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## PASTA

\*Gluten Free Brown Rice Penne Available\*

### Rigatoni 17

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

### Creamy Crab & Tuscan Kale Fettucini 19

*Creamy garlic and mascarpone sauce. Lump crab meat, Sautee Tuscan Kale.*

*Aromatic Croutons*

### Fettuccini & Mussels 16

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

### Rigatoni Caponata 16

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

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## SOUPS

### Soup Du Jour 9

*Chef's Daily Preparation*

### Caramelized Onion Soup 9

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

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## SIDES

### Truffle Fries 6

### Mac & Cheese 8

### Roasted Potatoes 6

### Chef's Vegetable 5

### House Salad 5

### Yukon Gold Mashed Potatoes 5

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## SALADS

### Mesclun Green Salad 10

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

### Caprese Salad 11

*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 Chicken 6

### Grilled Salmon 8

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## KIDS

### Hamburger or Cheeseburger 7

*Served with Hand Cut Fries*

### Grilled Cheese Panini or Flatbread 7

*Served with Hand Cut Fries*

### Chicken Fingers 7

*Served with Hand Cut Fries*

### Pasta 7

*Served with Marinara or Butter*

### Mac & Cheese 7

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## DESSERTS

### Seasonal Fruit Cobbler 7

*Vanilla Ice Cream*

### Chocolate Flourless Cake 7

*Fresh Cream Mint*

### Limón Cello Pana Cotta 7

*Sweet Ricotta with Summer Berries Napoleon 7*

# The GRILLE —at— NOVELLAS

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## TAKE OUT MENU

*2 Terwilliger Lane*

*New Paltz, NY 12561*

*845.255.2122*

[www.NovellasNP.com](http://www.NovellasNP.com)

*OPEN EVERY DAY*

*4-10pm*

*Delivery is not available at this time.*

*We apologize for the inconvenience.*

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## APPETIZERS

*Smashed Red Beets 10*

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

**Fried Calamari<sup>9</sup>**

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

**Blue Point Oysters<sup>14</sup>**

*Served with mignonette ice prepared fresh daily.*

**Wings<sup>13</sup>**

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

**Steamed P.E.I Mussels<sup>12</sup>**

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

**Braised Pork Belly<sup>11</sup>**

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

**Truffle Shrimp Mac & Cheese<sup>12</sup>**

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

**Cherry Crostada <sup>12</sup>**

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

**Novella's Flat Bread <sup>12</sup>**

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

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**BURGERS & SANDWICHES**

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**Served with Hand Cut French Fries or House Salad  
Substitute Truffle Fries <sup>3</sup>**

**House Burger<sup>16</sup>**

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

**Novella's Burger<sup>17</sup>**

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

**Grilled Chicken Sandwich<sup>15</sup>**

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

**Pork Belly Sandwich<sup>15</sup>**

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

**Sliced Steak Sandwich<sup>17</sup>**

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

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**ENTRÉES**

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*All Entrees and Pastas come with a garden salad*

**Pan-Seared Atlantic Salmon<sup>24</sup>**  
*Fregola, Strawberry and Mango Compote. Balsamic Reduction.*

**Strip Steak <sup>29</sup>**

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

**All Natural Brick Pressed Chicken<sup>21</sup>**

*Crispy half Chicken, Parsnip puree, Cherry Balsamic sauce.*

**Steak Frites<sup>19</sup>**

*Grilled Sliced NY strip with Borolo Wine Reduction and Truffle Fries*

**Petite Filet Mignon<sup>26</sup>**

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

**Berkshire Pork Chop<sup>22</sup>**

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

**Grilled Portobello and Caponata Tower <sup>17</sup>**  
*Fresh mozzarella. Savory beet coulis*