

NOVO cafe

DINNER MENU

Antipasti·APPETIZERS

FRIED CALAMARI

Golden fried calamari served with our lightly spicy capper red sauce 17

MEATBALLS

House marinara sauce with parmesan cheese and melted mozzarella 20

CLASSIC CAPRESE

Fresh mozzarella, sliced tomatoes, and basil drizzled with extra virgin olive oil and balsamic glaze 15

With burrata 18

ITALIAN STYLE CARPACCIO

Thinly sliced beef tenderloin, fresh lemon juice, extra virgin olive oil, topped with arugula and shaved Parmesan cheese 22

BURRATA TOAST

Burrata, tomatoes, avocado, balsamic reduction, olive oil, and basil good for two people 20



BRUSCHETTA

Tomatoes, olive oil, garlic, and basil good for two people 18

Make it Novo Style +5

Insalate·SALADS

Add Shrimp +6 | Chicken +5 | Salmon +9

THE TUSCAN

Mixed greens, sliced roasted beets, caramelized walnuts, and Robiola cheese 20



MICHELANGELO SALAD

Endive, arugula, poached pears, caramelized walnuts, Gorgonzola cheese, tossed in our house balsamic vinaigrette 15 (side) | 18 (entrée)

MISTO

Mixed greens, endive, cherry tomatoes, caramelized walnuts, and cucumber, served with our signature balsamic vinaigrette 15 (side) | 18 (entrée)

ARUGULA

Baby arugula, shaved Parmesan cheese, and toasted shaved almonds with our house-made lemon vinaigrette 15 (side) | 18 (entrée)



CAESAR SALAD

Romaine lettuce with classic house-made Caesar dressing and croutons 15 (side) | 18 (entrée)

SEAFOOD SALAD

Grilled mixed seafood served over fresh arugula with tomato, avocado, and cherry tomatoes, finished with our house-made lemon vinaigrette 25

STEAK TAGLIATA SALAD

Tender grilled NY steak, sliced and served over fresh arugula with shaved Parmesan, toasted sliced almonds, and our house-made lemon vinaigrette 30

Paste·PASTA

Gluten free option +2

Add Shrimp +6 | Chicken +5 | Salmon +9

PENNE AL SALMONE

Penne pasta tossed in a savory creamy pink vodka sauce, tender pieces of salmon and Parmesan cheese 24



BOLOGNESE (BEEF RAGÙ)

Slow-simmered Italian-style meat sauce served with your choice of house-made fettuccine or gnocchi 28

FETTUCCHINE LOBSTER RAGÙ

House-made fettuccine tossed in a delicate lobster ragu with a light pink sauce, topped with two grilled shrimp 35

BUCATINI FAVOLOSA

Bucatini in a rich savory pink vodka sauce, Italian ground sausage, mushroom blend, and Calabrese nduja, chili flakes (spicy) 28

SPAGHETTI CLAMS AND CALAMARI

Manila clams, calamari, and fresh parsley tossed in a savory garlic and olive oil and wine sauce 27



RIGATONI FIRENZE

Rigatoni with Italian ground sausage, sautéed mushrooms, a touch of cream, and shaved Parmesan 26

GNOCCHI GORGONZOLA

Gnocchi in a rich gorgonzola sauce with Parmesan, candied walnuts, and wine-poached pear 26

SPAGHETTI CARBONARA

Classic Roman carbonara with crispy italian guanciale, egg yolk, Parmesan, Pecorino, and black pepper 28

DRUNKEN SEA

Fresh mixed seafood tossed with house-made black fettuccine in a creamy pink vodka sauce with a touch of chilly flakes 28



PUMPKIN RAVIOLI BUTTER SAGE

House-made pumpkin ravioli sautéed in browned butter with fresh sage and Parmesan 25

LOBSTER RAVIOLI

Ravioli filled with lobster and ricotta in our signature pink vodka sauce 30



BUCATINI PUTTANESCA

Classic Italian pasta tossed in a bold, savory sauce of ripe tomatoes, capers, Kalamata olives, garlic, and a touch of chili flakes 25

RIGATONI VEGETARIANI

Rigatoni tossed with broccoli, Kalamata olives, mushrooms, and sun-dried tomatoes in garlic and olive oil 25

PESTO

Genovese style house-made basil pesto with spaghetti or rigatoni 26

CIOPPINO

Italian style seafood stew, with clams and mixed seafood simmered in our house-made marinara sauce, served with garlic bread 26

