

EARLY BIRD MENU

2 COURSES £14.95 / 3 COURSES £17.95

MONDAY - THURSDAY UNTIL 6.30PM
FRIDAY - SATURDAY UNTIL 5.30PM

PICCOLI PIATTE (SMALL PLATES)

FUNGI TOSTATO (V)

Sauteed market mushrooms with cream, garlic & parsley on warm toasted artisan bread

PERFETTO DI POLLO

Homemade chicken liver parfait served with house chutney & toasted bread

BRUSCHETTA AL POMODORO (V)

Marinated chopped plum tomatoes served on artisan italian bread, whipped ricotta, pesto & balsamic dressing

ZUPPA DEL GIORNO

Homemade soup of the day served with artisan Italian bread

BUCCE DI PATATE (V)

Potato skins tossed in garlic seasoning, served with sweet chilli sauce & garlic mayo

PIATTE GRANDE (LARGE PLATES)

PESCE VIOLA

+£4.00

Pan roasted sea bass, crushed olive oil & lemon potatoes, beetroot hummus, sheeps cheese, pomegranate and baby watercress, tahini & garlic dressing

POLLO IN PADELLA

+£4.00

Pan roasted chicken supreme served with your choice of sauce and either hand cut chips, fries or seasonal vegetables

PICK YOUR SAUCE

FUNGI - wild mushrooms, leek, garlic, white wine, cream
CUBANO - tomato, chipotle chilli, chorizo, onions and peppers
PEPE VERDE - cream, mustard, brandy, green peppercorns

LA PIZZA

GLUTEN FREE BASES AVAILABLE + £2.00

MARGHERITA (V)

Baby mozzarella, freshly torn basil

FORESTERA

Chicken, flat cap mushroom, garlic & rosemary

PICCANTE

Pepperoni, chilli & red onion

SALAMI CALDO

Salami Napoli, whipped ricotta, hot honey & rocket

FUNGI E FORMAGGIO (V)

White sauce base, sheeps cheese, fontina cheese, red onion, spinach, roasted flat mushrooms, sun dried tomato, green virgin pesto oil

MANZO ASIATICO

Korean bbq pulled beef, Brie, spring onion & toasted sesame

POLLO TAQUITOS

Chicken cooked in Mexican spices, roasted peppers, crushed tortillas, sweetcorn, shredded lettuce, chipotle sauce

L'AVANA TROPICALE

Bourbon bbq glazed pulled pork, topped with a tangy, chilli & pineapple salsa

LA VEGANA (VG)

Tomato base, vegan mozzarella, plant based meatballs, spinach, chickpeas. Coriander & chipotle mayo

CALZONE HARISSA

+£3.00

Folded pizza, Harissa pesto spiced beef meatballs, fior de latte, peppers & onions with a garlic and parmesan crust, sour cream & chive

TUTTE LE CARNI

+£3.00

Pepperoni, bourbon bbq pork, ndjua sausage & spiced beef meatballs

Our stone baked pizzas are made with "00" flour sourced from Naples, hand stretched topped with the best Italian tomatoes and finished with fresh fior de latte cheese.

LA PASTA

GLUTEN FREE PASTA AVAILABLE

PENNE ALL'ARRABBIATA (V)

Tomato, cherry tomato, onion, basil, garlic and chilli

ADD: PRAWNS £3.50 / NDJUA SAUSAGE CHICKEN / PANCETTA

PENNE ALFREDO

A parmesan cheese based sauce with pancetta, white wine, nutmeg & black pepper, topped with a parmesan crisp

LINGUINE "NOVELLOS RAGU"

Shin of beef & wild boar ragu, whipped ricotta & basil

GIGANTE TORTELLINI (V)

Filled pasta parcels with asparagus & sheeps cheese, baby spinach, asparagus, lemon butter and pesto sauce, toasted flaked almonds

CASARECCE POLLO

ALLA ROMANA

Chicken breast, mushrooms & garlic in a creamy tomato sauce

LASAGNE

Layers of beef shin & wild boar ragu, pasta sheets and white sauce finished with mozzarella - a classic!

PENNE POLPETTE ROSSO

Spiced beef meatballs, roasted peppers, mascarpone, harrisa pesto, crispy onion & herby breadcrumbs

LINGUINE STRACCETTI

+£3.50

Pan fried beef fillet tails cooked in a rich creamy mushroom, peppers, baby spinach, & maderia sauce topped with sour cream & chives

LINGUINE AI GAMBERONI +£3.50

Sauteed tiger prawns, mussels, samphire, chilli & garlic bisque sauce

RISOTTO FUNGI E VERDE (V)

Creamy mushroom, leek & pea risotto, finished with tomato tapenade fresh herbs & virgin lemon oil

ADD: PRAWNS £4.00 / NDJUA SAUSAGE £3.00 CHICKEN £3.50 / PANCETTA £3.00

GNOCCHI CREMOSI

Sauteed gnocchi with chicken, leeks & pancetta in a smoked scarmoza cheese sauce, topped with crispy onion & herby breadcrumbs

CASARECCE ALLA CALABRESE

Spicy Calabrian sausage, chicken, ground chipotle chilli, mushrooms & garlic finished with green pesto

I DOLCI (DESSERTS)

PROFIEROLE BIANCO

Milk & white chocolate profiteroles

GELATO SORBETTO

3 scoops of sorbet or ice cream. Ask your server for our selection

TORTA FORMAGGI

Chefs cheesecake of the day

(V) VEGETARIAN (VG) VEGAN

Allergies please note that some of our dishes contain nuts and wheat. We cannot guarantee that dishes are free from traces of nuts or other allergens. If you have an allergy, please ask your server about any of our dishes. An optional service charge may be added to bills for parties of over 6. This is distributed along with all gratuities in its entirety to the members of team.

NOVELLOS

BAR RESTAURANT TERRACE



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