

Grand Ave.

Inquire about our banquet and meeting room.

Menus available online at www.noahsdesmoines.com

Banquet parking and entrance on upper level.

**AMPLE
PARKING
SPACE
AT ALL
TIMES**

After 5:PM

All Hours

All Hours

After 5:PM

**NOAH'S
ARK**

↑
Upper Level

Ingersoll Ave.



MOLTE GRAZIE

Noah's Ark

RISTORANTE

Docked at... 2400 Ingersoll Des Moines, Iowa

Phone 288-2246

www.noahsdesmoines.com

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We sincerely hope you enjoy our food. It is prepared with care ESPECIALLY FOR YOU; by Chefs who have been serving you for many years.

'Buon Appetito'

—wishing you a hearty appetite and the very best of health

Noah L. Lacona



A MEAL WITHOUT WINE IS LIKE
A DAY WITHOUT SUNSHINE
Your Quick Guide to Dinner Wines:



APPETIZERS & ANTIPASTO

- Mozzarella Romano Pomodoro
- Golden Fried String Cheese
- Fresh, Jumbo Shrimp Cocktail
- Our Homemade Ravioli, toasted
- Green Pepper Rings, French Fried
- French Fried Onion Rings (Crispy)
- Toasted Garlic Bread
- Toasted Cheese Bread
- Garlic Focaccia (Feasting Bread)
- ½ Pepper Rings ½ Onion Rings
- *Golden Fried Calamari Strips
- Fresh Homemade Mozzarella Cheese, Tomato Salad, Italian-style Imported Meats and pepperoncini, assorted olives and relishes
- Serving 1-2 Serving 3-4

A LA CARTE SALADS

- Insalata Romana (wine and imported olive oil)
- 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

- Noah's Combination Chef Salad
- Includes Fresh Vegetables, with Imported Meats and Cheeses, Hard-Boiled Egg, Choice of Dressing.
- Grilled Chicken Chef Salad
- Chef Salad with Gulf Shrimp

PASTA FAVORITES

- (Cooked "AL DENTE")
- Choice of Fettuccine, Homestyle Cavatelli, Spaghettini or Rigatoni
- salsa di pomodoro, our own Tomato Sauce with Meat Sauce
- with Two Meat Balls
- with our own original Stuffed Green Peppers with our own Italian Sausage
- Al Caruso (with Chicken Livers)
- Ravioli (Meat Filled) Homemade salsa di pomodoro
- Ravioli, en Casserole, baked with tomato sauce and mozzarella cheese
- ½ Cavatelli ½ Ravioli, with 2 meatballs.

COMBINATION ITALIAN DINNER

Choice of Pasta with Noah's Italian Sausage, Meat Ball, Stuffed Green Pepper, with our tomato sauce

SPECIALTIES OF THE HOUSE

- Lasagne (Calabrese Style) Served en Casserole
- Baked Rigatoni, with Meat Balls, Tomato Sauce, Cheese, Hard Boiled Egg,
- Noah's Chicken Parmigiana en Casserole with Spaghettini
- Noah's Veal Alla Mozzarella (with Spaghettini)
- Braised Prime Beef Tips, Italian Style
- Green Peppers, Mushrooms, Onions and Natural Juices, Served on Fettucine
- *Fettucine - Noah's Ark (Blended with Rich Cream and Cheese)
- *Fettucine Al Burro (Butter, Fresh Onion, Parsley and Cheese, expertly blended to order.)
- *Add Shrimp *Chicken

All Pasta Favorites Include:
Crisp Garden Fresh Salad / Roll and Butter

STEAKS and 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 Spaghettini. Homemade Rolls and Butter.
6 oz. / 9 oz.

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

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

POULTRY "Young Tender"

- *Broiled Chicken Italian Style (4 pcs. - Choose Mixed, All White or Dark)
- *One-Half Young Chicken, Fried to a golden brown
- *Fried Breast of Chicken (4 pcs. - White Meat)
- *Fried Legs and Thighs (3 pcs.)
- *Select Chicken Livers, Sauteed in Butter, with Mushrooms
- *Chicken Wings (7 pcs.) Fried to golden brown

***Golden Fried Chicken Dinner for Two,**
6 Pieces - 2 Legs, 2 Breasts, 2 Wings, split, with sides for two

SEAFOOD

- *Jumbo Louisiana Shrimp - Select
- French-Fried - To a crisp finish, with Noah's own Hot Sauce
- *Broiled Gulf-Fresh Prawns
- *Broiled Alaskan Red Salmon, Sauce Meuniere
- *Filet of Orange Roughy - New Zealand
- Sauteed to a golden brown with lemon butter
- *Country Skillet, Golden Fried
- Individual Catfish (two)
- *Surf 'N Turf U.S. Prime 6 oz. Filet and Lobster Tail
- or Prime 9 oz. Filet and Lobster Tail
- *Broiled South African Lobster Tail (one)
- with Drawn Butter or Lemon Butter Sauce (two)

***Catfish Dinner for Two**
Two Catfish, split, with sides for two

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

*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.

