



877-412-0522

<http://www.thedeliverybutlersmenus.com>

Noodles Italian Cafe Sushi Ba

Lunch

Asian Appetizers

Seared Tuna \$11.90

Sesame crusted tuna, served with wasabi cream & sweet teriyaki sauce

Edamame or Garlic Edamame \$7.60

Traditional steamed or garlic tossed with spicy garlic & olive oil

Tuna Tataki \$24.00

18 pieces of seared tuna, wakame, scallion & ponzu sauce

Blue Corn Tuna Tartare \$12.40

Spicy tuna, avocado, scallion blend on blue corn tortilla chips with wasabi cream drizzle

Asian Salads

Rainbow Sashimi Salad \$21.00

Tuna, salmon, escolar, krab sticks, ebi shrimp, scallion, avocado, cucumber & masago tossed with tangy yum yum sauce

Wakame Seaweed Salad \$7.40

Tuna Yu-Ke \$18.20

Chopped bluefin tuna, avocado, scallion, cucumber & masago with spicy mayo sauce

Hamachi Salad \$17.90

Hamachi, cucumber, edamame, avocado, carrot & red leaf lettuce with asian ginger vinaigrette

Asian Platters

Sushi Feast \$28.90

Lobster 'Wow' Martini \$36.00

Sashimi Dinner \$36.00

Sushi & Sashimi Harmony \$39.60

Rolls

Add brown rice to any roll \$1.90

Big Daddy Roll - All of our \$24.90

Seafood!

Tuna, escolar, salmon, hamachi, shrimp, krab sticks, scallions, cream cheese, tempura fried on the outside, drizzled with sweet teriyaki & spicy mayo

Tuna or Salmon Roll \$11.90

Bluefin tuna or salmon, scallion & sesame. Add cream cheese \$2

Spicy Tuna Roll \$13.40

Bluefin tuna, cucumber, scallion, sesame, with spicy sauce

Red Tuna Roll \$14.70

Avocado on top of bluefin tuna, cucumber, scallions, sesame, with spicy sauce

Killa Roll \$25.90

Tempura lobster tail, avocado, asparagus, scallion, cream cheese with volcano topping, sweet sauce & spicy mayo

Beauty And The Beast \$15.90

Half bluefin tuna, half eel, avocado, asparagus, scallions, sweet & spicy sauce

Monkey Roll \$19.60

Shrimp tempura, cream cheese, asparagus, scallions, avocado,

<i>topped with sweet plantain & sweet sauce</i>	
Alexandra Roll	\$14.20
<i>Tamago & krab sticks, avocado, octopus, masago, with sweet soy drizzle</i>	
Veggie Roll	\$9.70
<i>Brown rice, cucumber, asparagus, carrots, red leaf lettuce</i>	
The Little Lady Roll	\$19.70
<i>Tuna, salmon, escolar, krab stick, rolled burrito style with fresh avocado, red leaf lettuce & bonsai sauce</i>	
Firecracker Roll	\$13.90
<i>Fresh salmon on top of salmon roll, jalapeno, cucumber, scallion with spicy sauce</i>	
Rainbow Roll	\$14.20
<i>Bluefin tuna, salmon, white fish (escolar), avocado, on top of Our California Roll</i>	
Noodles Roll	\$12.90
<i>Cooked salmon, cream cheese, scallion, avocado with sweet soy sauce</i>	
Unagi Roll	\$14.90
<i>BBQ eel, cucumber, sesame, with sweet sauce</i>	
Philadelphia Roll	\$11.90
<i>Smoked salmon, cream cheese, scallion</i>	
Kiss Roll	\$15.00
<i>Bluefin tuna, white fish (escolar), avocado, asparagus, scallions</i>	
Spider Roll	\$16.90
<i>Fried soft shell crab, avocado, asparagus, scallion, masago, tamago with sweet sauce</i>	
California Roll	\$7.90
<i>Krab stick, cucumber, avocado, sesame, masago</i>	
Volcano Roll	\$15.70
<i>Baked shrimp, krab stick & seafood mixed with masago mayo over Our California Roll</i>	
Tanzana Roll	\$15.90
<i>Hamachi, avocado, asparagus, scallion, sesame</i>	
Paisano Roll	\$13.90
<i>Fried snapper, scallion, cucumber, avocado, with smoked salmon & sweet sauce</i>	
Mexican Roll	\$14.90
<i>Shrimp tempura, avocado, asparagus, scallion, masago, spicy mayo</i>	
Lobster Roll	\$24.40
<i>Tempura fried lobster tail rolled with asparagus, scallions, cream cheese, topped with ebi shrimp & avocado, with sweet teriyaki sauce</i>	

