

ANTIPASTI, SALADS, & SOUPS

ARANCINI

Fried lemon and parmesan risotto balls served with our marinara or vodka sauce **16**

MEATBALLS AND RICOTTA

House-made meatball served with marinara sauce and herb ricotta **15**

STUFFED BANANA PEPPERS

House-made stuffed banana pepper served with our marinara topped with cheese **16**

FRIED BRUSSELS SPROUTS

Deep fried brussels sprout in our housemade calabrian chili honey glaze and topped with pickled fresno chili pepper rings **12**

WHIPPED RICOTTA

Topped with Calabrian chili honey, fresh basil and toasted pistachios, served with warm bread **12**

CAESAR

Chopped romaine, grated parmesan, basil pangrattato, and our house-made Caesar dressing **8 | 15**

ARUGULA

Arugula, grape tomatoes, shallots, shaved parmesan, and tossed in shallot vinaigrette **6 | 12**

CLASSIC CAPRESE

Grape Tomatoes, red onion, fresh basil, mozzarella balls, olive oil, drizzled with balsamic glaze **12**

ROASTED ROOT VEGETABLE CHOPPED

Chopped romaine, kale, brussels sprouts, red onion, carrots, sweet potato, beets, butternut squash, pepitas, crumbled goat cheese, toasted hazelnuts, tossed in our house made creamy maple dressing **18**

Caesar | Shallot Vinaigrette | Balsamic Vinaigrette | Creamy Maple Dressing | Ranch

LOBSTER BISQUE | SOUP OF THE DAY

12 | 8

SIDES

Bean and Greens **8** | Broccoli **6** | Asparagus **6**
Rosemary Lemon Roasted Potatoes **6** | Roasted Root Vegetable **8**
Mashed Potatoes **6**

ENTREES

BUILD YOUR OWN PASTA 25

PASTA :

Bucatini, Rigatoni, Cavatelli,
Orecchiette (oh-rek-kee-ET-teh),
Angel Hair, Pappardelle (3)

SAUCES:

Marinara, Vodka (2),
Arrabbiata (ah-rahb-bee-AH-tah),
Aglione e Olio (AHL-yoh eh OH-lyoh),
White Wine Parmesan,
Alfredo (2), Piccata

ADD-ONS:

VEGETABLE (CHOOSE UP TO 3 ADDITIONS):

Onions, Mushrooms,
Broccolini, Grape Tomatoes,
Pepperoncini, Asparagus

PROTEINS:

Meatballs (8), Grilled Chicken (7),
Crispy Chicken (7), Salmon (13),
Hot Sausage Crumbles (7),
Sweet Sausage Crumbles (7),
Jumbo Shrimp (10), Veal (10)
Crispy Veal (10), Steak Tips (14)

LASAGNA

House-made lasagna with your choice of cheese or meat lasagna
Cheese 20 | Meat 22

PAPPARDELLE BOLOGNESE

(boh-loh-NYEH-zeh)

Beef, pork and veal. pancetta, carrots,
celery and onions in a red wine tomato sauce served over herb
pappardelle (pah-par-DELL-eh) and fresh parmesan **28**

MILANESE

(mee-lah-NEH-zeh)

Caper lemon butter sauce, topped with arugula, shaved parmesan,
lemon wedges, roasted potatoes **Chicken 30 | Veal 35 | Salmon 35**

PARMIGIANA

(par-mee-JAH-nah)

House-made marinara, cheese baked to golden brown, served with
bucatini marinara topped with parmesan **Chicken 30 | Veal 35**

MARSALA

House-made marsala sauce with mushrooms and onions,
over mashed potatoes topped with parmesan **Chicken 30 | Veal 35**

TUSCAN STEAK

Garlic and rosemary marinated ribeye, served with rosemary and lemon
roasted potatoes and asparagus | **12 oz Ribeye 40**

Kid's **MENU**

(CHILDREN 10 AND UNDER)

CHICKEN TENDER AND FRIES

served with ranch and ketchup **9**

KIDS MAC AND CHEESE

Pasta in a white cheddar sauce **8**

KIDS PASTA

Orecchiette pasta served with marinara, alfredo
or vodka sauce **7**

KIDS PASTA WITH A MEATBALL

Orecchiette pasta served with marinara and
a meatball **9**

KIDS PIZZA

Cheese or Pepperoni personal sized pizza **8**

GELATO

Vanilla Gelato topped with Chocolate, Caramel or Raspberry
sauce and whipped cream **5**

Cafe Notte
Restaurant, Bar & Private Parties

DESSERTS

TIRAMISU

(tee-rah-mee-SOO)

House-made mascarpone Cream layered with espresso liquor soaked lady fingers **15**

CANNOLI

(kahn-NOH-lee)

Plain **or** Chocolate Dipped Cannoli Shell
Pistachio Mascarpone Cream **or** Chocolate Chip Cannoli Cream
12

CRÈME BRÛLÉE

House made custard brûléed and served with whipped cream and maple glazed pecans **15**

AMARENA CHERRY & DARK CHOCOLATE BREAD PUDDING

Brioche bread pudding laced with amarena cherries and dark chocolate chunks with a scoop of vanilla gelato, toasted hazelnuts, chocolate and a drizzle of amarena cherry sauce **15**

CHEESECAKE

New York style plain cheesecake with your choice of raspberry, chocolate, or caramel sauce
10

LIMONCELLO MASCARPONE CAKE

Limoncello sponge cake with mascarpone icing
10

GELATO

8

AFFOGATO

(ahf-foh-GAH-toh)

Gelato served with hot espresso poured over top **15**

COFFEE 4 | ESPRESSO 6

SIGNATURE COCKTAILS

IL SOLE LIMONCELLO FRESCO

House-made Limoncello, Ketel One Vodka, Fresh Basil & Lemon.

AEROPLANINI

Woondinville Straight Bourbon, Aperol, Fresh Lemon & Amaro.

CHANDON GARDEN SPRITZ

Chandon Sparkling Wine Flavored with Valencia Orange Peel & Fresh Herbs.

MANHATTAN DI NOTTE

Bulleit Straight Rye, Averna, Bitters.

MOONLIGHT FLIGHT

Nolet's Gin, Floral Liqueur, Fresh Lemon.

NOTTE ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Mr.Black Liqueur, House Brewed Espresso.

BEER & OTHER LIBATIONS

DRAFT BEER

Great Lakes Amber Lager, Fat Heads Head Hunter IPA, Yuengling Lager, Sam Adams Seasonal.

CANS & BOTTLES

Peroni, Corona, Iron City, Miller Lite, Michelob Ultra, Blue Moon, Surfside.

WINE

RED WINE

Siduri Pinot Noir {Oregon} **13g/52b**
Il Bastardo Sangiovese {Tuscany} **11g/43b**
Contrade Negroamaro {Puglia} **11g/43b**
Pietrame Montepulciano {Abruzzo} **12g/48b**
Bootleg Cabernet Sauvignon {Paso Robles} **15g/60b**

WHITE WINE

Aia Vecchia Vermentino {Tuscany} **13g/52b**
Crowded House Sauvignon Blanc {New Zealand} **14g/56b**
Brilla Prosecco {Delle Venezie} **13g/52b**
Kendall Jackson Chardonnay {California} **13g/52b**
Big Salt Blend {Oregon} **12g/48b**

HOUSE WINE

10g/40b

Pinot Grigio
Rose
Sauvignon Blanc
Chardonnay
Moscato
Cabernet
Pinot Noir
Merlot