



APPETIZERS

ITALIAN BRUCHETTA \$5

Lightly toasted Italian garlic bread with a traditional topping of roma tomatoes, basil, balsamic vinegar and extra-virgin olive oil.

TRADITIONAL ANTIPASTO \$10

Dry Italian meats, cheeses, olives and marinated vegetables, served with our homemade breadsticks.

FRESH SPINACH ARTICHOKE DIP \$7

Spinach, artichoke hearts and cheese, served hot with crostini.

GORGONZOLA FLATBREAD \$6

Warmed flatbread topped with lightly caramelized red onion, gorgonzola and walnuts. Delicious!

HOMEMADE MEATBALLS \$8

Two giant meatballs topped with our homemade marinara sauce and mozzarella cheese. May also be requested as an accompaniment to entrées.

BREADSTICKS WITH GOAT CHEESE \$7

Imported goat cheese on a bed of marinara, served with our homemade breadsticks.

SMOKED SALMON CARPACCIO \$11

Thinly sliced smoked salmon topped with capers and red onion, then drizzled with extra-virgin olive oil and a slice of lemon.

SALADS

CAESAR SALAD \$9

Crisp romaine lettuce tossed with Pasta Nova's signature Caesar dressing, croutons and parmesan cheese.

CHICKEN CAESAR SALAD \$12

Pasta Nova's signature Caesar salad with tender chicken, tomatoes and olives.

SHRIMP CAESAR SALAD \$13

Pasta Nova's signature Caesar salad with fresh shrimp, tomatoes and olives.

SALAD SAMPLER \$12

Choose from three of Pasta Nova's delicious freshly made salads, including the Caesar. Ask your server about today's selections.

SOUP

MINISTRONE SOUP - BOWL \$7

Fresh vegetables and pasta in a rich tomato and vegetable broth—an Italian classic and 100% Vegetarian. Served with a breadstick.

SOUP OF THE DAY - BOWL \$7

Ask your server about today's soup. Served with a homemade breadstick.

TRADITIONAL ENTRÉES

All entrées are served with a fresh breadstick and your choice of Caesar or balsamic vinaigrette salad or soup.

MEAT LASAGNA \$15

Our homemade lasagna layered with ricotta and mozzarella cheese and topped with our rich Bolognese sauce.

BAKED RIGATONI \$15

Pasta layered with Italian sausage and four cheeses, baked and topped with our homemade Bolognese sauce.

CHICKEN PARMIGIANO \$16

Breaded chicken breast topped with marinara sauce and mozzarella cheese. Served your choice of capellini pasta or steamed vegetables.

EGGPLANT PARMIGIANO \$15

Three layers of breaded eggplant topped with marinara sauce, mozzarella and parmesan cheese.

GNOCCHI \$16

Traditional Italian dumplings in a light and creamy rosa sauce.

LINGUINI WITH GRILLED CHICKEN \$18

Grilled chicken breast sautéed with garlic, red pepper and extra-virgin olive oil, tossed with pasta.

LINGUINI A LA CARBONARA \$16

A rich combination of egg and bacon in a parmesan cream reduction, tossed with pasta.

PUTTANESCA WITH PRAWNS \$19

Prawns, kalamata olives, capers and anchovies in a spicy red sauce tossed with pennine pasta.

TRADITIONAL SPAGHETTI \$19

Our homemade beef Bolognese sauce served over linguini, topped with one of our giant meatballs and parmesan cheese. A delicious classic.

Split Plate \$3

*Add chicken, prawns or meatballs to any entrée \$4

PASTA NOVA SPECIALTIES

All specialties are served with a fresh breadstick and your choice of Caesar or balsamic vinaigrette salad or soup.

PENNINE A LA CRUDELIA \$18

A fresh tomato sauce cooked with garlic, fresh basil and parsley. Tossed with pasta and pecorino romano.

FETTUCCINI CON POLLO \$18

Spinach fettuccini tossed with tender chicken, peppers and fresh broccolini in a rich Alfredo sauce.

PESTO CHICKEN LINGUINI \$18

Tender chicken sautéed in homemade creamy pesto sauce with mushrooms, sun-dried tomatoes and tossed with pasta.

CHICKEN GORGONZOLA \$22

A generous serving of tender chicken breast in a rich gorgonzola and mushroom sauce, served with a side of pennine pasta.

CHICKEN MARSALA \$22

Thinly pounded chicken breasts sautéed in a savory reduction of marsala wine with mushrooms, capers, sliced olives and sun-dried tomatoes. Served with your choice of capellini pasta or steamed vegetables.

LEMON ROSEMARY CHICKEN \$21

Pounded chicken breasts sautéed in a savory reduction of white wine, herbs, mushrooms, rosemary and lemon. Served with capellini pasta or steamed vegetables.

LA MARCHA \$25

Chicken breast, veal and prawns cooked in a spinach, white wine and lemon sauce.

TRIPLE MUSHROOM LINGUINI \$18

A seasonal trio of mushrooms sautéed in a light cream sauce with a touch of curry and tossed with pasta.

PENNINE A LA VODKA \$22

Pancetta and Italian sausage sautéed in a delicious vodka rosa sauce. Tossed with pasta and finished with pecorino romano.

PRAWN LINGUINI \$22

Prawns and scallops in a light and flavorful rosa sauce tossed with pennine and finished with Dungeness crab meat.

PENNINE A LA MATRICIANA \$22

A classic spicy red sauce of bacon, sautéed Italian sausage, red pepper and white wine tossed with pasta and finished with Pecorino Romano.

RIBEYE A LA GRIGLIA \$28

12-ounce ribeye grilled Italian style with fresh rosemary, garlic, salt and pepper. Served with steamed vegetables and risotto.

FILET PIZZAIOLA \$27

Medallions of beef tenderloin seasoned with oregano and garlic; pan-seared then deglazed with a rich red sauce and served with risotto.

VEAL MARSALA \$25

Tender medallions of veal sautéed with seasonal mushrooms, capers, olives and sun-dried tomatoes in a marsala wine reduction. Served with your choice of capellini pasta or steamed vegetables.

VEAL PICCOTA \$25

Tender medallions of veal sautéed in a lively sauce with capers and garlic. Served with your choice of capellini pasta or steamed vegetables.

RAVIOLI \$15

Choose a ravioli with your favorite sauce. Served with a fresh breadstick and your choice of Caesar or balsamic vinaigrette salad or soup.

RAVIOLI

- Italian Cheese
- Wild Mushroom
- Smoked Salmon
- Gorgonzola Walnut

SAUCE

- Alfredo
- Marinara
- Bolognese
- Creamy Pesto

BEVERAGES

Coke, Diet Coke \$1.50
Cream Soda, Black Cherry, and Root Beer \$2.25
San Pelligrino Limonata & Aranciatta \$2.25
Iced Tea \$2.25
Hot Tea \$2.25
Lavazza freshly brewed Italian coffee \$2.25

CHILD'S SPECIAL

PASTA BOWL \$6

Pennine pasta with child's choice of marinara, butter and cheese, or creamy Alfredo sauce.