"The Pizza King" since 1946

Noah's Original Famous Neapolitan Pizza

Home-made Tomato Sauce, Cheese *Regular 10".....10.95/Large 14".....12.95 Combination Toppings Additional 10" 1.35* per topping/14" 1.75 per topping

Canadian Bacon Coppocola Ham Meatball	pppocola Sausage Mushrooms mm Fresh Garlic Olives (black, green or Kalamata		Pepperoncini Pineapple Roasted Red Pepp Spinach	Fresh Tomato Anchovies ers
Chicken Topping	Additional 10" – 3	.25/14" – 4.95 Shrimp Top	ping Additional 10	" - 4.75 / 14" - 6.75
Authentic Calzon Original Classic (Regular	· ·	

A LA CARTE SALADS

Insalata Romana

(wine and imported olive oil)4.95
House Salad (Choice of our own Italian, French, Thousand Island, Roquefort or Creamy Italian)
Iceberg Wedge, choice of dressing
Insalata Neapolitan Fresh Tomato, Onion, Green Pepper, Garlic Seasoned in Olive Oil with Fresh Mozzarella 10.95
Noah's Combination Chef Salad
Grilled Chicken Chefs Salad14.95 Chef Salad with Gulf Shrimp16.95

PASTA FAVORITES (Cooked "AL DENTE")

COMBINATION ITALIAN DINNER

All Pasta Favorites Include:

Crisp Garden Fresh Salad / Roll and Butter

SPECIALTIES OF THE HOUSE

ı	OF ECHALTIES OF THE HOUSE
	Lasagne (Calabrese Style)
	Noah's Chicken Parmigiana en Casserole with Spaghettini16.95
	Noah's Veal Alla Mozzarella (with Spaghettini) 18.95
	Braised Prime Beef Tips, Italian Style
	*Fettucine – Noah's Ark Blended with Rich Cream and Cheese 18.95
	*Fettucine Al Burro
	*Add Shrimp 4.95 *Chicken 3.95

STEAKS & CHOPS (Served with Colbert Sauce)

*Black Angus Beef Tenderloin Filet U.S. Choice. Served with Garden Fresh Salad, Choice of Baked Potato, French Fries or side of

Choice of Baked Potato, French Fries or side of Spaghettini. Homemade Rolls and Butter.

6	oz	26.95	9 oz	34.95

*Iowa Center Cut Pork Chops 2/7 oz	19.95
*N.Y. Strip - Aged, U.S. Choice 12 oz	27.95
*Prime Top Sirloin, The Prize of Iowa 10 oz	19.95
*Iowa Rib-Eye, U.S. Choice 10 oz	27.95
*Broiled, Ground Sirloin Steak, with mushroom sauce .	16.95

*Center Cut Pork Chop Dinner for Two
Two Pork Chops, split, with sides for two....25.95

Our Specialty Pizzas & Original Classic Calzones

Noah's Naples Magarita Pizza with San Marino Tomato Fillets, Fresh Basil, Olive Oil and our Premium Mozzarella with Buffalo Milk and a Kiss of Fresh Mozzarella	and Garlic 10″12.95 14″14.95
Sally's East Bay White Pizza, Olive Oil, Garlic Marinated Porcini and Portabella Mushr Kalamata Olives, Red Onion finished with our Calzone Cheese	rooms, 10"12.95 14"14.95
Jim's Bayou Margarita Pizza, Olive Oil, Garlic, Fresh Oregano & Basil with Fire Roas Creole Tomatos, with a hint of Prosciutto, Asiago, Goat Cheese and Fresh Mozzarella	
Tess' White Chicken Pesto Pizza, Our own Pesto with fresh Boneless Skinless Chicke Premium Mozzarella with Buffalo Milk, Asiago and Goat Cheeses and Fresh Red Onio	
Additional Toppings Regular 10" 1.35 Larg	ge 14"
Noah's Original Classic Calzone, a perfect blend of Seven Cheeses and Imported Pros Regular 10" 12.95	
Individual 11-inch Non-Gluten Pizza, Tomato and Cheese	13.95

POULTRY "Young Tender"

*Broiled Chicken Italian Style (4 pcs Choose Mixed, all White or Dark)
*One-Half Young Chicken, Fried to a golden brown 16.95
*Fried Breast of Chicken (4 pcs White Meat) 17.95
*Fried Legs and Thighs (3 pcs.)
*Select Chicken Livers Sauteed, with Mushrooms
*Chicken Wings (7 pcs.) Fried to golden brown17.95
*Golden Fried Chicken Dinner for Two, 6 Pieces – 2 Legs, 2 Breasts, 2 Wings, split, with sides for two25.95

SEAFOOD

*Jumbo Louisiana Shrimp - Select
*Broiled Gulf Fresh Prawns
*Broiled Alaskan Red Salmon, Sauce Meuniere 22.95
*Filet of Orange Roughy - New Zealand
*Country Skillet, Golden Fried Individual Catfish (two)
*Surf 'N Turf U.S. Prime 6 oz. Filet & Lobster Tail 56.95
*Surf 'N Turf U.S. Prime 9 oz. Filet & Lobster Tail 64.95
*Broiled South African Lobster Tail (one) 39.95 with Drawn Butter or Lemon Butter Sauce (two) 69.95
*Catfish Dinner for Two

ALL MEAT, POULTRY AND SEAFOOD DINNERS INCLUDE: Garden-Fresh Tossed Salad/Baked Idaho Russet or French Fries/Roll and Butter.

