

Noelia

ITALIAN KITCHEN

LUNCH MENU

ANTIPASTI

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

PROSCIUTTO E MELONE

Thin slices of Prosciutto and Cantaloupe served over arugula salad

INSALATE

CAPRESE DI MOZZARELLA FRESCHA

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

INSALATA DI POLLO ARROSTO CON UVETTE, SEDANO E NOCI AI SEMI DI SENAPE

Roasted chicken salad with raisins, celery, walnuts and whole grain mustard in a Bibb lettuce bed

MISTA DI LATTUGA DELLA CASA OR CLASSICA INSALATA DEL CESAR

House salad or classic Caesar salad with your choice of: CHICKEN, SALMON, STEAK

PASTA & PANNINI

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

POLLO ALLA PARMIGIANA E NIDO DI RONDINE

Crispy breaded chicken breast, tomato sauce, and cappellini pasta

*** PANINO AL CRUDO, POMODORI E MOZZARELLA**

Grilled ciabatta bread with Parma ham, fresh mozzarella, fresh tomatoes and pesto sauce

***PANINO ALLA MILANESE**

Crispy breaded chicken breast, tomato sauce, grilled eggplant and arugula on Focaccia bread

***PANNINO E VEGETALI GRIGLIATI**

Multigrain bread, assorted grilled vegetables and sun-dried tomato pesto

***ALL SANDWICH ARE SERVED WITH A SIDE OF SEASONED FRIES OR HOUSE SALAD**

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

Chocolate mousse served with hazelnut ice cream

TORTA DI FORMAGGIO ALL' AMARETTO

Amaretto cheese cake topped with roasted almonds