Our Family Of Dragon Rolls

Green Dragon Roll	\$13.00
<i>Shrimp tempura, sesame, scallion, sweet sauce, with avocado on top</i>	
Red Dragon Roll	\$15.00
<i>With bluefin tuna</i>	
Yellow Dragon Roll	\$15.00
<i>With salmon</i>	
Black Dragon Roll	\$16.00
<i>With unagi eel, topped with sweet sauce</i>	

Small Plates

Italian Calamari	\$11.70
<i>Crisped, served with marinara sauce</i>	
Asian Calamari	\$12.90
<i>Crisped, tossed with orange sesame ginger sauce & spicy mayo</i>	
Italian Bruschetta	\$7.70
<i>Pesto brushed grilled bread with tomato, fresh basil, olive oil &</i>	

- balsamic vinegar*
Mussels Toscana \$12.90
White beans & herbs in a garlic plum tomato white wine sauce (gf)
Formaggio Fritto \$6.90
Breaded & fried mozzarella served with marinara sauce
Edamame or Garlic Edamame \$7.60
Traditional steamed or garlic tossed with spicy garlic & olive oil
Devins Italian Mushrooms \$9.80
3 cheeses baked with fresh herbs and Italian sausage

Entree Salads

- Strawberry Balsamic Chicken Salad** \$12.90
Mixed greens, strawberries, feta cheese, red onions, candied nuts, raspberry balsamic vinaigrette
Healthy Grilled Chicken Salad \$11.20
Seasoned chicken breast, mixed greens, cucumbers, tomatoes, red onion, lemons, olive oil & our house made Italian vinaigrette
Noodles Italian Harvest Salad \$13.20
Mixed greens, tossed with fresh broccoli, roasted red peppers, asparagus, artichokes, mushrooms, sun dried tomatoes, white beans, feta cheese vinaigrette (gf)
Gorgonzola Salad \$10.90
Fresh tomatoes, pine nuts, shaved red onion, crumbled gorgonzola, red leaf lettuce with pesto oil and a balsamic drizzle
Greek Salad \$10.70
Mixed greens with feta cheese, kalamata olives, tomato, red onion, cucumbers, capers, red wine, lemon herb vinaigrette (gf)
Signature Salad \$11.70
Mixed field greens, roasted red peppers, fried artichoke hearts, crumbled goat cheese, tomatoes, raspberry vinaigrette dressing
Caesar Salad \$8.90
Traditional with our house made dressing (gf)
Tomato Caprese \$11.90
Fresh mozzarella cheese, vine ripe tomatoes, house made basil pesto, extra virgin olive oil, and balsamic glaze (gf)
Spinach Salad \$10.90
Fresh spinach leaves tossed with raspberry balsamic vinaigrette, candied walnuts, dried cherries and goat cheese
Salmon Salad \$15.90
Fresh salmon, mixed greens, tomatoes, carrots, roasted bruschetta mix, house made Italian vinaigrette (gf)
Yellowfin Tuna Salad \$15.30
Sesame crusted rare tuna, mixed greens, edamame, carrots, cabbage, house made Asian vinaigrette (gf)
Steak Salad \$14.90
Marinated beef medallions, red onion, tomatoes, gorgonzola crumbles, asparagus, black olives, balsamic glaze
Antipasta Salad \$12.60
Italian meats and cheeses, mixed greens, olive-caper mixture, tomatoes, onions, lemon herb vinaigrette (gf)

