



*We are a small family here at Bar Novanta,
most of the staff are the daughters of head chef Amalia.
Our aim is to give you a taste of what we all grew up with,
a taste of Rome and nostalgia. Real, home-made, Italian cooking.
Everything made fresh to order; everything made with love.
Because when you eat at Bar Novanta, you eat with us.
You are family!*

Entrée

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| Antipasto Misto for 2 GFA | 39 |
| Selection of cold meats, bocconcini, olives, marinated vegetables served with a side of herb focaccia | |
| Burrata GFA V Rocket and parmesan salad drizzled with a balsamic glaze and topped with fresh Burrata, served with a side of herb focaccia | 25 |
| <i>Add Fresh Prosciutto \$9</i> | |
| Gamberi alla Griglia GFA | 25 |
| Grilled Prawn skewers served on rocket with lemon & our special mayonnaise | |
| Suppli (3) GFA V Roman style arancini, fresh napoli sauce, mozzarella & parmesan | 19 |
| Olive Miste GFA V Marinated olives served with a side of herb focaccia | 17 |
| Prosciutto e Bufala Focaccia (4 pieces) GFA | 28 |
| Herb focaccia topped with freshly sliced Prosciutto and fresh buffalo mozzarella | |
| Patatine di Polenta GFA V Polenta chips topped with parmesan served with truffle mayonnaise | 18 |
| Bruschetta & Bocconcini (4 pieces) GFA V | 20 |
| Diced truss tomato seasoned with oregano, salt & EVOO on a herb focaccia topped with fresh bocconcini and drizzled with balsamic glaze | |
| <i>Add Fresh Prosciutto \$9</i> | |
| Calamari GFA Crumbed calamari served with lemon & our special mayonnaise | 21 |
| Garlic & Cheese Focaccia GFA V | Sml 15 Lrg 19 |
| Patatine GFA V Chips served with our special mayonnaise | 14 |
| Insalata Mista GF V | 18 |
| Mixed leaves, tomato, carrot, cucumber & olives topped with EVOO and balsamic glaze | |
| Insalata Rugola GF V | 18 |
| Rocket salad with parmesan shavings topped with semi sun dried tomatoes, EVOO and balsamic glaze | |

Gnocchi

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| Gnocchi Burrata GFA V | 34 |
| Homemade potato gnocchi in a napoli sauce topped with fresh Burrata and basil | |
| Gnocchi Noci e Gorgonzola GFA V | 32 |
| Homemade potato gnocchi in a creamy gorgonzola sauce with mushrooms and topped with walnut crumbs | |
| Gnocchi Sorrentina GFA V | 30 |
| Homemade potato gnocchi tossed in a Napoli sauce topped with mozzarella, bocconcini and parmesan, finished in the oven | |

Pasta

Tutta la pasta è cotta su ordinazione - All pasta is cooked to order

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| Linguine Gamberi GFA | 35 |
| Linguine with Prawns cooked with cherry tomatoes, garlic, parsley & chilli in a creamy sauce (Linguine is a long, flat narrow strand of pasta, very similar to fettuccine but more narrow) | |
| Spaghetti alle Vongole GFA | 34 |
| Spaghetti with clams cooked in EVOO, garlic, parsley, cherry tomatoes and chilli | |
| Fettuccine al Nero di Seppia | 39 |
| Homemade squid ink Fettuccine in a rosé sauce, topped with pan fried chilli calamari and prawns. Bread is served to ensure you get every bit of sauce off the plate "Scarpetta" | |
| Spaghetti Frutti di Mare GFA | 45 |
| Spaghetti cooked in EVOO, cherry tomatoes, parsley, garlic and chilli. topped with a selection of fresh seafood. Available in a Napoli sauce | |
| Orecchiette Salsiccia e Broccoli GFA | 30 |
| Orecchiette with broccoli, pork sausage & semi dried tomatoes tossed in EVOO, garlic & chilli (this pasta is a shape of a small dome, with its centre thinner than its edge, and with a rough surface) | |
| Ravioli Ricotta e Spinaci V | 31 |
| Homemade large ravioli with a ricotta and spinach filling topped with Napoli sauce and parmesan shavings | |
| Paccheri Ragù di Agnello GFA Slow cooked lamb ragù, topped with our crispy, homemade breadcrumb mix (Paccheri is a type of pasta in the shape of a large tube) | 32 |
| Pappardelle Ragù GFA | 30 |
| Homemade pappardelle with seasoned lean beef mince, slowly cooked in a rich tomato sauce | |
| Rigatoni Primavera GFA V | 30 |
| Rigatoni with cherry tomatoes, capsicum, zucchini & spinach tossed in extra virgin olive oil, garlic and chilli, finished in a Napoli sauce | |
| Lasagna (Voted one of the best Lasagna in Victoria 2023, as advertised in the Herald Sun) | 31 |
| Homemade lasagne sheets layered with Bolognese sauce, béchamel, mozzarella and parmesan | |
| Rigatoni Arrabiata con Prosciutto GFA | 31 |
| Rigatoni in a Napoli sauce with hot salami, chilli, olives and topped with fresh Prosciutto and shaved parmesan | |
| Fettuccine Novanta GFA | 32 |
| Homemade fettuccine with Italian pork sausage, pancetta and eggplant in a Napoli sauce topped with fresh ricotta | |
| Pappardelle Pancetta e Funghi GFA | 30 |
| Homemade fettuccine with pancetta and mushrooms in a creamy sauce | |
| Fettuccine Tartufati GFA V Fettuccine in a creamy black truffle sauce with mushrooms | 29 |
| Bucatini Amatriciana GFA | 29 |
| Thick spaghetti-like pasta with a hole running through the centre, with pancetta and a hint of chilli in a Napoli sauce finished with fresh pecorino and topped with parmesan shavings | |

