



CASA NOVECENTO



CUCINA & PIZZA

APPETIZERS

- Panko** breaded vegetables (1-3) € 10
- Caprese:** buffalo mozzarella with tomatoes and fresh oregano (7) € 12
- Eggplant Parmigiana** (fried aubergines, mozzarella, tomato sauce, parmesan cheese) (1-7) € 13
- Baked buffalo ricotta cheese** with honey, pistachios, cherry tomatoes (7-8) € 13
- Baked Tuscan cheese** with truffle honey and walnuts (7-8) € 13
- Valtellina bresaola** with salad, grana cheese, green apple and walnuts (7-8) € 13
- San Daniele ham** and buffalo mozzarella or melon or figs in season (7) € 14
- Fassona beef tartare** with egg yolk and mustard (3-10) .. € 15
- Pata Negra iberico cebo de campo** with buttered croutons (1-7)..... € 21

FIRST COURSES

- Whole wheat spaghetti** with tomato cream (1) € 13
- Paccheri** with tomato, burrata cheese and basil (1-7) .. € 13
- Burrata cheese Ravioli** with datterino tomato cream and parmesan cheese (1-3-7-9) € 14
- Tagliolini** with thyme, lemon and saffron (1-3-7) € 14
- Homemade fettuccine** with Chianina meat ragout and fried zucchini (1-3-9-12) € 14
- Wok: Thai rice,** chicken, eggs, mushrooms, carrots, zucchini, sesame, leek, broccoli and cashew nuts with soy sauce and teriyaki (3-5-6-9-11) € 19

SECOND COURSES

- Sliced Chicken** with salad € 16
- Hamburger Original Sakura** (300 gr) with cheddar, bacon, salad, tomato with French fries potatoes (7) € 18
- Veal Strips** with lemon (1-7) € 18
- Grilled marinated cockerel** with baked potatoes € 18
- Grilled Scottona entrecote** (300/350 gr) € 20
- Sliced Scottona beef** with rosemary or balsamic vinegar (12) .. € 20
- Grilled Scottona beef fillet** € 24

ROMAN CUISINE CORNER

Appetizers

- Fried zucchini flower** (filled with mozzarella cheese and anchovies) each (1-4-7) € 4
- Fried cod fillet** (1-3-4-7) € 6
- Casa Novecento** assorted fried: **potato croquette** each (1-3-7) € 2,50
suppli each (1-3-7) € 3,00

First courses

- Rigatoni Carbonara** pasta with eggs, bacon, Roman pecorino cheese and black pepper (1-3-7)..... € 13
- Rigatoni Amatriciana** pasta with tomato sauce, bacon, Roman pecorino cheese and black pepper (1-7) € 13
- Tonnarelli Cacio e Pepe** pasta with Roman pecorino cheese and black pepper (1-3-7) € 13
- Tonnarelli Gricia** pasta with bacon, Roman pecorino cheese and black pepper (1-3-7) € 13

Second courses

- Meatballs** with tomato sauce (1-3-7-9) € 14
- Roman veal breast** with baked potatoes (1-9) € 18

Side Dishes

- Baked potatoes** € 6
- Sautéed chicory*** with olive oil garlic and chili pepper .. € 7
- Seasonal vegetables*** € 7

FISH MENU

SEA APPETIZERS

- Mussel sauté and croutons** (1-14) € 13
- Buffalo mozzarella** with Cantabrian anchovies, basil and lemon zest (4-7) € 14
- Burrata cheese** with smoked salmon, jam figs and taralli crumble (1-4-7) € 15
- Sea salad*** with crispy vegetables and Taggiasca olives (2-4-9-14) € 15
- Roasted octopus*** with purple potatoes, cherry tomatoes and mustard seeds (10-14)..... € 16
- Salmon Tartare** with avocado, lemon vinaigrette and flaxseed (4) € 16

FIRST COURSES

- Spaghetti** with clams (1-4-14) € 16
- Paccheri with prawns*** cherry tomatoes and Bronte pistachios (1-2-8) € 16
- Risotto with fish*** (2-4-14) € 15

SECOND COURSES

- Fried squids*** and prawns*(1-2-14) € 16
- Grilled crunchy octopus*** with chickpea puree and lime (7-14) € 18
- Sliced Tuna** with fennel, oranges, Taggiasca olives (4) € 20
- Sea bass fillet** in zucchini crust (4)..... € 20