Chicken, Seafood & Pasta Dishes

Add house or Caesar Salad to any Entree 4.49

- Chicken Artichoke** \$13.60
Sun dried tomatoes, kalamata olives, fresh basil cream sauce, over

- house made spinach fettuccine (gf)*
- Chicken & Broccoli** \$12.70
Extra virgin olive oil, fresh garlic, crushed red pepper & pecorino romano cheese, tossed with penne (gf)
- Chicken 'Noodles' Piccata** \$12.90
Capers, artichoke hearts, sun-fried tomatoes, fresh spinach, white wine lemon butter sauce, over capellini (gf)
- Noodles Pasta Bayou** \$13.70
Cajun seasoned chicken, N'awlins sausage, capicola, red onions, white wine smoked gouda cheese sauce, over house made black pepper & cumin fettuccine (gf)
- Chicken Marsala** \$12.70
Chicken tenders, button mushrooms, marsala wine sauce, over penne
- Chicken Carbonara** \$12.90
Chicken tenders, prosciutto, peas, garlic cream sauce, over house made fettuccine
- Raviolis Quatro Formaggio** \$10.20
Four cheese ravioli with our rich marinara sauce
- Lamb Shank** \$12.20
Slow roasted in cabernet wine & natural pan juices, over house made fettuccine (gf)
- Meatballs & Spaghetti** \$9.90
Momma noodles recipe, hand-rolled in-house, topped with marinara sauce, over spaghetti
- Chicken Josephina** \$13.20
Chicken tenders, mushrooms, spinach, parmesan rose cream sauce, over penne (gf)
- Chicken Parmesan** \$11.90
Lightly pan fried with mozzarella cheese, marinara sauce, over house made fettuccine
- Lasagna Bolognese** \$11.90
5 layers of house made pasta sheets, meat sauce, ricotta cheese, alfredo sauce & mozzarella
- Cioppino Italian Fishermans Stew** \$17.30
Fresh fish, shrimp, calamari and mussels sauteed in a plum tomato wine sauce, over spaghetti (gf)
- Shrimp Rustica** \$13.90
Shrimp, Italian sausage, tomatoes, fresh spinach, garlic, olive oil, pecorino romano cheese, tossed with penne (gf)
- Bronzino** \$14.70
Fresh basil, tomatoes, garlic, olive oil, lemon, balsamic drizzle, wilted spinach (gf)
- Salmon Florentine** \$15.90
Fresh spinach, garlic, tomatoes, artichoke hearts and mushrooms in a white wine lemon butter sauce, over capellini (gf)
- Shrimp Scampi Pasta** \$13.90
Sauteed with garlic, tomatoes, basil, in a scampi wine butter sauce, over capellini

Sandwiches

Served with your choice of fries, salad, or soup

- Matts Italian Pannini** \$11.40
Hot pressed ham, prosciutto, salami, mozzarella cheese, tomatoes, onions, Dijon mustard
- Seths Chicken Pannini** \$11.20
Chicken breast, roasted tomatoes, goat cheese & homemade pesto
- Bellas Margherita Pannini** \$11.40
Italian prosciutto, fresh mozzarella, tomatoes and basil pesto oil

Momma Julieta Hot Meatball Sub \$9.90

Homemade with melted mozzarella cheese

Jakes Chicken Caesar Wrap \$10.90
Traditional with our house made dressing

Crystles Turkey Wrap \$11.20
Whole wheat wrap, turkey, spinach, roasted red peppers, raspberry vinaigrette

Steeles Chicken Parmesan Pannini \$10.90

With mozzarella cheese & marinara

Gourmet Personal Pizzas

Grandpa Saverio \$11.40
Crushed tomatoes, garlic, basil, fresh mozzarella

White \$11.90
Mozzarella, ricotta, roasted garlic

Vegetarian \$11.90
Artichokes, onions, roasted red peppers, mushrooms, tomato topped with fresh spinach & balsamic drizzle, no cheese

