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

riccotta, pesto & balsamic dressing **ZUPPA DEL GIORNO**

Homemade soup of the day served with artisan Italian bread

BUCCE DI PATATE

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

PIATTE GRANDE (LARGE PLATES)

PESCE VIOLA

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

+£4.00

POLLO IN PADELLA Roast chicken supreme, chestnut & calvados veloute,

spinach & mushroom fricassee with Parmesan & garlic fries

+£4.00

+£3.00

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 riccotta, hot honey & rocket

FUNGHI 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 & pinapple salsa

LA VEGANA (VG) Tomato base, vegan mozzarella, plant based meatballs, spinach, chickpeas. Coriander & chipotle mayo

CALZONE HARISSA

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, ragu & 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

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 AI GAMBERONI +£3.50

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

RISOTTO FUNGHI E VERDE (V)

Creamy mushroom, leek & pea rissotto, finsished wth tomato tapenade fresh herbs & virgin lemon oil

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

GNOCCHI CREMOSI

Sauteed gnocchi with chicken, leeks & chorizo in a smoked scarmoza cheese

pepper, topped with a parmesan crisp LINGUINE "NOVELLOS RAGU"

ADD: NDJUA SAUSAGE / CHICKEN / PANCETTA

PENNE ALL'ARRABBIATA (V)

A parmesan cheese based sauce with

pancetta, white wine, nutmeg & black

Tomato, cherry tomato, onion, basil,

garlic and chilli

(PRAWNS £3.50)

PENNE ALFREDO

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

GIGANTE TORTELLINI (V)

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

LINGUINE STRACCETTI +£3.50

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

> DOLCI (DESSERTS)

sauce, topped with crispy onion & herby breadcrumbs

CASARECCE ALLA CALABRESE

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



GELATO SORBETTO PROFIEROLE BIANCO Milk & white chocolate profiteroles 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 4. This is distributed along with all gratuities in its entirety to the members of team.

NOVELLOS RESTAURANT TERRACE

BAR

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