Beside the dishes are written the identifying numbers of the allergens that are contained: 1) Gluten -2) Crustaceans -3) Eggs and derivatives -4) Fish -5) Peanuts and derivatives -6) Soya and derivatives -7) Milk and derivatives -8) Nuts - 9) Celery - 10) Mustard -11) Sesame -12) Sulphur dioxide and sulphites -13) Lupins -14) Molluscs. (*) In the absence of fresh product, frozen product of quality will be used



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CUCINA & PIZZA

Pizza

Focaccia with rosemary (1)	€ 6
Focaccia with ham (1)	€ 13
Spring focaccia (1-7)	€ 13
(buffalo mozzarella, cherry tomatoes and rocket salad)	
Focaccia with bresaola (1-7)	€ 14
(bresaola, rocket salad, grana cheese)	
Marinara (1)	€ 10
(tomato sauce, garlic and oregano)	
Margherita (1-7)	€ 10
(tomato sauce and mozzarella)	
Napoli (1-4-7)	€ 11
(tomato sauce, mozzarella and anchovies)	
Funghi (1-7)	€ 11
(tomato sauce, mozzarella and mushrooms)	
Piccantina (1-7)	€ 12
(tomato sauce, mozzarella and spicy salami)	
Boscaiola (1-7)	€ 12
(mozzarella, mushrooms and sausage)	
Ortolana (1-7)	€ 12
(mozzarella and vegetables)	
Parmigiana (1-7)	€ 12
(tomato sauce, mozzarella, aubergines and parmesan cheese)	
Funghi e prosciutto (1-7)	€ 13
(mozzarella, mushrooms and ham)	
Capriccio (1-3-7)	€ 13
(tomato sauce, mozzarella, artichokes, egg, mushrooms, ham and olives)	
Fiori (1-4-7)	€ 13
(mozzarella, zucchini flowers and anchovies)	
Bufalina (1-7)	€ 13
(buffalo mozzarella, cherry tomatoes and grana cheese)	
La straciatella (1-7)	€ 14
(tomato sauce, Buffalo Straciatella cheese cream and cherry tomatoes)	
Salmone (1-4-7)	€ 14
(mozzarella, smoked salmon and rocket salad)	

BRUSCHETTE

(two pieces)

Tomatoes and basil (1)	€ 5
Casa Novecento with candied tomatoes, chili pepper and Taggiasca olives (1)	€ 6
Artichoke cream and ham (1-12)	€ 7
Smoked salmon and cheese mousse (1-4-7)	€ 7
Buffalo Straciatella cheese cream and Cantabrian anchovies (1-4-7)	€ 8

Each added ingredient or variation on the menu will cost € 1 each.

Salads & Co

Finocchiella salad with fennel, oranges and Taggiasca olives	€ 10
Nizzarda salad with mixed salad, green beans, potatoes, tuna in oil, eggs, olives and tomatoes (3-4)	€ 13
Casa Novecento salad with mixed salad, green beans, potatoes, tuna in oil, eggs, olives and tomatoes (7-8)	€ 13
Quinoa salad with vegetables, fresh cheese and yogurt sauce (7-9)	€ 14
Baked potatoes	€ 7
Grilled vegetables	€ 7
Sautéed chicory* with olive oil garlic and chili pepper ..	€ 7
Seasonal vegetables*	€ 8

Dessert

Chef's dessert (1-3-7)	€ 8
Homemade Tiramisù (1-3-7-8)	€ 7
Cheesecake with white chocolate with berries or Nutella (1-3-7-8)	€ 7
Crumble with chantilly cream and Nutella or strawberries (1-3-7-8)	€ 7
Orange crème brûlée (3-7)	€ 7
Fresh fruit creams (pineapple, strawberry, melon)	€ 7
Grom® ice cream cup (creams 3 flavors) (1-3-7-8)	€ 8
Casa Novecento assorted desserts (1-3-7-8)	€ 9
(Tiramisù, Cheesecake and Crumble)	
Lemon sorbet (1-3-7-8)	€ 5

**FRESH FRUIT
JARS**

€ 8,00

BREAD BASKET extra (1)

€ 2,50

All products may contain one or more allergens among those listed in the Annex II of Regulation (EU) 1169/2011. A register of ingredients with details on allergens is therefore available on request.