Lovers \$12.90
Mushrooms, sausage, pepperoni, peppers, onions, mozzarella

Cheese \$10.40
Add pepperoni 1.50

Margherita \$11.90
Fresh tomato, fresh mozzarella, basil, pesto, garlic oil

Dinner

Small Plates

Italian Calamari \$11.70
Crisped, served with marinara sauce

Asian Calamari \$12.90
Crisped, tossed with orange sesame ginger sauce & spicy mayo

Devins Italian Mushrooms \$9.80
3 cheese baked with fresh herbs and Italian sausage

Mussels Tuscana \$12.90
White beans & herbs in a garlic plum tomato white wine sauce (gf)

Formaggio Fritto \$6.90
Breaded & fried mozzarella served with marinara sauce

Edamame or Garlic Edamame \$7.60
Traditional steamed or garlic tossed with spicy garlic & olive oil

Grandmas Baked Artichoke \$13.20
Whole artichoke stuffed with Italian bread crumbs, romano cheese, fresh herbs, garlic & olive oil

Lobster Martini \$36.10
8oz lobster tail, half tempura battered, sliced, garnished with krab stick, paired with Our Lobster Roll

Prosciutto Di Parma Carpacci \$12.90
Thinly sliced Prosciutto, roasted red peppers, Kalamata olives, capers, olive oil, shaved romano cheese

Italian Bruschetta \$7.70
Pesto brushed grilled bread with tomato, fresh basil, olive oil & balsamic vinegar

Tomato Caprese \$10.90
Fresh mozzarella cheese, vine ripe tomatoes, house made basil pesto extra virgin olive oil and balsamic glaze (gf)

Entree Salads

Shrimp Spinach Salad \$17.20
Sauteed shrimp, fresh spinach leaves tossed with raspberry balsamic vinaigrette, candied

<i>walnuts, dried cherries and goat cheese</i>	
Salmon Salad	\$18.30
<i>Fresh salmon, mixed greens, tomatoes, carrots, roasted bruschetta mix, house made Italian vinaigrette (gf)</i>	
Yellowfin Tuna Salad	\$18.30
<i>Sesame crusted rare tuna, mixed greens, edamame, carrots, cabbage, house made Asian vinaigrette (gf)</i>	
Steak Salad	\$18.30
<i>Marinated beef medallions, red onions, tomatoes, gorgonzola crumbles, asparagus, black olives, balsamic glaze</i>	
<u>Italian Meat & Veal</u>	
Meatballs & Spaghetti	\$16.20
<i>Momma noodles recipe, hand-rolled in-house, topped with marinara sauce, over spaghetti</i>	
Pork Ossobucco	\$21.60
<i>Slow roasted, "fall off the bone" tender! with natural jus, vegetables, creamy risotto</i>	
Steak Blu	\$24.90
<i>Gorgonzola crusted beef medallions, mushrooms, shallots, red wine demi, seasonal vegetables, mushroom risotto (gf)</i>	
Lamb Shanks	\$22.90
<i>Slow roasted in cabernet wine & natural pan juices, over house made fettuccine (gf)</i>	
Veal Matteo	\$34.20
<i>Tender veal, lump crab meat, shrimp, asparagus, lobster sauce, over capellini</i>	
Veal Marsala	\$23.90
<i>Mushrooms, rich marsala wine sauce, lightly wilted spinach, over capellini (gf)</i>	
Veal Parmesan	\$24.90
<i>Lightly pan fried with mozzarella cheese & marinara sauce, over spaghetti</i>	
<u>Noodles Original Chicken & Pasta</u>	
Chicken Artichoke	\$18.90
<i>Sun-dried tomatoes, kalamata olives, fresh basil cream sauce, over house made spinach fettuccine (gf)</i>	
Chicken & Broccoli	\$17.70
<i>Extra virgin olive oil, fresh garlic, crushed red pepper & pecorino romano cheese, over penne (gf)</i>	
Chicken 'Noodles' Piccata	\$18.90
<i>Capers, artichoke hearts, sun-dried tomatoes, fresh spinach, white wine lemon butter sauce, over capellini (gf)</i>	
Chicken Josephina	\$18.70
<i>Chicken tenders, mushrooms, spinach, parmesan rose cream sauce, over penne (gf)</i>	
Lasagna Bolognese	\$17.60
<i>5 layers of house made pasta sheets, meat sauce, ricotta cheese, Alfredo sauce & mozzarella</i>	
Chicken Carbonara	\$18.70
<i>Chicken tenders, prosciutto, peas, garlic cream sauce, over house made fettuccine</i>	
Three Cheese Baked Penne	\$13.90
<i>Baked pasta, ricotta, romano, mozzarella, marinara sauce</i>	
Chicken Marsala	\$17.90
<i>Chicken tenders, button mushrooms, marsala wine sauce, over penne</i>	
Chicken Parmesan	\$17.60
<i>Lightly pan fried with mozzarella cheese & marinara sauce, over house made fettuccine</i>	
Noodles Pasta Bayou	\$19.20
<i>Cajun seasoned chicken, N'awlins</i>	

