



noca Open on Mondays Dec. 1 – Apr. 1

noca Specials & Sunday Simple Supper Schedule

noca Corned Beef Sliders: Served Every Tuesday Night

Pickled Cucumber & Red Onions, Russian Dressing, Swiss Cheese Crema, Spiced Potato Chips

noca Lobster Roll: Served Every Wednesday Night

Maine Lobster, Celery Root, Fines Herbs, Roasted Garlic Aioli, Duck Fat French Fries

noca Wagyu Pastrami: Served Every Thursday Night

Crispy Poached Organic Egg, noca Pickles, Pickled Cabbage, Dijon Crema, Pumpernickel Crouton

Thursday's at noca:

Thursday March 25 Trattoria noca Tasting Menu

SUNDAY SIMPLE SUPPER SCHEDULE \$35 Per Person

February 28

Fried Chicken Night

- **Course One:** Wedge Salad - Hard Boiled Egg, noca Bacon Bits, Shaved Red Onions & Carrots, Chipotle Ranch Dressing
- **Course Two Choice of:**
- Fried Chicken – Warm Potato Salad, Broccolini
- Market Fish of the Day - Rice Bean Ragout, Baby Root Vegetables
- Tasting of Winter Vegetables
- **Dessert:** Mint Chocolate Chip Ice Cream Sandwich – Vanilla Cremeux, Chocolate Sauce
- **Supplements:** Malted Vanilla Bourbon Waffle

March 7

“Short Rib” Night

- **Course One:** Green Bean Salad – Black Mesa Goat Cheese, Toasted Almonds, Red Wine Poached Onions
- **Course Two:** Prime Beef Short Ribs – Olive Oil Poached Potatoes, Stewed Carrots, Glazed Onions
- Market Fish of the Day – Cannellini Bean Ragout, Heirloom Carrots, Wild Arugula, Lemon Broth
- Tasting of Winter Vegetables
- **Dessert:** Peanut Butter Chocolate Sundae – Peanut Gelato, Chocolate Cake, Cookie Crumble, Salted Peanuts
- **Supplement:** Hawaiian Big Eye Tuna Tartar

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March 14

Italian Night

- **Course One:** Antipasto Salad – Burrata, Culatello, Roasted Peppers, Castelvetrano Olives, Pickled Vegetables
- **Course Two:** Veal Marsala – Anson Mills White Polenta, Baby Broccoli
- Market Fish of the Day “a la piccata” – Roasted Potatoes, Red Spinach
- Tasting of Winter Vegetables
- **Dessert:** Reconstructed Spumoni – Pistachio Crema, Black Cherry Gelato, Walnut Foam, Sable
- **Supplement:** Egg Yolk Raviolo – Ricotta, Herbed Brown Butter

March 21

Bistro Night

- **Course One:** Frisée Aux Lardons – Crispy Poached Farm Egg, Lardons (or not), Pickled Red Onions, Hazelnuts, Red Wine Vinaigrette
- **Course Two:** Steak Frites – Prime Flat Iron Steak , Melted Leeks, Pommes Frites, Smoked Paprika Aioli, Red Wine Sauce
- **Market Fish of the Day** – Pommes Purée, Glazed Root Vegetables, Sherry Gastrique
- Tasting of Winter Vegetables
- **Dessert:** Apple Cobbler – Crème Fraîche
- **Supplement:** Sous Vide Chicken Thigh – Rice Bean Ragout, Foie Gras Sauce

March 28

Fried Chicken Night

- **Course One:** Bibb Lettuce Salad – Beets, Garden Vegetables, Walnuts Creamy Blue Cheese Dressing
- **Course Two:** Fried Chicken – Mac n’ Cheese, Braised Greens, Biscuit
- Market Fish of Day – Farro, Baby Vegetables, Saba
- Tasting of Winter Vegetables
- **Dessert:** Season Fruit Shortcake – Mascarpone Gelato, Vanilla Cremeux
- **Supplement:** noca Corned Beef Slider – Grandma’s Coleslaw, Russian Dressing, Swiss Cheese Crema

Menus are subject to change due to market availability & Mother Nature