

# Noelia

ITALIAN KITCHEN

## DINNER MENU

### ANTIPASTI

#### **FANTASIA DI ANTIPASTO ALL'ITALIANA**

Assorted cured meats, Imported Prosciutto de Parma, Bresaola, Coppa, Salami Finocchiona, mixed olives, Fontina and Parmesan cheese

#### **FRITTO DI CALAMARI**

Crispy calamari with fresh homemade lightly spicy marinara sauce

#### **CARPACCIO DI MANZO, MELOGRANO, RUCOLA E SCAGLIE DI GRANA**

Beef carpaccio with pomegranate, shaved Parmesan cheese and arugula salad in a lemon dressing

#### **GUAZZETTO DI GAMBERI E CROSTINO**

Sautéed shrimp in oil with herbs, garlic and white dry wine served with crostini

#### **TRIO DI BRUSCHETTA**

Wild mushroom sun-dried tomatoes and goat cheese, tomato basil and olives tapenade

#### **BOCCONCINO DI MELANZANE ALLA PARMIGIANA**

House made eggplant parmesan

### INSALATE

#### **INSALATA D'OPERA**

Radish, red and yellow beets, mixed field greens, peppers and grapefruit segments, pesto sauce

#### **CAPRESE DI BUFALA**

Heirloom tomatoes, fresh water buffalo milk mozzarella, basil and first cold press extra virgin olive oil

#### **MISTA DI LATTUGA DELLA CASA**

House salad with arugula, radicchio, Belgium Endives and cherry tomatoes tossed in balsamic vinegar dressing

#### **SPINACI, FRAGOLE E MANDORLE**

Baby spinach, strawberries, Belgium Endives and roasted almonds tossed with lemon dressing

## **PASTA & RISOTTI**

### **LASAGNA BOLOGNESE DELLA CASA**

Traditional house made beef lasagna

### **GNOCCHI DI RICOTTA E MOZZARELLA**

House made fresh ricotta dumplings, cherry tomato basil sauce and melted mozzarella

### **CAPPELLACCI ALLA ZUCCA E AMARETTI AL BURRO, SALVIA E PARMIGIANO**

House made pasta stuffed with roasted butternut squash and amaretto cookies, fresh sage and Parmesan sauce

### **FETTUCCINE DEL ATLANTICO**

Fettuccine pasta with smoked salmon and vodka cream sauce, black caviar

### **RISOTTO ALLA MONTANARA**

Arborio rice, Chanterelle, chiodini, porcini, and sun dried risotto

### **RISOTTO AGLI ASPARAGI E CAPESANTE**

Arborio rice, asparagus tips and taleggio cheese

## **SECONDI PIATTI**

### **SEA BASS ALLA PIASTRA**

Seared Sea Bass filet with sautéed spinach and purple potato puree

### **TONNO IN CROSTA PEPPATA E CAPONATA**

Tuna in black pepper crust, served with stew vegetables

### **FILETTO AL PEPPE VERDE**

Filet mignon with green peppercorn sauce, roasted potatoes and wilted spinach

### **POLLO ALLA PARMIGINA E NIDO DI RONDINE**

Crispy breaded chicken breast with tomato sauce and cappellini pasta

### **FILETTINO DI VITELLO E RAVIOLLINI**

Veal filet served with veal raviollini in demiglace and thyme sauce

### **PETTO D' ANATRA E STUFATO DI VEGETALI**

Roasted duck breast served over sautéed Brussels sprout, red beet, Yukon potato, Italian bacon and Port

## CONTORNI

### **SPINACI NOVELLI**

Sautéed spinach in garlic and olive oil

### **VEGETALI ALLA GRIGLIA**

Grilled vegetables  
With Italian Bacon

### **PURE DI PATATE ALLA PARMIGIANA**

Parmesan mashed potatoes

### **CAVOLLINI E PANCETTA**

Sautéed Brussels sprouts

## DOLCI

### **CLASSICO TIRAMISU**

Traditional Italian dessert with lady fingers, espresso and mascarpone cheese

### **PANNA COTTA AI FRUTTI DI BOSCO**

Mixed berries custard and berries sauce

### **FANTASIA DI GELATI**

Mixed gelato in passion fruit pure

### **TORTINO ALL CIOCCOLATO SCIOLTO E GELATO ALLA NOCIOLA**

Warm chocolate cake served with hazelnut ice cream

### **TORTA DI FORMAGGIO ALL' AMARETTO**

Amaretto cheese cake topped with roasted almonds

### **PERA COTTA E GELATO ALLA CANELLA**

Poached pear with Barolo wine and cinnamon ice cream