PIZZA

Home-made gluten-free crust +4

PIZZA CALABRESE

Marinara, mozzarella, spicy salami calabrese 21

RUGOLA

Marinara, mozzarella, goat cheese, prosciutto, arugula 21

CAPRICCIOSA

Marinara, mozzarella, artichokes, ham, black olives, mushrooms 21

PIZZA VEGETARIANA

Marinara, mozzarella, olives, mushrooms, artichokes 21

MARGHERITA PIZZA

Marinara, fresh mozzarella, olio evo, fresh basil 21

PIZZA MEDICI

Marinara, mozzarella, fennel sausage, Parmesan cheese, spinach 21

PIZZA BOMBA

Marinara, mozzarella, sausage, ham, mushrooms, onion, jalapeño 21

PIZZA SFIZIO

Marinara, mozzarella, salami, ham, sausage, mushrooms, red onions, bell peppers, jalapeño 21

PIZZA CHICKEN CHIPOTLE

Alfredo, mozzarella, chicken, mushrooms, chipotle sauce 21



Carni & Pesci·MEATS & FISH

Served with one side: spinach, broccoli, or roasted potatoes
Additional sides +8

SALMON PICCATA

Pan-seared salmon with a savory caper and herb butter sauce 36

HALIBUT AL CARCIOFO

Grilled halibut topped with our house-made artichoke sauce 38

PAN-ROASTED WHITE FISH FILLET

Lightly breaded and seasoned with Italian herbs, roasted to a golden crunch, served with one side 29



NEW YORK STEAK

12 oz NY steak grilled, served with one choice of roasted potato, sautéed broccoli or spinach tossed in garlic and olive oil. Available with our daily savory sauce 47

CHICKEN MARSALA

Chicken w savory mushrooms bland Marsala wine sauce 31

CHICKEN PARMESAN

Crispy breaded chicken topped with house-made marinara, mozzarella, and Parmesan, baked to perfection 31

BACON BURGER

Served with fries, juicy beef patty topped with crispy bacon, cheddar cheese, lettuce, tomato, pickles, red onion, and Thousand Island dressing 22

WINES

RED WINE

HOUSE RED



12

RED BLEND, THE PRISONER • NAPA VALLEY, CALIFORNIA

80

PINOT NOIR, LAETITIA • SANTA BARBARA, CALIFORNIA

14 53

MERLOT • CALIFORNIA

13 50

CABERNET SAUVIGNON, CAYMUS NAPA VALLEY, CALIFORNIA

170

CABERNET SAUVIGNON, RUTHERFORD • NAPA VALLEY, CALIFORNIA

14 53

CABERNET SAUVIGNON, BRADY • PASO ROBLES, CALIFORNIA

13 52

MALBEC, DOMAINE BOUSQUET "ORGANIC" • MENDOZA, ARGENTINA

13 50

SPARKLING & ROSÉ



13 50

PROSECCO, PASQUA PASSIMENTO • VENETO, ITALY

PROSECCO ROSÉ, PASQUA PASSIMENTO • VENETO, ITALY

13 50

ROSÉ, THE PALE • PROVENCE, FRANCE

14 53

WHITE WINES

HOUSE WHITE

12

RIESLING • CALIFORNIA

13 50

PINOT GRIGIO, PASQUA • VENETO, ITALY

13 50

PINOT GRIGIO, BORGO CONVENTI • ITALY

14 53

SAUVIGNON BLANC, LOBSTER REEF • MARLBOROUGH, NEW ZEALAND

14 53

CHARDONNAY, SET IN STONE • RUSSIAN RIVER, CALIFORNIA

14 53

ITALIAN RED WINES

BABY AMARONE, PASSIMENTO • VENETO, ITALY

52

ZIN PRIMITIVO, PASQUA DESIRE LUSH • PUGLIA, ITALY

14 53

SANGIOVESE, PASQUA • PUGLIA, ITALY

13 50

CHIANTI • TUSCANY, ITALY

13 50

CHIANTI CLASSICO, BADIA A PASSIGNANO • FLORENCE, ITALY

90

BAROLO, PERTINACE • PIEDMONT, ITALY

105

BRUNELLO DI MONTALCINO, CAMIGLIANO • TUSCANY, ITALY

75

SUPER TUSCAN, CACCIATA • TUSCANY, ITALY

52

SUPER TUSCAN, TIGNANELLO • ANTINORI ESTATES, ITALY

190

COCKTAILS

SAMURAI SOUR

Suntory Toki Japanese whiskey, house-made sweet & sour, egg white

PINEAPPLE OLD FASHION

Whiskey, orange bitters, splash of pineapple juice

STRAWBERRY BASIL MARGARITA

Tequila blanco, fresh basil, strawberries, and lime juice

LAVENDER LEMON DROP

Vodka, fresh lavender, lemon juice, and limoncello

TAMARIND MARGARITA

Tres Generacion es blanco, fresh tamarind, agave, fresh lime juice, fresh lemon juice, tajin rim

OLD FASHION MEZCAL

Mezcal, spicy syrup, bitters, orange peel

SICILIAN SUMMER

Gin, prosecco, pineapple, sage

NOVO COLADA

Malibu, crema di limoncello, and pineapple juice