

# NOIDUE

## Carne

One Hundred and Twenty-Five

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### Primi

#### Family Style

#### Mediterranean Mezze Piatto

hummus • romesco • baba ghanoush • olives • filone

#### Farro Tuscan Kale Salad

parsley • dried cherry • sunflower seeds  
pomegranate • champagne vinaigrette

#### Spiced Lamb Flatbread

caramelized onion • tahini • arugula • tomato passata

#### Wild Mushroom Cigars

soy • ginger • scallion

#### Flash-Fried Cauliflower

romesco • toasted almonds • lemon

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### Secondi

#### 12 oz. Black Angus Peppercorn Ribeye

maple sweet potato puree • garlic confit

#### Half-Chicken al Mattone

mashed potato • rosemary jus • gremolata

#### Pan-Roasted Mediterranean Branzino

red quinoa • spiced baby carrots  
toasted almonds • kale

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### Dolci

#### Profiteroles

crème pâtissière • toasted hazelnuts • chocolate sauce

By Executive Chef Beau Houck