

The  
**GRILLE**  
—at—  
**NOVELLAS**

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**APPETIZERS**

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**Fried Calamari 14**  
*Fra Diavolo Sauce*

\* **Argentinian Red Shrimp Ceviche 12**  
*Citrus Marinated, Tossed with  
Crisp Jicama, Red Onion, Jalapenos,  
Avacado & Fresh Cilantro*

**Mascarpone Crostini 11**  
*Fresh Pomegranate Seeds & Pistachios  
Cider Honey Drizzle*

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

\* **Steamed P.E.I Mussels 14**  
*Pan Rendered Pancetta, Garlic,  
Tri Color Grape Tomatoes, Fresh Herbs  
Cider Vinegar White Wine Broth*

**Truffle Herb Mac & Cheese 12**  
*House Blend Artisan Cheese Sauce,  
White Truffle Oil, Fresh Herbs  
Aromatic Bread Crumbs*

\***Truffle Fries 8**  
*Hand Cut French Fries tossed with  
Parmesano Reggiano Cheese,  
White Truffle Oil and Fresh Herbs*

**Novella's Flat Bread 10**  
*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 8**  
*Chef's Daily Preparation*

\***Caramelized Onion Soup 8**  
*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 9**  
*Crispy Mesclun Greens, Grape Tomatoes,  
English Cucumbers, Julienne Red Onions,  
Balsamic Vinaigrette*

\***Baby Arugula 11**  
*Fresh Goat Cheese, Toasted Walnuts  
Pomegranate Seeds ,  
Tossed with a Citrus Vinaigrette*

**Grilled Romaine 11**  
*Grilled Romaine Heart Wedge,  
Crisp Pancetta, Herb Croutons  
House-made Creamy Blue Cheese Dressing*

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

*Gluten Free Items have \* in front of them -  
Always inform server of dietary/allergy restrictions*

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## ENTRÉES

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All Entrées served with a House Salad

**\*Pan-Seared Atlantic Salmon 25**

*Herbed Hominy, Strawberry Mango Salsa  
Aceto Balsamico Reduction*

**Stuffed Free Range Chicken Breast 25**

*Lightly Panko Crusted Breast, Grilled  
Peaches, Sauteed Spinach and Brie Cheese,  
served with Yukon Gold Mashed Potatoes,  
Veloute Sauce*

**\*Steak Frites 23**

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

**Eggplant Tower 21**

*Fried Eggplant topped with Heirloom  
Tomatoes, Fresh Mozzarella,  
Basil Oil*

**\*Shrimp & Mussels Fettuccine 23**

*Sauteed Argentinian Shrimp,  
P.E.I. Mussels, Pancetta, Garlic and  
Fresh Herbs, in a light White Wine  
Butter Sauce*

**\* Penne Mascarpone 21**

*Tender Cooked Penne with Spinach,  
Tri Color Grape Tomatoes and  
Toasted Walnuts tossed in a  
Creamy Mascarpone Sauce*

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## Sides

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**Mac and Cheese 8**

**\*Vegetable of the Day 5**

**\*Crispy Herb Potatoes 6**

**\*Baked Potato 3**

**\*Yukon Gold Mashed Potatoes 6**

**\*House Salad 5**

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## BUTCHER'S BLOCK

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Served with House Salad,  
Vegetable of the Day and  
Choice of Starch and Sauce

**\*Petite Filet Mignon 32**

**\*10oz Hanger Steak 30**

**\*16oz New York Strip Steak 32**

**\*18-20oz Tomahawk Ribeye 52**

**\*14oz Berkshire Pork Chop 24**

*Yukon Gold Mashed Potatoes  
Crispy Herb Potatoes  
Baked Potato  
Truffle Fries*

*Au Poivre Sauce*

*\*Bearnaise Sauce*

*\*Maple Pancetta Sauce*

*Veal Demi Glaze*

*\*Red Wine Reduction*

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## BURGERS AND SANDWICHES

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**House Burger 16**

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

**Novella's Burger 18**

*Hand Packed, 100z Angus Beef Burger,  
Fresh Mozzarella and Heirloom Tomatoes  
on a Toasted Brioche Bun*

**Chicken Sandwich 15**

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

**Sliced Steak Sandwich 18**

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