



Novellus

Italian Comfort Food

appetizers

CANDIED PORKBELLY

Slightly smoked and crispy candied porkbelly on a polenta cake. 12

ARANCINI

Arancini are delicious, crispy, deep fried Sicilian balls of rice. They have a meat sauce and mozzarella cheese filling and crunchy breadcrumb coating. 12

GIANT HOMEMADE MEATBALL PARMIGIANO

Our own blend of meat, spices and breadcrumbs rolled into a quarter pound meatball. Served in marinara sauce and a three cheese melted blend. 9

LOBSTER TOASTED RAVIOLI

Large breaded pillows of ricotta and lobster, breaded and fried golden. Served with a Parma Rosa sauce 15

DEEP FRIED BRUSSELS SPROUTS

Brussels quartered and deep fried then tossed with a balsamic glaze. Seasoned with sea salt and cracked black pepper 12

ITALIAN BEEF EGGROLLS

Slow roasted beef with Italian spices, sautéed onions and fresh mozzarella rolled into an eggroll wrapper. Served with a "fra diavolo" marinara sauce. 12

soups & salads

ITALIAN WEDDING SOUP

Classic Italian Soup with mini meatballs, pasta and greens in a chicken broth 8 bowl 5 cup

MINISTRONE

It is a timeless classic that captures the essence of Italian comfort food. Rich and robust vegetable broth, generously filled with seasonal vegetables. 8 bowl 5 cup

WEDGE SALAD

A wedge of fresh iceberg lettuce with bleu cheese crumbles and Mayfair Dressing topped with peppered bacon bits and cherry tomatoes 12

CAPRESE SALAD

Heirloom Beefsteak tomatoes, layered with fresh Mozzarella and Basil. Finished with a drizzle of balsamic glaze 12/6

LOBSTER TOASTED RAVIOLI 15
DEEP FRIED BRUSSELS SPROUTS 12
SAUTÉED BROCCOLI 7

pasta

PASTA CON BROCCOLI

Shell like pasta tossed in a garlic cream sauce with fresh Broccoli. 19
Add Grilled Chicken 24

PAPPARDELLE BOLOGNESE

Slow cooked Bolognese sauce served over pappardelle pasta. 19
Add Meatballs or Sausage 24

ITALIAN PILLOWS

Ravioli stuffed with spinach and ricotta and served on a bed of Parma Rosa Sauce. 19
Add Grilled Chicken Breast 24

SPAGHETTI AND MEATBALLS

A generous portion of spaghetti topped with two jumbo meatballs, homemade marinara and shaved parmesan cheese. 19

ITALIAN VEGETABLE MEDLEY 7
PASTA MARINARA 7
GRILLED ASPARAGUS 7

desserts

ITALIAN LEMON
CREME CAKE 9

CANOLI DIP
WITH SWEET CHIPS 9

5 LAYER SALTED CARAMEL CHOCOLATE
CAKE 9

entrees

ROASTED CHICKEN ITALIAN STYLE

Marinated chicken breast roasted with fresh herbs and spices topped with a caper lemon sauce. 24

Choice of Side:

Garlic Roasted Baby Reds
Pasta Marinara
Fire Roasted Vegetables.

CHICKEN PARMIGIANA

A classic Italian dish 24

Choice of Side:

Garlic Roasted Baby Reds
Pasta Marinara
Fire Roasted Vegetables.

SLICED STEAK MILANESE

Pan-fried slices of Steak seasoned in our Milanese breading drizzled with a demi-glaze. 25

Choice of Side:

Garlic Roasted Baby Reds
Pasta Marinara
Fire Roasted Vegetables.

SHRIMP SCAMPI

Large prawns sautéed in our scampi butter served over a bed of spaghetti. 28

PAN SEARED SEA SCALLOPS

Large Sea scallops pan seared and deglazed with white wine and butter served on a bed of spaghetti. 34

TUSCAN SALMON

Pan seared salmon in a delicious creamy sauce with spinach, sun dried tomatoes and parmesan. 26

Choice of Side:

Garlic Roasted Baby Reds
Pasta Marinara
Fire Roasted Vegetables.

EGGPLANT ROLLATINI

Breaded eggplant rolled with a ricotta cheese and spinach mixture topped with our homemade marinara. 18

Choice of Side:

Garlic Roasted Baby Reds
Pasta Marinara
Fire Roasted Vegetables.

ITALIAN RATATOUILLE

Roasted, zucchini, eggplant and squash sautéed in a garlic olive oil sauce served over spaghetti and topped with grated parmesan cheese. 18

sides

BRUSSEL SPROUTS 7
SAUTEED SPINACH 7