

# NOBLE

## LUNCH

### SALADS

#### CAESAR

little gem, endive, Caesar dressing, bacon, boiled egg, white anchovy, toasted breadcrumbs, fresh parmesan • 16

#### CAPRESE <sup>GF</sup>

vine ripe tomatoes, fior di latte, pickled shallots, aged balsamic, Sicilian olive oil pine nuts, basil • 16

#### ICEBERG <sup>GF</sup>

Italian dressing, red onion, cucumber, roasted tomatoes, pepperoncini, castelvetrano olives, hot soppressata, fresh parmesan • 16

ADD ONS / chicken 8 / shrimp 9

### SHARABLES

#### FOCACCIA

Sicilian olive oil, balsamic vinegar • 8

#### CALAMARI

semolina fried, crispy red onion and jalapeño, garlic aioli, fresh herbs & lemon, marinara • 18

#### MEATBALLS

beef & pork, marinara, toasted breadcrumbs, parsley, fresh parmesan, focaccia • 19

#### MOZZARELLA STICKS

marinara dip • 15

#### NOBLE WINGS <sup>GF</sup>

choice of truffle hot, chilli garlic & honey or garlic butter & parmesan, house ranch dip • 18

#### SHRIMP SCAMPI

herb scampi butter, chillies, shallots, white wine, parsley, lemon, focacci • 17

### PASTA

FRESHLY EXTRUDED IN-HOUSE

#### SPAGHETTI CACIO PEPE

butter, pecorino, black pepper • 23

#### RIGATONI A LA VODKA

vodka sauce, basil, fresh parmesan • 27

#### TAGLIATELLE BOLOGNESE

beef, pork, veal ragù, parmesan • 31

#### BUCATINI

amatriciana sauce, guanciale, pecorino • 28

### HAND STRETCHED PIZZA

13" / 6 SLICES

#### SAUSAGE & PEPPERS

san marzano tomato, parmesan, provolone, fennel sausage, roasted peppers, garlic confit, Sicilian olive oil, basil • 22

#### MARGHERITA

san marzano tomato, fior di latte, Sicilian olive oil, basil • 19

#### BACON & POTATO

white sauce, parmesan, provolone, bacon, Yukon gold potato, caramelized onion, oregano, aioli, toasted breadcrumbs, Sicilian olive oil • 22

### DAILY FEATURE

ask your server