BAR NOVANTA
RISTORANTE

ANTIPASTI

Suppli 21 GFA V
3 Roman-style rice croquettes with Napoli sauce infused rice and a mozzarella centre

Polenta Fritta 19 GFA V
Crispy fried polenta, truffle aioli, Parmigiano Reggiano

Calamari Fritti 22 GFA
Hand-cut crumbed calamari, golden fried, served with our house mayo

Bruschetta 22 GFA V
Vine-ripened tomato, bocconcini, basil & balsamic glaze on house-made focaccia *Add fresh Prosciutto 9*

Bufala e Prosciutto 23 GFA
Buffalo mozzarella, wild rocket, Prosciutto di Parma & extra virgin olive oil

Burrata 21 GFA V
Creamy Italian burrata, cherry tomatoes, oregano, extra virgin olive oil & balsamic *Add fresh Prosciutto 9*

Olive e Sott'aceti 14 GFA V VG
Marinated Italian olives & pickled vegetables

Garlic & Cheese Foccacia 19 GFA V
Golden, crisp focaccia, garlic oil, Parmigiano Reggiano & mozzarella

Focaccia 12 GFA V VG
Freshly baked crisp focaccia, extra virgin olive oil & aromatic herbs

Patatine Fritte 12 GFA V VG

Insalata Mista 16 GFA V VG
Mixed leaves, tomato, cucumber, carrot, olives , evoo & balsamic

Insalata di Rucola 16 GFA V VG
Rocket, shaved parmesan, evoo & balsamic

From the streets of Rome to Melbourne's North

Please advise us of any allergies as not all ingredients may be listed
Additional cost may apply for Gluten free options
GFA gluten free available **V** Vegetarian **VG** Vegan

PASTA

Lasagna 34
House-made lasagna layered with beef ragu, bechamel, mozzarella & Parmigiano Reggiano

Ragù di Manzo 31 GFA
Hand-cut pappardelle with a rich, slow-cooked ground beef ragù sauce

Ragù di Agnello 34 GFA
Penne with slow-cooked lamb ragù, topped with toasted breadcrumbs

Ragù di Maiale 32 GFA
Hand-cut pappardelle with a rich, slow-cooked pork ragù sauce

Sorrentina 32 GFA V
Gnocchi baked in Napoli sauce with mozzarella, bocconcini & Parmigiano Reggiano

Pancetta e funghi 32 GFA
Large penne, lightly smoked pancetta, sauteed mushrooms & cream

Bucatini all'Amatriciana 31 GFA
Classic long, hollow roman pasta with Napoli sauce, pancetta, pecorino cheese & chilli

Tartufati 32 GFA V
Hand-cut pappardelle, mushrooms, truffle & cream

Novanta 36 GFA
Large penne, in a rich Napoli sauce with eggplant, pancetta, pork sausage & topped with fresh stracciatella

DAL MARE

Gamberi 38 GFA
Linguine with tender prawns, extra virgin olive oil, garlic, chilli & cherry tomato

Vongole 38 GFA
Spaghetti with fresh local clams in extra virgin olive oil with garlic, chilli & cherry tomato

Frutti di Mare 49 GFA
Linguine with prawns, calamari, barramundi & clams in cherry tomato, garlic, chilli & extra virgin olive oil *Available in Napoli sauce*

Nero di Seppia 42
House-made squid ink fettuccine in a delicate rosé sauce, finished with pan-fried chilli, calamari & prawns. Served with bread for scarpetta

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Home-made Gluten Free Pasta 4

Please let staff know of any allergies

SECONDI

Cotoletta di Pollo 36 GFA
Tender crumbed chicken topped with Napoli sauce, mozzarella and bocconcini. Served with chips and salad. *Add creamy mushroom sauce* 5

Bistecca alla Griglia 49 GFA
275g beef scotch fillet char-grilled, seasoned with cracked pepper.
Served with chips and garden salad. *Add creamy mushroom sauce 5*

Tagliata di Manzo 49 GFA
275g beef Scotch fillet, sliced and served on a bed of rocket with cherry tomatoes and bocconcini, finished with shaved Parmigiano and a balsamic glaze

Scaloppine al Vino Bianco 42 GFA
Tender beef scotch fillet slices cooked in a white wine reduction, finished with a creamy mushroom sauce. Served with roast potatoes and rocket salad

Calamari Sale e Pepe 38 GFA
Lightly fried salt & pepper calamari, finished with lemon.
Served with chips, rocket salad and house mayonnaise

