

BAR NOVANTA

Pizza 13 inch

~ Our pizzas are hand-stretched to order

Margherita V	San Marzano tomatoes, mozzarella and bocconcini	19
Napoletana	San Marzano tomatoes, mozzarella, anchovies and olives	22
Patate V	Mozzarella, thinly sliced potatoes with rosemary and garlic	21
Capricciosa	San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives	23
Diavola	San Marzano tomato, mozzarella, hot salami and chilli flakes	23
Ananas	San Marzano tomatoes, mozzarella, leg ham and pineapple	23
Salsicce e Funghi	San Marzano tomatoes, mozzarella, Italian pork sausage & mushrooms	24
Ortolana V	San Marzano tomatoes, mozzarella, fresh seasonal vegetables & olives	26
Bufala V	San Marzano tomatoes and buffalo mozzarella	25
Novanta	San Marzano tomatoes, mozzarella, Italian pork sausage, pancetta & eggplant topped with fresh ricotta	25
Prosciutto	San Marzano tomatoes and mozzarella topped with fresh prosciutto, rocket & shaved parmesan	27
Gamberi	San Marzano tomatoes and mozzarella topped with garlic prawns and cherry tomato	31
Frutti Di Mare	San Marzano tomatoes and mozzarella topped with a selection of seafood, tossed in olive oil, parsley, garlic and chilli (clams & mussels contain shells)	39
Calzone Salsiccia	filled with san Marzano tomatoes, mozzarella, Italian pork sausage & sautéed onions	23

Gluten free Pizza base +5 Vegan Mozzarella +3

Additional costs applies for any extra toppings

Pitted olives may contain pips

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.

10% Surcharge on Public Holidays

Menu items and prices subject to change without notice

Surcharge applies on eftpos & credit payments

Antipasti

Suppli GFA V	Small arancini served on rocket	16
Olive Miste GFA	Marinated olives served with a side of focaccia	14
Patatine di Polenta GFA V	Polenta chips topped with parmesan served with truffle mayonnaise	16
Parmiggiana di Melanzane	Eggplants layered with Napoli sauce, mozzarella and parmesan cheese, served with side of focaccia	19
Bruschetta & Bocconcini GFA V	Diced truss tomato seasoned with oregano, salt & EVO on a herb focaccia topped with Fresh bocconcini and drizzled with balsamic glaze	19
Prosciutto e Bufala GFA	Prosciutto di Parma & buffalo mozzarella served on rocket, served with a side of focaccia	25
Calamari GFA	Crumbed calamari served on rocket with our special mayonnaise	19
Focaccia Prosciutto	Herb focaccia topped with fresh prosciutto topped with rocket and shaved parmesan	Sml 21 Lrg 25
Garlic & Cheese Focaccia GFA V		Sml 11 Lrg 15
Patatine GFA V	Crunchy beer battered steak chips served with our special mayonnaise	12

Pasta

Spaghetti Frutti di Mare GFA	39
A selection of seafood, tossed in olive oil, parsley, garlic and chilli. (clams & mussels contain shells)	
Spaghetti alle Vongole GFA	31
Spaghetti with clams cooked in olive oil, garlic, cherry tomatoes and chilli	
Tortelloni Gamberi	35
Homemade squid ink tortelloni with a delicate prawn & calamari filling in a rosé sauce topped with pan fried chilli calamari and prawns	
Fettuccine al Nero di Seppia GFA	30
Homemade fettuccine with squid cooked in squid ink sauce.	
Spaghetti Gamberi GFA	31
Prawns cooked with cherry tomatoes in a garlic & chilli sauce	
Fettuccine Salmone GFA	31
Fettuccine with smoked Salmon and spinach in a creamy sauce	
Parpadelle Pollo e Zucchine GFA	29
Parpadelle with chicken in a creamy zucchini sauce	
Bucatini Pancetta e Broccoli GFA	28
Crispy pancetta tossed in a creamy broccoli sauce with a hint of chilli	
Fettuccine Novanta GFA	28
Fettuccine with Italian pork sausage, pancetta and eggplant in a Napoli sauce topped with fresh ricotta	
Pasta al Forno	26
Oven baked rigatoni tossed in a Bolognese sauce with mozzarella, parmesan & béchamel sauce	
Fettuccine Tartufati GFA V.	27
Fettuccine in a creamy black truffle sauce with mushrooms	
Parpadelle Pancetta e Funghi GFA	28
Parpadelle with pancetta and mushrooms in a creamy sauce	
Bucatini Amatriciana GFA	25
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	
Parpadelle Ragù GFA	26
Parpadelle with seasoned lean beef mince, slowly cooked in a tomato sauce	
Risotto Salsiccia e Funghi GFA	28
Risotto with Italian pork sausage, mushrooms & spinach in a creamy sauce	
Spaghetti Primavera GFA V	28
Spaghetti with cherry tomatoes, capsicum, zucchini & spinach tossed in extra virgin olive oil, garlic and chilli, finished with a touch of Napoli sauce	
Gnocchi Sorrentina GFA V	26
Homemade potato gnocchi tossed in a Napoli sauce topped with mozzarella, bocconcini and parmesan, finished in the oven	
Gnocchi Gorgonzola GFA V	24
Homemade potato gnocchi in a creamy gorgonzola sauce	
Gluten Free Pasta +4	

Mains

Barramundi GFA	34
Lightly dusted in flour and pan fried barramundi and served with a side of roasted potatoes and salad	
Calamari e Gamberi GFA	35
Crumbed calamari topped with two grilled prawn skewers served with chips, salad and our special mayonnaise	
Gamberi GFA	32
Prawns cooked with cherry tomatoes in a garlic & chilli sauce served on rice with a side of focaccia	
Salt & Pepper Calamari GFA	31
served with chips and salad and our special mayonnaise	
Cotoletta Pollo GFA	29
Crumbed chicken schnitzel topped with Napoli sauce topped with mozzarella and bocconcini served with roasted potatoes & salad	
Pollo e Funghi GFA	29
Chicken tenderloins topped with a creamy mushroom sauce served with mash potatoes and salad	
Pollo Limone GFA	28
Chicken tenderloins topped with a creamy lemon sauce served with mash potatoes & salad	
Scaloppine GFA	33
Tender scotch fillets cooked in a creamy mushroom sauce served with mash potatoes and salad	
Bistecca GFA	45
300gr chargrilled scotch fillet cooked with cracked pepper served with mushroom sauce and a side of chips and salad. Add grilled prawn skewer \$8	
Agnello GFA	35
Grilled lamb chops (3) served with roasted red capsicum and potatoes with a side of salad	
Maiale GFA	32
Chargrilled Pork scotch fillet steak served with roasted red capsicum and potatoes with a side of salad	



PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

Additional cost applies for gluten free options

GF Gluten Free GFA Gluten free available V Vegetarian