GLUTEN FREE PASTA +4

Homemade Potato Gnocchi or Fettuccine

Mains

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| Costolette e Calamari | Half rack of Pork Ribs slow-cooked, then flame-grilled, marinated in our traditional Italian herb gravy alongside our crumbed calamari served with chips and a side of salad <i>Add Grilled Prawn Skewer \$12</i> | 48 |
| Barramundi GFA | Lightly dusted in flour and pan fried barramundi served with roasted potatoes & salad <i>Add Grilled Prawn Skewer \$12 Add Crumbed Calamari \$10</i> | 36 |
| Calamari e Gamberi GFA | Crumbed calamari topped with two grilled prawn skewers served with chips, salad and our special mayonnaise | 39 |
| Gamberi GFA | Prawns cooked with cherry tomatoes, garlic & chilli in a creamy sauce served on rice with a side of focaccia | 35 |
| Sale e Pepe Calamari GFA | Salt & Pepper calamari served with chips and salad and our special mayonnaise | 36 |
| Cotoletta di Pollo GFA | Crumbed chicken tenderloins topped with Napoli sauce, mozzarella and bocconcini Served with chips & salad <i>Add a side of Mushroom Sauce \$5</i> | 35 |
| Pollo e Funghi GFA | Chicken tenderloins topped with a creamy mushroom sauce served with mash potatoes, salad and a pancetta wrapped green bean bundle | 35 |
| Scaloppine GFA | Tender thin Beef Scotch fillets cooked in a creamy mushroom sauce served with mash potatoes, salad and a pancetta wrapped green bean bundle | 38 |
| Bistecca GFA | Chargrilled scotch fillet cooked with cracked pepper served with mushroom sauce and a side of chips and salad Feeling extra hungry? Add to your steak a selection of fresh seafood tossed in EVOO, cherry tomatoes, parsley, garlic & chilli for \$24 | 46 |

PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

Additional cost applies for Gluten Free options
GFA Gluten free available V Vegetarian EVOO Extra virgin olive oil

Due to the food being cooked to order, there may be a short wait during busy periods

ALLERGIES & FOOD INTOLERANCES

Menu items may contain traces of nuts, egg, soy, wheat, seed and other allergens.
All of our meals are cooked and prepared in the same kitchen and we are unable to guarantee that trace elements of allergens will not be present.

Pizza 13 inch

~ Our pizzas are hand-stretched to order

~ All pizzas are available Gluten Free

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| Margherita V | San Marzano tomatoes, mozzarella, bocconcini and fresh basil | 22 |
| Alla Norma V | San Marzano tomatoes, mozzarella, bocconcini, grilled eggplant & a touch of garlic topped with fresh ricotta and basil | 28 |
| Napoletana | San Marzano tomatoes, mozzarella, anchovies and olives | 24 |
| Calabrese | San Marzano tomatoes, mozzarella, hot salami, chilli, garlic, grilled red capsicum and sautéed onions | 27 |
| Capricciosa | San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives | 26 |
| Diavola | San Marzano tomato, mozzarella, hot salami and chilli flakes | 25 |
| Ananas | San Marzano tomatoes, mozzarella, leg ham and pineapple | 25 |
| Salsiccia e Funghi | San Marzano tomatoes, mozzarella, Italian pork sausage & mushrooms | 26 |
| Ortolana V | San Marzano tomatoes, mozzarella, mushrooms, grilled red capsicums, Eggplant, zucchini and olives | 28 |
| Bufala V | San Marzano tomatoes, mozzarella and topped with buffalo mozzarella & basil | 26 |
| Novanta | San Marzano tomatoes, mozzarella, Italian pork sausage, pancetta & eggplant topped with fresh ricotta | 28 |
| Prosciutto | San Marzano tomatoes, mozzarella and bocconcini topped with fresh Prosciutto, rocket & shaved parmesan | 30 |
| Pollo e Cipolle | San Marzano tomatoes, mozzarella topped with grilled chicken tenderloin strips, grilled red capsicum and sautéed onions | 33 |
| Amanti della Carne | San Marzano tomatoes and mozzarella topped with Italian pork sausage, leg ham, hot salami, pancetta and sautéed onions | 32 |
| Piccantina | San Marzano tomatoes and mozzarella, hot salami and pancetta topped with fresh rocket, chilli flakes, and drizzled with honey | 29 |
| Calzone Salsiccia | filled with san Marzano tomatoes, mozzarella, Italian pork sausage & sautéed onions | 26 |
| Calamari e Gamberi | San Marzano tomatoes and mozzarella topped with pan fried calamari and prawns, tossed in olive oil, cherry tomatoes, parsley, garlic and chilli | 36 |
| Tartufo e Funghi V | San Marzano tomatoes, mozzarella, truffle paste, mushrooms topped with rocket, truffle oil and parmesan shavings <i>Add Pork sausage \$6</i> | 27 |

White Base Pizza

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| Gorgonzola V | Mozzarella and mushrooms topped with fresh rocket and gorgonzola & parmesan shavings | 26 |
| Mortadella | Mozzarella, eggplant and pancetta topped with fresh mortadella | 26 |
| Patate | Mozzarella, thinly sliced potatoes, pork sausage and grilled red capsicum | 28 |
| Calzone Mortadella | filled with mozzarella and mortadella | 24 |

Homemade Gluten free Pizza base +5
Additional costs applies for any extra toppings

Vegan Mozzarella +3
Pitted olives may contain pits

15% Surcharge on Public Holidays Surcharge applies on eftpos & credit card payments
Menu items and prices subject to change without notice