

We are a small family here at Bar Novanta, most of the staff are the daughters of head chef Amalia, including co-founder and head pastry chef Barbara. 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're family!

Antipasti

Antipasto Misto GFA	Selection of cold meats, cheeses, olives, marinated vegetables, suppli, truffle rice balls & polenta chips served with a side of focaccia	38
Suppli GFO V	Small arancini served on rocket	16
Truffle Rice Balls GFO V	Small truffle and mushroom rice balls served on rocket	18
Patatine di Polenta GFO V	Polenta chips topped with parmesan served with truffle mayonnaise	16
Involtini di melanzane GFO V		21
	Rolled eggplants filled with ricotta topped with Napoli sauce and mozzarella served on rocket with a side of toasted homemade bread with garlic, extra virgin olive oil and salt	
Bruschetta GFA VG DF		15
	Diced tomato seasoned with oregano, salt & EVO on a herb focaccia drizzled with balsamic glaze With Buffalo mozzarella add \$8	
Burrata GFA	Burrata served on rocket with a side of prosciutto & focaccia <i>'Burrata is a very special cheese. It has a solid outer curd made from fresh mozzarella, which is formed into a hollow pouch, then filled with a soft, stringy curd & fresh cream. It has a milky, buttery flavour that's rich without being too indulgent'.</i>	25
Prosciutto e Bufala GFO		24
	Prosciutto di Parma & buffalo mozzarella served on rocket topped with sundried tomatoes, parmesan shavings and a side of focaccia	
Caprese GFO VG		21
	Buffalo mozzarella, fresh truss tomatoes drizzled with balsamic served with a side of focaccia	
Calamari GFO DF	Crumbed calamari served on rocket with our special mayonnaise	19
Patatine GFO V	Crunchy beer battered steak chips served with our special mayonnaise	12
Garlic & Cheese Focaccia GFO V		Sml 11 Lrg 15
Insalata Mista GF VG DF	Mixed leaves, tomato, carrot, cucumber & olives topped with a balsamic glaze	14

Pesce (Seafood)

Spaghetti Frutti di Mare GFO DF	A selection of seafood, tossed in olive oil, parsley, garlic and chilli	35
Spaghetti alle Vongole GFO DF		28
	Spaghetti with clams cooked in olive oil, garlic, cherry tomatoes and chilli	
Spaghetti alle Cozze GFO DF		29
	Spaghetti with mussels cooked in olive oil, garlic, chilli and napoli sauce	
Spaghetti Gamberi GFO	Spaghetti with prawns in a creamy garlic & chilli sauce	30
Tortelloni Gamberi GFO		32
	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 GFO DF	Homemade fettuccine with squid cooked in squid ink sauce	28
Snapper GF		34
	Snapper cooked in white wine topped with grilled cherry tomatoes & asparagus with a side of salad	
Barramundi GFO		31
	Dusted in flour and pan fried barramundi served with a side of roasted potatoes, asparagus & salad	
Calamari e Gamberi GFO		31
	Crumbed calamari and grilled prawn skewers served with chips, salad and our special mayonnaise	
Salt & Pepper Calamari GFO	served with chips, salad and our special mayonnaise	28

Pollo (Chicken)

Cotoletta di Pollo GFO		27
	Crumbed chicken schnitzel topped with Napoli sauce, mozzarella served with steak chips & salad	
Pollo Limone GFO V		28
	Chicken tenderloins topped with a creamy lemon sauce served with mash potatoes and salad	
Pollo e Funghi GFO		28
	Chicken tenderloins topped with a creamy mushroom sauce served with mash potatoes & salad	

Manzo (Beef)

Bistecca GFO		32
	Grilled scotch fillet cooked with cracked pepper served with a side of steak chips and salad Add mushrooms sauce \$4 Add Prawn Skewer \$6	
Tagliata GF		32
	Grilled scotch fillet sliced on rocket, tomatoes, bocconcini & shaved parmesan topped with balsamic glaze	
Scaloppine GFO		29
	Tender scotch fillets cooked in a creamy mushroom sauce served with mash potatoes & salad	

Maiale (Pork)

Costolette di Maiale GFO		35
	Pork ribs slow-cooked, then flame-grilled, marinated in our traditional Italian herb gravey served on mash potatoes with a side of roasted vegetables	

Agnello (Lamb)

Agnello GF DF		32
	Grilled lamb chops served with roasted red capsicum and potatoes with a side of salad	