



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

Antipasto Misto for 2 <small>GFA</small>			39
Selection of cold meats, bocconcini, olives, marinated vegetables served with a side of herb focaccia			
Burrata <small>GFA V</small>			28
Rocket and parmesan salad drizzled with a balsamic glaze and topped with fresh Burrata, served with a side of herb focaccia <i>Add Fresh Prosciutto \$9</i>			
Gamberi alla Griglia <small>GFA</small>			28
Grilled Prawn skewers served on rocket with lemon & our special mayonnaise			
Supplí (3) <small>GFA V</small>	Roman style arancini, fresh napoli sauce, mozzarella & parmesan		20
Olive Miste <small>GFA V</small>	Marinated olives served with a side of herb focaccia		17
Prosciutto e Bufala Focaccia (4 pieces) <small>GFA</small>			28
Herb focaccia topped with freshly sliced Prosciutto and fresh buffalo mozzarella			
Patatine di Polenta <small>GFA V</small>	Polenta chips topped with parmesan served with truffle mayonnaise		19
Bruschetta & Bocconcini (4 pieces) <small>GFA V</small>			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 <small>GFA</small>	Crumbed calamari served with lemon & our special mayonnaise		21
Garlic & Cheese Focaccia <small>GFA V</small>		Sml 16 Lrg 19	
Patatine <small>GFA V</small>	Chips served with our special mayonnaise		14
Insalata Mista <small>GF V</small>			18
Mixed leaves, tomato, carrot, cucumber & olives topped with EVOO and balsamic glaze			
Insalata Rugola <small>GF V</small>			18
Rocket salad with parmesan shavings topped with semi sun dried tomatoes, EVOO and balsamic glaze			

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

Pasta

Linguine Pistacchio <small>GFA</small>	32
Linguine with crispy mortadella in a creamy pistacchio sauce topped with pistacchio crumbs	
Spaghetti alle Vongole <small>GFA</small>	36
Spaghetti with clams cooked in EVOO, garlic, parsley, cherry tomatoes and chilli	
Linguine Gamberi <small>GFA</small>	36
Linguine with Prawns cooked with cherry tomatoes, garlic, parsley & chilli in a creamy sauce	
Fettuccine al Nero di Seppia	41
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 <small>GFA</small>	46
Spaghetti cooked in EVOO, cherry tomatoes, parsley, garlic and chilli. topped with a selection of fresh seafood. Available in a Napoli sauce	
Bucatini Salsiccia e Broccoli <small>GFA</small>	31
Bucatini with broccoli, pork sausage & semi dried tomatoes tossed in EVOO, garlic, chilli and cream	
Ravioli Ricotta e Spinaci <small>V</small>	31
Homemade large ravioli with a ricotta and spinach filling topped with Napoli sauce and parmesan shavings	
Paccheri Ragù di Agnello <small>GFA</small>	34
Large rigatoni in a slow cooked lamb ragù, topped with our crispy, homemade breadcrumb mix	
Pappardelle Ragù <small>GFA</small>	31
Homemade pappardelle with slow cooked beef in a rich tomato sauce	
Paccheri Primavera <small>GFA V</small>	32
Large rigatoni with cherry tomatoes, capsicum, mushrooms, zucchini & spinach tossed in extra virgin olive oil, garlic and chilli, finished in a Napoli sauce	
Lasagna <i>(Voted in the Herald Sun as one of the best Lasagna in Victoria 2023)</i>	32
Homemade lasagne sheets layered with Bolognese sauce, béchamel, mozzarella and parmesan	
Paccheri Arrabiata con Prosciutto <small>GFA</small>	32
Large rigatoni in a Napoli sauce with hot salami, chilli, olives and topped with fresh Prosciutto and shaved parmesan	
Fettuccine Novanta <small>GFA</small>	33
Homemade fettuccine with Italian pork sausage, pancetta and eggplant in a Napoli sauce topped with fresh ricotta	
Pappardelle Pancetta e Funghi <small>GFA</small>	31
Homemade pappardelle with pancetta and mushrooms in a creamy sauce	
Fettuccine Tartufati <small>GFA V</small>	30
Homemade fettuccine in a creamy black truffle and mushroom sauce	
Bucatini Amatriciana <small>GFA</small>	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	

Homemade Gluten free Pasta +4 Gnocchi ~ Fettuccine ~ Rigatoni

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Gnocchi

- Gnocchi Ragú di Maiale** GFA Homemade gnocchi in a slow cooked pork ragú **34**
- 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

Main

- Costolette e Calamari** Half rack of Pork Ribs slow-cooked, then flame-grilled, marinated **48**
in our traditional Italian herb gravy alongside our crumbed calamari served with chips and a side od salad
- Barramundi** GFA **38**
Lightly dusted in flour and pan fried barramundi served with roasted potatoes & salad
- Calamari e Gamberi** GFA **41**
Crumbed calamari topped with grilled prawn skewers served with chips, salad and our special mayonnaise
- Gamberi** GFA **36**
Prawns cooked with cherry tomatoes, garlic & chilli in a creamy sauce served on rice with a side of focaccia
- Sale e Pepe Calamari** GFA **38**
Salt & Pepper calamari served with chips and salad and our special mayoinnaise
- Cotoletta di Pollo** GFA **36**
Crumbed chicken tenderloins topped with Napoli sauce, mozzarella and bocconcini, served with chips & salad
- Pollo e Funghi** GFA **36**
Chicken tenderloins topped with a creamy mushroom sauce served with mash potatoes, salad and a pancetta wrapped green bean bundle
- Scaloppine** GFA **39**
Tender thin Beef Scotch fillets cooked in a creamy mushroom sauce served with mash potatoes, salad and a pancetta wrapped green bean bundle
- Bistecca** GFA **47**
300gr Chargrilled scotch fillet cooked with cracked pepper, served with a side of mushroom sauce, 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
- Tagliata** GFA **47**
300gr Chargrilled scotch fillet sliced on a bed of rocket, tomatoes, bocconcini, topped with sheved parmesan and drizzled with a balsamic glaze.

Add to your main... Prawn Skewer \$12 Crumbed Calamari \$10

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Pizza 13 inch

~our pizzas are hand-stretched to order ~all pizzas are available gluten free

Margherita v	San Marzano tomatoes, mozzarella, bocconcini and fresh basil	23
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	25
Calabrese	San Marzano tomatoes, mozzarella, hot salami, chilli, garlic, grilled red capsicum and sautéed onions	28
Capricciosa	San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives	26
Diavola	San Marzano tomato, mozzarella, hot salami and chilli flakes	26
Ananas	San Marzano tomatoes, mozzarella, leg ham and pineapple	26
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	30
Amanti della Carne	San Marzano tomatoes and mozzarella topped with Italian pork sausage, leg ham hot salami, pancetta and sautéed onions	31
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	27
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 fresh rocket, truffle oil and parmesan shavings <i>Add Italian pork sausage \$6</i>	28

White Base Pizza

Gorgonzola v	Mozzarella and mushrooms topped with fresh rocket, 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	25

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

Vegan Mozzarella +3
Pitted olives may contain pits

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.