sausage, red onions, white wine
smoked gouda cheese sauce, over
house made black pepper & cumin
fettuccine (gf)

Raviolis Quatro Formaggio \$16.20

Four cheese raviolis with our rich
marinara sauce

Seafood

Bronzino \$24.90

Fresh basil, tomatoes, garlic, olive
oil, lemon, balsamic drizzle, wilted
spinach (gf)

Swordfish \$32.90

Topped with lump crab cake,
lobster sauce, seasonal vegetables,
over capellini

Octopus & Shrimp Grilled \$31.80

Roasted garlic, capers, sun dried
tomato, white beans, risotto (gf)

Shrimp Rustica \$18.90

Shrimp, Italian sausage, tomatoes,
fresh spinach, garlic olive oil,
pecorino romano cheese, tossed with
penne (gf)

Salmon Floretine \$21.80

Spinach, garlic, tomatoes,
artichoke hearts, mushrooms, white
wine lemon butter sauce, over
capellini (gf)

Cioppino Italian Fishermans \$27.90

Stew

Fresh fish, shrimp, calamari and
mussels sauteed in a plum tomato
wine sauce, over spaghetti (gf)

Shrimp Scampi Pasta \$20.90

Sauteed with fresh garlic,
tomatoes, basil, scampi wine butter
sauce, over capellini

Gourmet Personal Pizzas

Served with Side Salad

Grandpa Saverio \$15.90

Crushed tomatoes, garlic, basil,
fresh mozzarella

Lovers \$16.90

Mushrooms, sausage, pepperoni,
peppers, onions, mozzarella

Margherita \$16.20

Fresh tomato, fresh mozzarella
basil, pesto, garlic oil

Cheese \$15.20

Add pepperoni

White \$15.90

Mozzarella, ricotta, roasted garlic

Vegetarian \$16.20

Artichokes, onions, roasted red
peppers, mushrooms, tomato, topped
with fresh spinach, balsamic drizzle,
no cheese

Asian Appetizers

Shrimp Tempura \$10.90

Three tempura shrimp served with
wakame & ponzu sauce

Seared Tuna \$11.90

Sesame crusted tuna, served with
wasabi cream & sweet teriyaki sauce

Edamame or Garlic Edamame \$7.60

Traditional steamed or garlic &
olive oil

Tuna Tataki \$24.00

18 pieces of seared tuna, wakame,
scallion & ponzu sauce

Blue Corn Tuna Tartare \$12.40

Spicy tuna, avocado, scallion blend
on blue corn tortilla chips with wasabi
cream drizzle

Asian Salads

Rainbow Sashimi Salad \$21.00

Tuna, salmon, escolar, krab sticks,
ebi shrimp, scallion, avocado,
edamame, cucumber & masago
tossed with tangy yum yum sauce

Wakame Seaweed Salad \$7.40

Tuna Yu-Ke \$18.20

Chopped bluefin tuna, avocado, scallion, cucumber & masago with spicy mayo sauce

Hamachil Salad \$17.90

Hamachi, cucumber, edamame, avocado, carrot & red leaf lettuce with asian ginger vinagirette

