

# The GRILLE —at— NOVELLAS

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## APPETIZERS

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**House Smoke BBQ Pulled Pork Sliders 10**  
*Mixed in a Sweet and Tangy BBQ Sauce,  
Topped with Jicama, Apple and  
Root Vegetable Slaw.*

**Hazelnut and Panko Crusted  
Tiger Shrimp 14**  
*Sriracha and Honey Dipping Sauce*

**Sauteed Forrest Mushroom and  
Mascarpone Cheese Crostini 10**  
*on top of a lightly toasted Italian Baguette*

**Traditional Wings 14**  
*Traditional Hot Buffalo, Mild, Barbeque,  
Sweet Thai Chili, Honey Sriracha  
served with House-made Blue Cheese  
Dressing, Celery and Carrot Sticks*

**Steamed P.E.I Mussels 13**  
*Crisp Pancetta, Pan Roasted Garlic  
and Fresh Herbs, Sauteed and Deglazed  
with Cider Vinegar Prosecco.*

**Butternut Squash Hummus 9**  
*Roasted Butternut Squash, Chick Pea,  
Garlic, Tahini, Fresh Lemon Juice and  
Herbs, served with Toasted Pita,  
Celery and Carrots*

**Truffle Lobster Mac & Cheese 14**  
*Penne Pasta and Lobster tossed in our  
House Blend Artisan Cheese Sauce, White  
Truffle Oil and Aromatic Bread Crumbs*

**Cauliflower Tempura 10**  
*Crispy Fried Cauliflower Florets, served  
with a Caper and Anchovy Salsa Verde*

**Novella's Flat Bread 9**  
*Toasted Flat Bread topped with Sundried  
Tomato Pesto, Fresh Goat Cheese and  
Toasted Walnuts*

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## SOUPS

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**Soup Du Jour 9**  
*Chef's Daily Preparation*

**Caramelized Onion Soup 9**  
*Caramelized Sweet Vidalia Onions, Garlic,  
Balsamico of Modena and Rich Beef Broth,  
Herb Crostini, Melted Swiss Cheese*

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## SALADS

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**Mesclun Green Salad 10**  
*Crispy Mesclun Greens, Grape Tomatoes,  
English Cucumbers, Julienne Red Onions,  
Balsamic Vinaigrette*

**Baby Arugula and Roasted Beet Salad 11**  
*Fresh Goat Cheese, Toasted Hazelnuts  
Tossed with a Winterberry Vinaigrette*

**Escarole and Treviso Caesar Salad 11**  
*Crisp Chicory, Savory Trevisano tossed in  
Creamy House Made Caesar Dressing,  
Grana Padano and Herb Croutons*

**Add Grilled Chicken 6**  
**Add Grilled Salmon 8**

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## ENTRÉES

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*All Entrées are Served with House Salad*

**Pan-Seared Atlantic Salmon 24**  
*Mediterranean Artichokes, Roasted  
Fingerlings, Garlic and Thyme  
Wholegrain Mostrada Sauce*

**16oz Grilled NY Strip Steak 30**  
*Wild Mushroom Miscela,  
Yukon Gold Mashed Potatoes,  
Aceto Balsamico Reduction*

**Brick Pressed Chicken 21**  
*Crispy Skinned Organic Half Chicken,  
Sauteed Green Kale, Anjou Pears with a  
Horseradish Ginger Pan Sauce*

**Steak Frites 21**  
*Grilled Sliced NY Strip Steak,  
Borolo Wine Reduction, Caramelized  
Onions and Truffle Fries*

**Petite Filet Mignon 29**  
*8oz Grilled Filet, Yukon Gold Mashed  
Potatoes and Chef's Vegetable*

**Grilled Berkshire Pork Tenderloin 23**  
*Served over a Warm Sweet Potato and  
Red Onion Salsa, with Bourbon and Brown  
Sugar Sugo.*

**Roasted Squash Napoleon 20**  
*Red Quinoa, Artisan Cheese Blend,  
Fresh Herbs, with a Wild Spinach Puree*

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**Broccoli Rabe Roasted Garlic Rigatoni 21**  
*Pan Roasted Garlic, with Sauteed Broccoli  
Rabe, Sweet and Savory Sausage Crumbles,  
Pecorino*

**Butternut Squash Gnocchi 23**  
*Tender Cooked Potato Pasta Dumplings,  
infused with Butternut Squash,  
Toasted Walnut and Goat Cheese  
tossed in a Light Cream Sauce*

**Trecce Carbonara 21**  
*Pancetta, Winter Peas, Garlic and Onion*

**Roasted Cauliflower Rigatoni 21**  
*Braised Cauliflower Florets,  
Red Currants, and Anchovies tossed in a  
Creamy Cauliflower Puree*

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## BURGERS & SANDWICHES

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

**House Burger 15**  
*Hand Packed, 100z Angus Beef Burger,  
Red Onion, Lettuce, Tomato, choice of  
American, Cheddar, Pepper Jack, or Swiss,  
on a Toasted Brioche Bun*

**Novella's Burger 18**  
*Hand Packed, 100z Angus Beef Burger,  
Wild Mushroom, Blue Cheese, topped with  
a Fried Egg, on a Toasted Brioche Bun*

**Chicken Sandwich 14**  
*Choice of Crispy or Grilled Chicken, Pepper  
Jack, Sweet Thai Chili Sauce, Red Onion,  
Lettuce, Tomato on a Toasted Brioche Bun*

**Pulled Pork Ciabatta Sandwich 16**  
*House Smoked Pork Shoulder, mixed with  
a Sweet and Tangy BBQ Sauce, topped  
with a Jicama, Apple, Root Vegetable  
Slaw Toasted Ciabatta Bread*

**Sliced Steak Sandwich 17**  
*Sliced New York Strip Steak,  
Caramelized Onions, Red Wine Reduction,  
Toasted Ciabatta Bread*

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## SIDES

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**Truffle Fries 6  
Mac & Cheese 8  
Yukon Gold Mashed Potatoes 5**

**Chef's Vegetable 5  
House Salad 5**