Onions,
Pebble Creek Mushrooms, Sundried Tomatoes,
Artisan Greens, Vegan Cheese, EVOO 21

Wood Fired Flatbread

Artisan Caputo Flour Flat Bread, Four Cheese Blend,
Parmesan, Tomato Bruschetta, Balsamic Drizzle 18

Entrées

Filet Mignon ^

Center Handcut Angus Beef Tenderloin,
Mushrooms, Chef's Vegetables,
Creamy Mashed Potatoes,
Herbed Butter, Demi-Glace 59

Beef Short Rib Bourguignon

Braised Beef Short Rib in Burgundy Sauce,
Fresh Herbs, Creamy Mashed Potatoes,
Chef's Vegetables 39

Chicken Milanese

Parmesan Crusted Chicken Breast
Lemon Butter Sauce, Heirloom Grape Tomatoes,
Aged Balsamic, Creamy Mashed Potatoes,
Chef's Vegetables 34

Great Lakes Perch Dinner

Flour Dusted Lake Perch,
Crispy French Fries, Island Slaw,
House Made Tartar Sauce 37

Salmon Florentine ^

8 oz Scottish Salmon, Spinach,
Finished with Our Parmesan Cream Sauce,
Herbed Long Grain Rice Pilaf 40

Sandwiches

Served with House Parmesan Chips

Sub: French Fries 4, Gluten Free Bun 4

Italian Beef Sandwich

Slow Roasted Thinly Sliced Beef,
Roasted Peppers and Onions, Au Jus 22
Giardiniera upon request 2

Mahi-Mahi Tacos

Blackened or Grilled Mahi-Mahi, Island Slaw,
Cajun Remoulade, Roasted Corn Salsa 23

The Reuben

Braised Corned Beef, House Made Sauerkraut,
Swiss Cheese, Russian Dressing,
Detroit Bread Company Marble Rye 23

Classic Wagyu Burger ^

1/2 pound Char Grilled Wagyu Beef Patty,
Fontina Cheese Blend, Pecan Smoked Bacon,
Black Pepper Mayo, Lettuce, Onion, Tomato 26

Perch Sandwich

Fried Perch on a Hoagie Roll,
Cilantro Lime Tartar Sauce, Island Slaw 23