Two Catfish, split, with sides for two 26.95

APPETIZERS & ANTIPASTO

Mozzarella Romano Pomodoro	
Golden Fried String Cheese	6.95
Fresh, Jumbo Shrimp Cocktail	10.95
Our Homemade Ravioli, toasted	8.95
Green Pepper Rings, French Fried	6.95
French Fried Onion Rings (Crispy).	5.95
Toasted Garlic Bread	5.95
Toasted Cheese Bread	6.95
Garlic Foccacia (Feasting Bread)	6.95
½ Pepper Rings ½ Onion Rings	7.95
*Golden Fried Calamari Strips	9.95
Fresh Home-made Mozzarella Cheese, To Imported Meats and Pepperoncini, ass Serving 1-28.95 Se	orted olives and relishes

SANDWICHES

Our Own Italian Sausage with Mozzarella Cheese, Green Peppers9.95
Our Own Italian Meat Balls with Mozzarella Cheese, Green Peppers9.95
Served with Fries or Spaghettini

Classic Reuben Premium Kosher Corr	ı Beef. German
	s Cheese on Lite Rye 10.95
*Roast Sirloin of U.S. Ch	oice Beef 10.95
*Broiled U.S. Prime Top S Garlic Toast, Chef's Ga	Sirloin (6 oz.) arni
*Noahsburger, California	Style10.95
(All sandwiches served w Cole Slaw or French	ith Kosher Dill, Tomato Slice and Fries or Spaghettini)

*Noah's Steak Sandwich Special

U.S. Choice 6 oz. Beef Tenderloin
With Our Homemade Garlic Toast, Choice of
French Fried Potato or Spaghettini
21.95

Noah's Ark Party Pack Menu and Pricing

SALAD & DRESSINGS
Pint Quart Coleslaw 5.45 8.45 Potato Salad 5.45 8.45 Creamy Italian 5.75 9.00 Roquefort 5.75 9.00 Thousand Island 5.75 9.00 Italian 5.45 8.45 French 4.75 8.45 Wine and Oil 4.75 6.95 Oil and Vinegar 4.75 6.50 Pepperoncini 4.25/pt Romano 6.75/lb Blue Cheese 7.00/lb Mozzarella Cheese, Full Cream 6.45/lb Provalone Cheese 7.45/lb Kalamata Olives 5.25/pt 8.95/qt Dinner Salad (min 10) 4.95/portion Soup 4.75/pt 9.50/qt
BAKERY Rolls /dz. 5.95 Bread Loaf /ea. 3.25 Love Knots /dz. 4.75 Hoagie Rolls /ea95 Hamburger Buns /ea95
PASTA (Party Pack) Per person pricing Min. 10 Min. 10 w/ salad Lasagne 11.95 12.95 Chicken Parmigiana 13.95 14.95 Veal Ala Mozzarella 13.95 14.95
Spaghettini, Rigatoni, PettuccinePer person pricingMin. 10Min. 10 w/ saladPomidoro (Tomato Sauce)

Noah's foods contain no preservatives, and are prepared with non-cholesterol oils. Ask us about preparing your special diet.

Non-gluten pizza and pasta available.

*Health Dept. — Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

SAUCES
Pint Quart Gallon Pomidoro 6.00 10.50 30.95
Pomidoro 6.00 10.50 30.95
Bolognese 8.50 13.95
Alfredo 8.50 13.95
Meatball
Ravioli 1.75
Sausage /lb 5.95
Sausage Link
Stuffed Pepper 3.25
CHICKEN - 4 pc. mixed (Party Pack)
Per person pricing Min. 10 Min. 10 w/ salad Fried
Fried11.9513.95
Broiled Italian
Per Person
Livers (Pan Fried) 6.95
Wings
DESSERT Spumoni
Rum Sauce 3.75/pt6.25/qt.
Cake, Whole – Subject to availability
Chocolate Blackout 16 portions 70.00
Chocolate Windmill 14 portions 70.00
Lemon Fantasy14 portions 70.00
Coconut Whiteout 14 portions 70.00
Tiramisu
Individual Descrite
Individual Desserts
Spumoni Ice Cream
Chicago's Finest Cheese Cake5.95
San Francisco Blackout Cake
cake filled with chocolate chips, covered with chocolate ganache frosting, topped with dark chocolate leaves and surrounded with diced almonds.
Lemon Fantasy
Three layers of moist lemon cake topped with lemon cream custard and covered with cream cheese frosting and topped with white chocolate leaves and curls.
Coconut Whiteout Cake6.95 Three layers of light, fluffy white cake are seperated with apricot
marmalade and creamy vanilla custard, covered with whipped cream and shredded coconut.
Chocolate Windmill Cake6.95
Three layers of chocolate meringue, chocolate fudge and whipped cream wrapped in more fudge and crowned with a

Order Notes:

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2400 Ingersoll Des Moines, Iowa Phone: (515) 288-2246 www.noahsdesmoines.com

Prices subject to change.

"The Pizza King" since 1946

Ask about our banquet facilities!

Desserts may vary, inquire when placing order.

chocolate ganache frosting