

SHARED PLATES

OPENING NOTES

CHARCUTERIE BOARD | 26

Prosciutto di Parma, Margherita Pepperoni,
Baked Brie, Parmesan Reggiano, Fig Jam, Stuffed
Peppadews, Crisp Crostini

CHICKEN WINGS | 16

Carrots, Celery, Blue Cheese Dressing, Choice of Sauce:

Smoky Buffalo | Sweet Chili Gochujang
| Garlic Basil & Parmesan

TUNA CRUDO NACHOS* | 18

Blue Fin Tuna, Avocado, Crispy Wonton Chips,
Spicy Sesame Aioli

SHRIMP COCKTAIL | 19

Four Chilled Poached Shrimp,
Lemon Confit, Cocktail Sauce

DYNAMITE SHRIMP | 19

Fried Shrimp, Sweet Chili Aioli, Chiffonade
Greens, Toasted Sesame

FRIED CALAMARI | 18

Pickled Cherry Peppers, Spicy Sesame Aioli

GRILLED FOCACCIA | 16

House-Made Grilled Focaccia, Herb Whipped Ricotta,
Honey Fig Jam

BAR PIES

MARGHERITA | 20

House Marinara, Fresh Mozzarella,
Julienne Basil, Parmesan Reggiano

MARGHERONI | 21

House Marinara, Caramelized Onions,
Margherita Pepperoni, Parmesan Reggiano

NOVELLE SPECIAL | MP

Ask Your Server For the Bar Pie of The Day!

HOUSE SALAD | 18

Blend of Mixed Greens, Red Onion,
Cucumbers, Heirloom Tomatoes,
Balsamic Vinaigrette

SALADS

CHICKEN SALAD | 23

Crisp Romaine Hearts, Caesar Dressing,
Parmesan Crisps, Carrots, Parmesan Reggiano

CAESAR SALAD | 17

Romaine Hearts, Parmesan Crisps,
Baked Croutons, Parmesan Reggiano
House-Made Caesar Dressing

ARUGULA SALAD | 18

Local Rocket, Julienne Watermelon Radish,
Toasted Almonds, Goat Cheese, Lemon
Vinaigrette

ALOHA SALAD | 20

Mixed Greens, Toasted Macadamia Nuts,
Avocado, Red Onion, Island Dressing

ADD-ONS

Grilled Jumbo Shrimp (3) | 12
8 oz. Steak* | 18

HEADLINERS

STEAK AU POIVRE* | 42

12 oz New York Strip, Potato Puree, Garlicky Broccolini, Au Poivre

NOVELLE BURGER* | 22

Smash-Style Patty, American Cheese, Pepper Bacon Jam, Onion Ring,
Pickle and French Fries

CHICKEN PARMESAN | 26

Herb Breaded Chicken Cutlet, House-Made Marinara, Fresh Mozzarella,
Aged Parmesan, Spaghetti

CATCH OF THE DAY* | MP

Fresh, Seasonal Fish, Selected by our Chef
Please Ask Your Server for Tonight's Feature. Subject to availability.

SIDES

TRUFFLE FRIES | 10

White Truffle Oil, Aged Parmesan

MASHED POTATOES | 10

CREAMED SPINACH | 10

GARLIC BROCCOLINI | 10

FINALE

CHOCOLATE FUDGE TORTE | 12

Gluten & Nut Free

SORBET | 9

Ask Your Server For Tonight's Flavor

*Items can be cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. These items may contain nuts and/or were not made in a nut free environment

A 20% Gratuity may be added to any tabs left open at the end of the night.