

The GRILLE —at— NOVELLAS

APPETIZERS

Smashed Red Beets¹⁰

Tender roasted Red Beets, Fresh garlic, tahini, Lemon juice and Herbs. Served with toasted pita, celery and carrot sticks.

Fried Calamari⁹

Crispy Fried Calamari, Tubes and Tentacles. Tossed with Fresh Herbs. Truffle Garlic Aoli

Blue Point Oysters¹⁴

Served with mignonette ice prepared fresh daily.

Wings¹³

Traditional Hot Buffalo, Mild, Barbeque, Sweet Thai Chili, House-made Blue Cheese Dressing, Celery and Carrot Sticks

Steamed P.E.I Mussels¹²

Chorizo sausage, tri color grape tomatoes, garlic, sautéed in a Prosecco butter and herb sauce.

Braised Pork Belly¹¹

Crispy Skin, tender pork Belly served with parsnip puree, grilled summer peaches and a sherry vinegar reduction

Truffle Shrimp Mac & Cheese¹²

Tender Penne Pasta, Tossed in our House Blend Artisan Cheese Sauce, White Truffle oil and Aromatic Bread Crumbs

Cherry Crostada ¹²

Diced cherry, jalapeno and red onion salsa. Mascarpone Cheese on top of lightly toasted Italian Baguettes

Novella's Flat Bread ¹²

Baked Flat Bread topped with a sundried tomato pesto, fresh goat cheese and toasted pine nuts

SOUPS

Soup Du Jour⁹

Chef's Daily Preparation

Caramelized Onion Soup⁹

Caramelized Sweet Vidalia Onions, Garlic, Balsamico of Modence and Rich Beef Broth, Herb Crostini, Melted Swiss cheese

SALADS

Mesclun Green Salad¹⁰

Crispy Mesclun Greens, Grape Tomatoes, English Cucumbers, Julienne Red Onions, Balsamic Vinaigrette

Caprese Salad¹¹

Fresh Mozzarella, Heirloom tomatoes, spring greens and basil. Balsamic Reduction

Tuscan Kale Caesar ¹²

Crisp Black Kale, tossed in Creamy House Caesar dressing, shaved Parmesan Reggiano, Herb Croutons

**Add Grilled Chicken⁶
Grilled Salmon⁸**

ENTRÉES

All Entrees and Pastas come with a garden salad

Pan-Seared Atlantic Salmon²⁴

Fregola , Strawberry and Mango Compote. Balsamic Reduction.

NY Strip Steak ²⁹

16oz Grilled NY Strip Steak over Yukon Gold mashed potatoes, roasted red onion, Portobello and scallions salsa. Boro wine reduction.

All Natural Brick Pressed Chicken²¹

Crispy half Chicken, Parsnip puree, Cherry Balsamic sauce.

Steak Frites¹⁹

Grilled Sliced NY strip with Boro Wine Reduction and Truffle Fries

Petite Filet Mignon²⁶

8oz Grilled Filet, Yukon gold Mashed potatoes and Chef's Vegetable

Berkshire Pork Chop²²

14oz Grilled Berkshire Pork Chop, Herb roasted potatoes, grilled pineapple chutney. Spiced rum and brown sugar sugo.

Grilled Portobello and Caponata Tower ¹⁷

Fresh mozzarella. Savory beet coulis

PASTA

Rigatoni¹⁷

Chorizo Sausage, Black Kale, Pan roasted garlic. Pecorino Cheese.

Creamy Crab & Tuscan Kale Fettucini¹⁹

Creamy garlic and mascarpone sauce. Lump crab meat, Sautéed Tuscan Kale. Aromatic Croutons

Fettuccini & Mussels¹⁶

Steamed P.E.I. mussels, Tri color tomatoes, garlic, Fettuccini tossed in a saffron herb broth

Rigatoni Caponata¹⁶

Tender braised medley of Eggplant, Zucchini, Squash, and Peppers, in a tangy tomato broth. Fresh mozzarella and parmesan cheese.

BURGERS & SANDWICHES

**Served with Hand Cut French Fries or House Salad
Substitute Truffle Fries ³**

House Burger¹⁶

Hand Packed, 10oz Angus Beef Burger, Red Onion, Lettuce, Tomato, American, Cheddar, Swiss or Fresh Mozzarella on a Toasted Brioche Bun

Novella's Burger¹⁷

Hand packed house blend 10oz Angus Beef Burger, Roasted Red Onions, Fresh Mozzarella and Portobello on a Toasted Brioche Bun

Grilled Chicken Sandwich¹⁵

Choice of Crispy or Grilled Chicken, Fresh Mozzarella Sweet Thai Chili Sauce, Lettuce, Red Onion, Tomato on a Toasted Brioche Bun

Pork Belly Sandwich¹⁵

Tender Pork Belly, Grilled Peaches, watercress and a sweet parsnip spread on Toasted Ciabatta Bread

Sliced Steak Sandwich¹⁷

Sliced New York Strip Steak, Caramelized Onions, Red Wine Reduction, Toasted Ciabatta Bread

SIDES

Truffle Fries⁶ Mac & Cheese⁸

Roasted Potatoes⁶

Chef's Vegetable⁵

House Salad ⁵

Yukon Gold Mashed Potatoes⁵