

BAR NOVANTA

Entrée

Antipasto Misto (for 2) GFA	32
Selection of cold meats, bocconcini and olives served with a side of focaccia	
Supplí GFA V	16
Arancini served on a bed of crispy green rocket	
Olive Miste GFA	14
Italy's own marinated olives served with a side of fresh hand stretched focaccia	
Patatine di Polenta GFA V	16
Polenta chips topped with parmesan served with truffle mayonnaise	
Involtini di Melanzane GFA	16
A fusion of hot and cold, grilled market fresh eggplant rolled in napoli sauce and fresh ricotta, dusted with parmesan cheese, served on a bed of lush green rocket.	
Bruschetta e Bocconcini GFA V	19
Diced truss tomato seasoned with oregano, salt & EVO on a herb focaccia topped with fresh bocconcini, drizzled with balsamic glaze	
Prosciutto e Bufala GFA	25
Prosciutto di Parma & buffalo mozzarella served on rocket, served with a side of focaccia	
Calamari GFA	19
Crumbed calamari served on rocket with our special mayonnaise	
Patatine GFA V	12
Thick cut steak chips served with our special mayonnaise	
Garlic & Cheese Focaccia GFA V	Sml 11 Lrg 15

“Having a function? Let bar Novanta host a memorable and enjoyable night for you. Enquire within.”

Pasta

Spaghetti Frutti di Mare GFA	42
A selection of fresh seafood, tossed in olive oil, cherry tomatoes, parsley, garlic and chilli. (clams & mussels contain shells). Also available in a Napoli sauce	
Spaghetti alle Vongole GFA	31
Spaghetti with clams cooked in olive oil, garlic, cherry tomatoes and chilli	
Fettuccine Nere (Chef's suggestion)	35
Homemade squid ink Fettuccine, pan fried with chilli, tender calamari and ocean caught prawns. Served in a creamy rosé marinara sauce. Hand made bread is served to ensure you can get very bit of that sauce off the plate “ Scarpetta”	
Spaghetti Gamberi GFA	31
Prawns cooked with cherry tomatoes, garlic & chilli 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	
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	
Risotto Salsiccia e Funghi GFA	28
Risotto with Italian pork sausage, mushrooms & spinach in a creamy sauce	
Gnocchi Gorgonzola GFA V	24
Homemade potato gnocchi in a creamy gorgonzola sauce	
Gluten Free Pasta +4	

Pizza “13 inch”

~ Our pizzas are hand-stretched to order~

Margherita V	19
San Marzano tomatoes, mozzarella and bocconcini	
Napoletana	22
San Marzano tomatoes, mozzarella, anchovies and olives	
Patate V	21
Mozzarella, thinly sliced potatoes with rosemary and garlic	
Capricciosa	23
San Marzano tomatoes, mozzarella, leg ham, mushrooms & olives	
Diavola	23
San Marzano tomato, mozzarella, hot salami and chilli flakes	
Ananas	23
San Marzano tomatoes, mozzarella, leg ham and pineapple	
Salsicce e Funghi	24
San Marzano tomatoes, mozzarella, Italian pork sausage & mushrooms	
Ortolana V	26
San Marzano tomatoes, mozzarella, fresh seasonal vegetables & olives	
Bufala V	25
San Marzano tomatoes and buffalo mozzarella	
Calamari e Gamberi	31
San Marzano tomatoes, mozzarella, topped with tender crumbed calamari and grilled ocean caught prawns	
Novanta	25
San Marzano tomatoes, mozzarella, Italian pork sausage, pancetta & eggplant topped with fresh ricotta	
Prosciutto	27
San Marzano tomatoes and mozzarella topped with fresh prosciutto, rocket & shaved parmesan	
Amanti della Carne	30
San Marzano tomatoes and mozzarella topped with Italian pork sausage, ham, hot salami and pancetta	
Calzone Salsiccia	23
Filled with San Marzano tomatoes, mozzarella, Italian pork sausage & sautéed onions	
Calzone Mortadella	
Mozzarella, Italia's finest thin sliced Mortadella	

Gluten free Pizza base +5

Vegan Mozzarella +3

Additional costs applies for any extra toppings +2

Pitted olives may contain pips

Mains

Barramundi GFA Lightly dusted in flour and pan fried barramundi and served with a side of roasted potatoes and salad	34
Calamari e Gamberi GFA Crumbed calamari topped with two grilled prawn skewers served with chips, salad and our special mayonnaise	35
Gamberi GFA Prawns cooked with cherry tomatoes, garlic & chilli in a creamy sauce served on rice with a side of focaccia	32
Salt & Pepper Calamari GFA served with chips and salad and our special mayonnaise	31
Cotoletta Pollo GFA Crumbed chicken schnitzel topped with Napoli sauce topped with mozzarella and bocconcini served with roasted potatoes & salad	29
Pollo e Funghi GFA Chicken tenderloins topped with a creamy mushroom sauce served with mash potatoes and salad	29
Pollo Limone GFA Chicken tenderloins topped with a creamy lemon sauce served with mash potatoes & salad	28
Scaloppine GFA Tender scotch fillets cooked in a creamy mushroom sauce served with mash potatoes and salad	33
Bistecca GFA 300g chargrilled scotch fillet cooked with cracked pepper served with mushroom sauce and a side of chips and salad. Add grilled prawn skewer \$8	45
Arrosto Di Maiale Slow roasted fall apart pork shoulder, served with creamy mashed potatoes covered in the family's traditional gravy accompanied with a light balsamic glaze side salad,	29

PLEASE LET STAFF KNOW IF YOU HAVE ANY ALLERGIES

Additional cost applies for gluten free options

GFA Gluten free available **V** Vegetarian

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