Gamberi e Calamari 44 GFA
Golden crumbed calamari topped with grilled prawn skewers.
Served with chips, garden salad and house mayonnaise

Barramundi 40 GFA
Lightly floured tender barramundi, pan-seared until crisp. Served with roast potatoes and salad

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BAMBINI

Under 12 years old

All kids meals 16 GFA

Spaghetti Bolognese
Penne Napoli
Penne Butter & Parmesan

Nuggets & Chips
Calamari & Chips
Chicken schnitzel & Chips
Chicken parmigiana & Chips

Margherita Pizza
Hawaiian Pizza

Chips 7
Salad 7

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hand-stretched to order

PIZZA

Margherita 24 GFA V
San Marzano tomatoes, fior di latte mozzarella, bocconcini & fresh basil

Alla Norma 28 GFA V
San Marzano tomatoes, fior di latte mozzarella, bocconcini, eggplant and a hint of garlic, finished with fresh stracciatella & basil

Napoletana 26 GFA
San Marzano tomatoes, fior di latte mozzarella, anchovies & olives

Calabrese 29 GFA
San Marzano tomatoes, fior di latte mozzarella, hot calabrese salami, chilli, roasted red capsicum, garlic & slow-sautéed onions

Capricciosa 27 GFA
San Marzano tomatoes, fior di latte mozzarella, leg ham, mushrooms & olives

Diavola 26 GFA
San Marzano tomatoes, fior di latte mozzarella, extra hot calabrese salami & chilli

Ananas 26 GFA
San Marzano tomatoes, fior di latte mozzarella, leg ham & pineapple

Salsiccia e Funghi 27 GFA
San Marzano tomatoes, fior di latte mozzarella, Italian pork sausage & sautéed mushrooms

Ortolana 27 GFA V
San Marzano tomatoes, fior di latte mozzarella, mushrooms, roasted red capsicum, eggplant, zucchini & olives

Bufala 27 GFA V
San Marzano tomatoes, fior di latte mozzarella, buffalo mozzarella & fresh basil

Novanta 28 GFA
San Marzano tomatoes, fior di latte mozzarella, Italian pork sausage, pancetta, eggplant & fresh stracciatella

Prosciutto 31 GFA
San Marzano tomatoes, fior di latte mozzarella, topped with prosciutto, rocket & shaved parmesan

Amanti della Carne 32 GFA
San Marzano tomatoes, fior di latte mozzarella, Italian pork sausage, leg ham, spicy salami, pancetta & sautéed onions

Piccantina 29 GFA
San Marzano tomatoes, fior di latte mozzarella, spicy salami, pancetta, fresh rocket, chilli flakes & a drizzle of honey

Tartufo e Stracciatella 29 GFA V
San Marzano tomatoes, fior di latte mozzarella, imported Italian truffle paste, sautéed mushrooms topped with silky stracciatella & fresh rocket
Add Italian pork sausage *6* **Add fresh prosciutto** *9*

Patate 28 GFA
Fior di latte mozzarella, Italian pork sausage, oven roasted potatoes & roasted red capsicum

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Home-made Gluten Free Base 5 **Vegan Mozzarella 3**

Olives may contain pits
Additional cost may apply for extra toppings

DOLCI

All cakes are made in house, prepared daily

Pizza Nutella e fragole 20 GFA
Warm pizza base generously spread with rich Nutella & topped with fresh strawberries

Pizza al Pistachio 22 GFA
Warm pizza base layered with silky pistacchio ganache, Topped with crema pasticcera & pistacchio crumbs

Pizza al Biscoff 21
Warm pizza base topped with smooth Biscoff spread, fresh biscuit crumbs & vanilla ice cream

Tiramisù 12 GFA
Our classic house-made tiramisù

Cheesecake 12 GFA
Fresh Lemon cheesecake
Baked Pistacchio cheesecake

Panna Cotta 14 GFA
Delicate vanilla panna cotta with homemade strawberry coulis, whipped cream and fresh strawberries

Torta al Cioccolato e Mousse 12 GFA
Soft chocolate cake with layers of light chocolate mousse

Please see our display for more options!

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Let us take care of your next celebration. Ask us about our function packages and gift cards.
A $2 cake-age fee per person applies, store bought cakes only.
Order your cake from us and enjoy no fee!

Menu items **may contain** traces of nuts, egg, soy, wheat, seeds and other **allergens.**
All meals are prepared in the same kitchen and, while we take care, we cannot guarantee that trace elements of allergens will not be present.