

Locally Sourced From Local Farms

Red Table Meat Co. • Red Rock Gardens • Carter's Red Wagon
Wild Acres Duck • Red Fern • Nature's Nugget Oyster Mushrooms
Double B Honey • Roma Kawa Coffee • Main Street Meats

à la carte salads

Farmer's Market House Salad

Mixed garden greens, tomatoes, cucumbers, red onion, carrots, croutons, choice of house-made dressing

Caprese Tomato Panzanella

Farm fresh tomatoes, creamy burrata, bleu cheese crumbles, fresh basil, balsamic reduction, extra virgin olive oil

Warm Spinach Bacon Salad

Farm fresh spinach, Thielen pepper bacon, eggs, red onion, julienne radish, feta, warm bacon dressing

Heirloom Tomato BLT Platter

Sliced local tomatoes, Thielen pepper bacon, fresh basil, St. Pete's bleu cheese crumbles, farm greens, balsamic reduction

- 6 Caesar Salad 7**
Chilled romaine lettuce, radicchio, garlic, croutons, parmigiano reggiano cheese, anchovy, signature Caesar dressing
- 12 Chopped Italian Antipasta Salad 13**
Chopped greens, sopressetta, capicola, pepperoni, provolone, roasted red pepper, red onion, pepperoncini, garbanzo beans, olives, tomatoes
- 14 Shrimp & Crab Louis 15**
Creamy salad of lump crab, shrimp, red pepper, celery and lemon stuffed in a ripe local tomato
- 14 Chicken Bruschetta di Caesar 16**
Crispy chicken breast over chilled romaine, garlic croutons, parmigiano cheese, signature Caesar dressing, fresh tomato bruschetta

PASTA / RICE

Fettuccine Alfredo

Alfredo di Roma's Authentic Recipe

Add Sautéed Chicken Breast

Add Pan-Seared Shrimp

Add Sautéed Vegetables

Funghi con Fettuccine Alfredo

Crispy sautéed crimini and oyster mushrooms, butter, garlic, prosciutto, parmigiano reggiano cheese tossed with fettuccine

"The Hill" Ultimate Meat Lover's Spaghetti

Italian sausage and beef ragu over spaghetti topped with The Hill, our colossal 9 oz. house-made beef and pork meatball

Mama's Sausage Manicotti

Italian fennel sausage, tender house-made crepes, four-cheese filling topped with San Marzano marinara, parmigiano reggiano cheese and mozzarella

Burrata Pomodoro Pasta

Light and delicious! Chopped tomatoes, fresh basil, cracked pepper, extra virgin olive oil, red pepper flakes, parmigiano reggiano cheese, spaghetti

CHICKEN

Chicken Milanese

Chicken scaloppine, pan-seared topped with peppery salad greens, fresh herbs, cherry tomatoes, sautéed asparagus, lemony vinaigrette

Chicken Marsala

Lightly breaded chicken breast, fresh mushrooms, prosciutto, sweet marsala reduction over house mashed potatoes

Chicken Piccata

Lightly breaded chicken breast with lemon, butter, artichokes, capers, white wine, capellini pasta.

Stuffed Chicken Parmigiana

Crispy Chicken Scaloppine layered with four cheeses, fettuccine alfredo, San Marzano marinara topped with buffalo milk mozzarella

Executive Chef Julz Notch

We Cater! www.necces.net



- 13 Classic Baked Lasagna 16**
Creamy layers of house-made pasta, Italian sausage, mountain cheese filling of taleggio, mascarpone, ricotta salata, mozzarella, nutmeg besciamella and red gravy marinara
- 4 7 3 Asparagus Lasagna 17**
Tuscany Specialty! Delicate, creamy layers of house-made pasta, fresh asparagus, cheeses, nutmeg besciamella
- 15 Necce's alla Tuscany 18**
Sautéed chicken breast, sun dried tomatoes, fresh spinach, creamy parmigiano reggiano garlic sauce over fettuccine
- 17 Try Ryan's Five Alarm Version! 2**
- Chef Julz' Gamberoni Diavolo 26**
Spicy shrimp, garlic, chiles, fresh lime, feta, chopped tomatoes, cilantro tossed with fettuccine
- Authentic Italian Risotto 22**
Creamy Northern Italian comfort food made with Arborio rice and Chef's Choice fresh ingredients Ask your server!

Necce's Acclaimed "Up North" Walleye Dinner 26

Tender, flaky walleye filet, Minnesota wild rice with diced garden vegetables, house-made tartar Your choice of crispy panko-breaded OR roasted in bright lemon butter



- 19 STEAK 19**
- Steak Burger 14**
Half-pound custom blend of chuck and sirloin, Thielen pepper bacon smoked gouda, African peppadew aioli, toasted brioche bun served with french fries and house pickles (No Substitutions)
- 19 Filet Au Poivre 36**
8 oz. center-cut Angus filet mignon, mushrooms, shallots, fresh thyme, brandy dijon cream sauce, choice of house mashed potatoes or french fries and sautéed vegetables
- 21 Gorgonzola-Crusted Ribeye 39**
12 oz. hand cut Angus ribeye, gorgonzola-crusted over house mashed or french fries, sautéed vegetables, roasted shallot Cabernet demi-glacé

GF V DF ALL OFFERED HERE \$3

If you have a food allergy, intolerance or sensitivity, please ask your server about ingredients in our dishes before ordering.

An 18% discretionary service charge will be added to groups of 8 or more. Main course split plate \$4