



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 gravy 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	

Gnocchi

Gnocchi Burrata GFO V	29
Homemade potato gnocchi in a napoli sauce topped with fresh Burrata (125gr)	
Gnocchi Pollo e Zucchini	26
Homemade potato Gnocchi with chicken and zucchini in a creamy sauce	
Gnocchi Ricotta e Spinaci Homemade potato gnocchi in a napoli sauce topped with ricotta and spinach	24
Gnocchi Tartufati GFO V	26
Homemade potato gnocchi in a creamy black truffle sauce with mushrooms	
Gnocchi Sorrentina GFO V	24
Homemade potato gnocchi tossed in a Napoli sauce topped with bocconcini and parmesan, finished in the oven	
Gnocchi Gorgonzola GFO V Homemade potato gnocchi in a creamy gorgonzola sauce	24
Lactose Free Cream +4	

Risotto

Risotto Pollo e Funghi GFO	26
Risotto with chicken, mushrooms & spinach in a creamy sauce	
Risotto Zucca e Salsiccia GFO	24
Risotto with Italian pork sausage in a creamy pumpkin sauce	
Risotto Puttanesca GFO	26
Risotto cooked in a white wine sauce with cherry tomatoes, anchovies, olives, garlic, chilli and finished with a touch of Napoli sauce	
Lactose Free Cream +4	

Pasta

Conchiglie Pancetta e Broccoli GFO	24
Shell pasta, crispy pancetta tossed in a creamy broccoli sauce	
Penne Primavera GFO VG DF	24
Selection of vegetables & spinach tossed in EVO, garlic & chilli finished with Napoli sauce	
Fettuccine Funghi e Noci GFO	27
Homemade Fettuccine with a selection of mushrooms & walnuts in a creamy gongorzola sauce	
Casarecce Diavola GFO DF	23
Homemade Casarecce with hot salami and chilli flakes in a Napoli sauce	
Bucatini Amatriciana GFO	24
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	
Fettuccine Novanta GFO	26
Homemade fettuccine with Italian pork sausage, pancetta and eggplant in a Napoli sauce topped with fresh ricotta	
Fettuccine Ragù GFO DF	25
Homemade fettuccine with seasoned lean beef mince, slowly cooked in a tomato sauce	
Fettuccine Pancetta e Funghi GFO	25
Homemade fettuccine with pancetta and mushrooms in a creamy sauce	
Gluten Free Pasta +4	
Lactose Free Cream +4	

Pizza ~ Our pizzas are hand-stretched to order

Margherita	San Marzano tomatoes, mozzarella and bocconcini	18
Napoletana	San Marzano tomatoes, mozzarella, anchovies and olives	20
Patate	Mozzarella, thinly sliced potatoes with rosemary and garlic	20
Capricciosa	San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives	22
Diavola	San Marzano tomato, mozzarella, hot salami and chilli flakes	22
Ananas	San Marzano tomatoes, mozzarella, leg ham and pineapple	22
Salsicce e Funghi	San Marzano tomatoes, mozzarella, Italian pork sausage & mushrooms	23
Quattro Formaggi	Mozzarella, gorgonzola, parmesan and fontina	22
Ortolana	San Marzano tomatoes, mozzarella and fresh seasonal vegetables	24
Bufala	San Marzano tomatoes and buffalo mozzarella	24
Novanta	San Marzano tomatoes, mozzarella, Italian pork sausage, pancetta & eggplant topped with fresh ricotta	25
Pollo	San Marzano tomatoes & mozzarella topped with chicken and onions	24
Prosciutto	San Marzano tomatoes and mozzarella topped with fresh prosciutto, rocket & shaved parmesan	25
Gorgonzola	Mozzarella and mushrooms topped with fresh rocket and gorgonzola	26
Gamberi	San Marzano tomatoes and mozzarella topped with garlic prawns	29
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)	35
Calzone Mortadella	filled with mozzarella and mortadella	20
Calzone Salsiccia	filled with san Marzano tomatoes, mozzarella, Italian pork sausage & sautéed onions	22
Gluten free Pizza base +5	Lactose free Mozzarella +4	Vegan Mozzarella +4
Additional costs applies for any extra toppings		Pitted olives may contain pips

Kids \$12 (under 12 years)

Penne or Spaghetti Bolognese GFO DF	Chicken schnitzel & Chips GFO DF
Chicken nuggets & Chips	Calamari & Chips GFO DF
Small Pizza Margherita GFO	Small Pizza Hawaiian GFO

PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

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

GF. Gluten Free GFO. Gluten free option V. Vegetarian VG Vegan DF. Dairy Free