

Noe

Gluten Free Menu

STARTERS

- Tomato Bruschetta**, orange 12
- Whipped Ricotta**, truffle, honey, almond 14
- Squid**, green beans, spicy marinara, ricotta 23
- Caprese**, burrata, basil, tomatoes 18
- Octopus & Potato**, olive, celery 24
- Ahi Tuna**, snap pea, tomato, caper oil 24
- Prosciutto & Papaya** 18

GLUTEN FREE PASTA

- King crab**, spinach, lemon 27
- Truffle Paste**, mushroom 28
- Oxtail Ragù** 23
- Clams**, squid, scallops, octopus 28
- Add-on Half Lobster Tail* 16

ENTREÉS

- Baked Pasta Bolognese**, swiss chard 30
- Chicken “Cacciatora”**, peperonata 43
- Lobster Catalana**, potatoes, onion, fennel 52
- Onaga**, artichoke, potato, tomato, caper 48
- Ahi Steak**, puttanesca sauce, broccolini 46
- Beef Filet**, radicchio, mushroom, balsamic 63
- Branzino Acqua Pazza**, clams, olives 62
- Porterhouse Steak for Two** 139

Choice of rosemary potatoes or mini onions

Parsley oil or Horseradish

GREENS

- Beets**, cherry tomatoes, arugula, mix leaf 17
- Mushroom Salad**, spinach, apple, mix nuts 18
- Mixed Leaf Salad**, champagne vinegar 11

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