Kanisu \$11.90

Crab stick, avocado, masago tossed with thin cucumbers & vinegar sauce

Octopus Sunomono \$18.90

Octopus, cucumber, wakame, with vinegar sauce

Hawaiian Salad \$17.60

Tuna, krab stick, cucumber, avocado, orange, pineapple, masago with spicy rice vinegar sauce

Sushi or Sashimi

Two pieces of sushi or three pieces of sashimi per order

Maguro Tuna \$8.00

Sake Salmon \$6.00

Escolar White Tuna \$6.00

Hamachi Yellowtail \$8.00

Ebi Shrimp \$6.00

Sushi Appetizer \$18.20

Tuna roll, salmon, escolar & tuna sushi

Unagi Eel \$8.00

Tamago \$4.00

Tako Octopus \$8.00

Kanikama Crab \$4.00

Sashimi Platter \$20.20

Tuna, escolar, salmon & hamachi

Rolls

Add Brown Rice to any Roll \$1.40

Big Daddy Roll All Of Our \$24.90

Seafood!

Tuna, escolar, salmon, hamachi, shrimp, krab sticks, scallions, cream cheese, tempura fried on the outside, drizzled with sweet teriyaki & spicy mayo

Tuna or Salmon Roll \$11.90

Bluefin tuna or salmon, scallion & sesame. Add cream cheese \$2.00

Spicy Tuna Roll \$13.40

Bluefin tuna, cucumber, scallion, sesame, with spicy sauce

Red Tuna Roll \$14.70

Avocado on top of bluefin tuna, cucumber, scallions, sesame, with spicy sauce

Killa Roll \$25.90

Tempura lobster tail, avocado, asparagus, scallion, cream cheese with volcano topping, sweet sauce & spicy mayo

Beauty And The Beast \$15.90

Half bluefin tuna, half eel, avocado, asparagus, scallions, sweet & spicy sauce

Monkey Roll \$19.60

Shrimp tempura, cream cheese, asparagus, scallions, avocado, topped with sweet plantain & sweet sauce

Alexandra Roll \$14.20

Tamago & krab sticks, avocado, octopus, masago, with sweet soy drizzle

Veggie Roll \$9.70

Brown rice, cucumber, asparagus, carrots, red leaf lettuce

The Little Lady Roll \$19.70

Tuna, salmon, escolar, krab stick, rolled burrito style with fresh avocado, red leaf lettuce & bonsai sauce

Firecracker Roll	\$13.90
<i>Fresh salmon on top of salmon roll, jalapeno, cucumber, scallion, with spicy sauce</i>	
Rainbow Roll	\$14.20
<i>Bluefin tuna, salmon, white fish (escolar), avocado, on top of Our California Roll</i>	
Noodles Roll	\$12.90
<i>Cooked salmon, cream cheese, scallion, avocado with sweet soy sauce</i>	
Unagi Roll	\$14.90
<i>BBQ eel, cucumber, sesame with sweet sauce</i>	
Philadelphia Roll	\$11.90
<i>Smoked salmon, cream cheese, scallion</i>	
Kiss Roll	\$15.10
<i>Bluefin tuna, white fish (escolar), avocado, asparagus, scallions</i>	
Spider Roll	\$16.90
<i>Fried soft shell crab, avocado, asparagus, scallion, masago, tamago with sweet sauce</i>	
California Roll	\$7.90
<i>Krab stick, cucumber, avocado, sesame, masago</i>	
Volcano Roll	\$15.70
<i>Baked shrimp, krab stick & seafood mixed with masago mayo over Our California Roll</i>	
Tanzana Roll	\$15.90
<i>Hamachi, avocado, asparagus, scallions, sesame</i>	
Paisano Roll	\$13.90
<i>Fried snapper, scallion, cucumber, avocado, with smoked salmon & sweet sauce</i>	
Mexican Roll	\$14.90
<i>Shrimp tempura, avocado, asparagus, scallion, masago, spicy mayo</i>	
Lobster Roll	\$24.40
<i>Tempura fried lobster tail rolled with asparagus, scallions, cream cheese, topped with ebi shrimp & avocado, with sweet teriyaki sauce</i>	