NOIDUE Carne

Antipasti

Jerusalem Artichoke Soup
lemon pressed olive oil

Mezze Piatto
hummus/romesco/baba ganoush/Mediterranean olives/
za'atar pita chips

Moroccan Cigars
spiced ground beef/ "El Araz" tahini

Fire Charred Italian Eggplant
chickpeas/paprika oil/lemon/tahina/pomegranate

Spiced Lamb Flatbread
caramelized onion/tahina/arugula/tomato passata

Shishito Peppers
maldon sea salt/lime

Beef Carpaccio
mustard vinaigrette/balsamic reduction/baby arugula/crispy sweet potato

Chicken Liver Pâté Crostini
capers/rosemary/brandy/cipollini onion marmalade

Tuna Tartar
avocado/ginger soy citrus dressing/crispy onion/radish

Crispy Fried Roman Style Baby Artichokes
lemon/caper aioli

Flash Fried Cauliflower
romesco/toasted almonds/lemon

Arancini Bolognese
rosa rosa/cashew parmigiano

Crispy Veal Sweetbreads
perponata/capers/lemon/parsley/orange

Polpette Sliders
Nonna's meatballs/Arak/currants/marinara/
zucchini pickles/sesame-challah buns

Paste e Insalate

Fattoush Salad
romaine hearts/cucumber/heirloom tomatoes/radish/red onion
za'atar pita chips/za'atar/mint/kalamata/sumac red wine vinaigrette

Tuscan Kale Salad
farro/dried cherry/sunflower seeds
pomegranate champagne vinaigrette/mint/parsley

Spaghetti & Meatballs
slow-cooked San Marzano tomatoes/garlic/basil

House-made Braised Prime Brisket Mezzaluna
caramelized onion/tomato veal sauce

House-made Cavatelli
long cooked short rib ragu/pomegranate/balsamic reduction

Rigatoni Bolognese
veal ragu/Pinot Grigio/marinara/rosemary

Beef Sugo Lasagne
marinara/bechamel/basil oil

CARNE

14 oz. Grilled 7-bone Chuck Steak
cabernet wine veal reduction/cipollini onions

21 oz. Rib Steak Florentine
whole roasted garlic/rosemary

10 oz. Chateau Au Poivre
green peppercorn/Cognac/cream/potato puree/baby carrot

14 oz. USDA Prime Ribeye
sea salt/olive oil

26 oz. USDA Prime Ribeye for Two
limited availability
sea salt/olive oil

10 oz. Skillet Roasted "Fillet Mignon"
salsa verde/roasted tomato

Allergies? If You Have Any Food Allergies Please Speak To Your Server Or Manager
Consuming Raw Or Uncooked Meats, Poultry, Seafood Or Eggs May Increase Your Risk For Food-Boorne Illness

BY EXECUTIVE CHEF
BEAU HOUCK

Secondi

Veal Scallopini Marsala
chiodini & shitake mushrooms/rosemary/natural reduction

Veal Chop Milanese
raw shaved artichokes/arugula/lemon/mint/orange

Slow-braised Beef Short Rib
white truffle soft polenta/baby carrots

Osso Bucco
white wine/tomato braised veal shank/saffron risotto/citrus gremolata

10 oz. Burger Short-Rib Brisket Blend
sesame-challah bun/fries/zucchini pickles/aioli

Lemon & Caper Chicken Scallopini
broccolini/cherry tomatoes/white wine

Half Chicken Cacciatore
tomatoes/peppers/capers/cipollini onions/Sicilian dry oregano

Skillet Roasted Whole Branzino
Israeli couscous/heirloom tomatoes/balsamic reduction/basil

Pan Seared Big Eye Tuna Steak
artichoke/baby spinach/cherry tomatoes/cannellini beans

Contorni

Sauteed Brocollini

Olive Oil Mashed Potatoes

4-hour Slow Roasted Sweet Potatoes

3/8" Cut Steak Fries

Sauteed Baby Carrots

House Salad

White Truffle Soft Polenta