

The Noodle

Fresh Pasta & Seafood

708 12th Street in Downtown Wilmette
www.thenoodlecafe.com or 847-251-2228

Dinner Menu

Appetizers

Bruschetta

grilled French bread topped with a tomato-artichoke relish and shredded parmesan cheese, 9 (contains gluten)

Chicken Satay

four pieces of grilled chicken satay with a trio of sauces: barbecue, peanut and honey-habanero, 11

Calamari Fritti

seasoned, fried and served with zesty cocktail sauce, 12

Maple Soy Sea Scallops

large sea scallops*
sautéed with maple syrup, soy sauce and sesame seeds, garnished with vegetable risotto, 12

*Unless indicated, most menu items are Gluten Free.
Items with an * can be prepared Gluten Free upon request.*

Entrée Salads

Chicken, Apple and Currant Salad mixed greens, apples, currants, walnuts, carrots, blue cheese and grilled chicken tossed with balsamic vinaigrette, 15

Caesar Pasta Salad crisp romaine lettuce, chilled pasta*, croutons and parmesan cheese tossed in our special recipe caesar dressing, with marinated grilled chicken breast, 14; with pesto seasoned steak, sautéed shrimp or fresh grilled salmon, 17

Gourmet Garden Salad bed of lettuce with cucumbers, tomatoes, carrots, peppers, red cabbage, olives, red onions, artichoke hearts and our house dressing on the side, with marinated grilled chicken breast, 14; with pesto seasoned steak, sautéed shrimp or fresh grilled salmon, 17

Kale Quinoa Salad kale, quinoa, garbanzo beans, red onion and feta cheese tossed with an Italian vinaigrette and marinated chicken breast, 14; with sautéed shrimp or fresh grilled salmon, 17

Pasta with Your Choice of Sauce

Pasta Choices

Fresh Pasta

Angel Hair

Linguine Choose a cut and a flavor

Fettuccine

Filled Pasta

Parmesan Cheese Ravioli, add 3.00

Three Cheese Ravioli, add 3.00

Cheese Tortellini, add 3.00

White

Spinach

Whole Wheat Garlic-Parsley

Pasta without Eggs

Penne (wheat or gluten free corn/rice)

Rice Noodles (gluten free)

Bowties (wheat)

Sauce Choices

Add Meatballs (contain gluten), Italian Sausage or Chicken to any sauce, 3; Add Sautéed Vegetables to any sauce, 3; Sample two sauces over the same pasta, 1

Shrimp, Scallops and Mushrooms

sautéed with garlic, olive oil, scallions and white wine, 19

Fresh Basil Pesto

fresh basil blended with olive oil, garlic, nuts and romano cheese, 16

Alfredo traditional Italian cream sauce made with imported parmesan cheese, 16

Tarragon Asparagus fresh asparagus in cream & white wine with tarragon, 16

Roasted Garlic and Sun-Dried

Tomatoes puree of roasted garlic and sun-dried tomatoes in a light, red wine cream sauce, 16

Chicken Asparagus Sauté grilled chicken breast, fresh asparagus, herbs and tomatoes sautéed in olive oil, white wine and a hint of cream, topped with feta cheese, 17

Chicken Romano sautéed chicken breast in a tomato sauce with sweet onions, garlic and romano cheese, 16

Marinara classic Italian-style, smooth tomato sauce, 14; with sautéed vegetables, 17

Bolognese our classic marinara with seasoned ground beef, 16

Sausage Rosa crumbled Italian sausage, peas and mushrooms in a tomato cream sauce, 16

Entrées

First, choose your main dish...

Seafood Trio

jumbo shrimp, fresh salmon and sea scallops grilled and served with lemon beurre blanc, 26

Herb-Garlic Jumbo Shrimp

seven jumbo shrimp broiled with herb-infused garlic butter, 23

Potato Crusted Cod

potato crusted, pan-roasted and served with fresh lemon, 23

Canadian Salmon

broiled with olive oil, white wine and fresh herbs, 23

Lemon-Herb Chicken Breast

marinated in lemon, garlic, herbs and olive oil and grilled; served with a tomato-artichoke relish, 20

Chicken Parmesan

lightly breaded, baked and topped with marinara and melted mozzarella cheese, 21
(contains gluten)

Vegetable Risotto

rich and creamy with seasonal vegetables (vegetarian), 17
with marinated grilled chicken breast, 19; with pesto seasoned steak or sautéed shrimp, 21
(does not include side dish)

Italian Sausage and Peppers

grilled and served with sautéed peppers, roma tomatoes and red onions, 20

Barbecue Pork Tenderloin

marinated with red wine and rosemary, grilled and finished with smoky apple barbecue sauce, 21

Pepper-Crusted Prime Filet Mignon Medallions

eight ounce center cut, pan-seared and served with sautéed mushrooms and natural juices, 28

<p>Second, choose a side dish: (except for Risotto and Lasagna)</p> <p>Vegetable and/or Side Dish of the Day Pasta and Sauce (see previous page) Grilled Vegetables, add 3.00</p>	<p>Third, start with Soup or Salad:</p> <p>Soup of the day Garden Salad with choice of dressing Caesar Salad, add 1.00 Caprese Salad, add 3.00</p>
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Shrimp, Scallops and Mushrooms, as well as some specialty pasta sauces, are up to an additional 2.00 when served with an entrée.

We are always happy to recommend a side item and entrée combination or an alternative preparation for your dinner entrée to meet your dietary needs.

Desserts and After Dinner Drinks

Key Lime Pie

A classic, key lime pie in a nut crumb crust, topped with whipped cream - 7

Carrot Cake

Double layers, made from scratch,
with cream cheese frosting - 7

Pot de Crème

Dense, velvety Belgian chocolate
pudding, served with whipped cream - 8

Ann's Cookie Creation

A warm chocolate chip cookie topped with your choice of ice cream,
chocolate sauce, and whipped cream - 8

Chocolate Cake

Rich, double layer chocolate cake with creamy chocolate frosting - 7
(add your choice of ice cream + 2)

Homer's Ice Cream

Cappuccino Chip, French Vanilla or our featured flavor - 5
try all three flavors - 8

Dessert Wine

Dows Tawny Port,
Portugal - 7
Vin Santo del Chianti,
Tuscany, Italy - 7

Place carry out or delivery order on our website

http://www.thenoodlecafe.com/order_online

Or call 847-251-2228

The Noodle Café
Location and Hours
708 Twelfth Street, Wilmette
4:30 - 8:30 pm Daily