SANDWICHES

- Our Own Italian Sausage with Mozzarella Cheese, Green Peppers
- Our Own Italian Meat Balls with Mozzarella Cheese, Green Peppers
- Served with Fries or Spaghettini

- Classic Reuben
- Premium Kosher Corn Beef, German Sauer Kraut and Swiss Cheese on Lite Rye
- *Roast Sirloin of U.S. Choice Beef
- *Broiled U.S. Prime Top Sirloin (6 oz.)
- Garlic Toast, Chef's Garni
- *Noahsburger, California Style
- (All sandwiches served with Kosher Dill, Tomato Slice and French 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

DESSERTS

- Ice Cream Sundae
- With chocolate sauce and whipped cream.
- Spumoni Ice Cream with Rum Sauce
- Cannoli Pastry
- Chicago's Finest Cheese Cake
- San Francisco Blackout Cake
- Noah's original Blackout Cake. Two layers of moist chocolate 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 Cake
- 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 Cake
- Three layers of chocolate meringue, chocolate fudge and whipped cream wrapped in more fudge and crowned with a chocolate ganache frosting

Desserts may vary, ask your server

BEVERAGES

- Coffee Tea
- Milk Decafe Coffee
- Soft Drinks
- Espresso
- Cappuccino, or Latte, Special Blend
- Cappuccino La Scala
- Amaretto, Espresso, Steamed Milk
- Spanish Coffee
- Kahlua, Espresso, Steamed Milk
- Cappuccino Milano
- Anisette, Espresso, Steamed Milk
- Cappuccino Amore
- Tia Maria, Espresso, Steamed Milk

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.

Noah's Ristorante represents over 70 years of our family's effort to provide a pleasant atmosphere and good food.

"Your Pleasure is our Reward"
Since 1946

The Noah Lacona family thanks you for your patronage

"The Pizza King™" since 1946
Noah's Original Famous Neapolitan Pizza

Home-made Tomato Sauce, Cheese
Regular 10" / Large 14"

Combination Toppings Additional
For 10" / For 14"

Canadian Bacon	Green Peppers	Spinach
Coppocola	Mushrooms	Anchovies
Ham	Banana Pepper Rings	Fresh Garlic
Meatball	Olives (black, green or Kalamata)	Fresh Tomato
Pepperoni	Onions (white, red or green)	Pepperoncini
Sausage	Roasted Red Peppers	Pineapple

Chicken Topping Additional 10" / 14"
Shrimp Topping Additional 10" / 14"

Authentic Calzone (Meatless) Regular / Large

Our Specialty Pizzas and Original Classic Calzones

Noah's Naples Magarita Pizza with San Marino Tomato Fillets, Fresh Basil, Olive Oil and Garlic and our Premium Mozzarella with Buffalo Milk and a Kiss of Fresh Mozzarella
Regular 10" / Large 14"

Sally's East Bay White Pizza, Olive Oil, Garlic Marinated Porcini and Portabella Mushrooms, Kalamata Olives, Red Onion and finished with our Calzone Cheese
Regular 10" / Large 14"

Jim's Bayou Margarita Pizza, Olive Oil, Garlic, Fresh Oregano and Basil with Fire Roasted Creole Tomatos, with a hint of Prosciutto, Asiago, Goat Cheese and Fresh Mozzarella
Regular 10" / Large 14"

Tess' White Chicken Pesto Pizza, Our own Pesto with fresh Boneless Skinless Chicken, Fresh Premium Mozzarella with Buffalo Milk, Asiago and Goat Cheeses and Fresh Red Onion
Regular 10" / Large 14"

Additional Toppings Regular 10" / Large 14"

Noah's Original Classic Calzone, a perfect blend of Seven Cheeses and Imported Prosciutto Ham Regular / Large.

Individual 11-inch Non-Gluten Pizza, Tomato and Cheese