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SERVICE 10%

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BOLLICINE - *Sparkling*

Best Brut Falesco	€ 20
Prosecco Mionetto Avangarde	€ 25
Brachetto D'Acqui Banfi	€ 25
Franciacorta Berlucchi 61 Extra Brut	€ 50
Franciacorta Cà Del Bosco Cuvèè Prestige ..	€ 85

CHAMPAGNE

Champagne Mumm Brut	€ 90
Champagne Moët & Chandon Brut	€ 100
Champagne Veuve Clicquot Ponsardin....	€ 150

VINI *da* DESSERT

Zibibbo Liquoroso Pellegrino	€ 4
<small>Sicilia - 16% (Zibibbo)</small>	
Malvasia Liquoroso Pellegrino	€ 4
<small>Sicilia - 16% (Malvasia)</small>	

CAFFETTERIA

Espresso	€ 1,5
Decaffeinato / Orzo	€ 2



LIQUORI E DISTILLATI

Limoncello	€ 3
Limoncello di Capri	€ 5
Elisir Gambrinus	€ 5
Sambuca Molinari	€ 5
Mirto Rosso Zedda Piras	€ 5
Grappa Bianca Banfi	€ 7
Grappa 903 Maschio Bonavent	€ 9
Grappa di Amarone Of Bonollo	€ 10
Rum Zacapa 23 (Soleray)	€ 11
Rum Diplomatico	€ 11
Vodka Absolut	€ 8
Vodka Belvedere	€ 10
Whisky	€ 8
Whisky riserva	€ 11
Amaro Braulio	€ 5
Amaro Averna	€ 5
Amaro Lucano	€ 5
Amaro Montenegro	€ 5
Amaro Del Capo	€ 5
Amaro Fernet Branca	€ 5
Amaro Jägermeister	€ 5
Amaro Importante Jefferson	€ 6

BIBITE e BIRRE

Acqua microfiltrata*	€ 2,50
Coca Cola in bottiglia (250 ml)	€ 4
Coca Cola zero in bottiglia (250 ml)	€ 4
Aranciata (Lurisia) in bottiglia (275 ml)	€ 5
Gazzosa (Lurisia) in bottiglia (275 ml)	€ 5
Chinotto (Lurisia) in bottiglia (275 ml)	€ 5

NASTRO AZZURRO

Birra Chiara alla spina (piccola)	€ 5
Birra Chiara alla spina (media)	€ 6
Birra Scura alla spina (piccola)	€ 6
Birra Scura alla spina (media)	€ 7

.....	
Calice di prosecco	€ 5
Calice di vino bianco	€ 5
Calice di vino rosso	€ 5



Birre Artigianali

Gjulia loi bionda <i>Gluten Free</i> 4,7% (50 cl)	€ 8
Birra Boerboel 5% BIO (33 cl)	€ 8
<i>Birra Agricola Italiana (Blonde Beer Belgian Ale)</i>	
Baladin Isaac Bionda 5% (33 cl)	€ 8
Baladin Leon Bruna 9% (33 cl)	€ 8
Baladin Nora Egizia Chiara 6.8% (33 cl)	€ 8
Baladin Super Ambrata 8% (33 cl)	€ 8

Il birrifico BALADIN nasce nelle Langhe in provincia di Cuneo. Ad oggi considerata un'eccellenza della birra in Italia per la sua raffinatezza nell'abbinamento con molti piatti della cucina italiana.

(*) Nel nostro locale utilizziamo il sistema di purificazione acqua "refiner", basato su osmosi inversa che rende l'acqua molto leggera, garantendone comunque l'equilibrio degli elementi.

CASA NOVECENTO

CARTA VINI - *Wine List*

VINI BIANCHI - *White Wines*

TRENTINO ALTO ADIGE

Gewürztraminer DOC 13.5% (0,375 cl) € 18
Cantine San Michele Appiano

Muller Thurgau DOC 12.5% € 24
Cantine H. Lun

Gewürztraminer DOC 14 % € 30
Cantine San Michele Appiano

FRIULI VENEZIA GIULIA

Pinot Grigio Collio DOC 12.5% € 20
Cantine Livon

Sauvignon Collio DOC 12.5% € 23
Cantine Livon

Chardonnay Collio DOC 12.5% € 23
Cantine Livon

Ribolla Gialla IGT 13% € 25
Cantine Feudi di Romans

Chardonnay IGT 13% € 45
Cantine Jermann

PIEMONTE

Langhe Arneis Blangè DOC 13.5% **BIO** € 45
Cantine Ceretto

LIGURIA

Pigato Verum DOC 13.5% **BIO** € 25
Cantine Vis Amoris

UMBRIA

Vermentino Vitiano IGP 12.5% € 16
Cantine Falesco

Cervaro della Sala IGT 13% € 100
Cantine Antinori

LAZIO

Chardonnay Tellus IGP 12.5% (0,375 cl) € 12
Cantine Falesco

Paiolana Malvasia Puntinata IGT 13.5% € 16
Cantine Lulli

VCR2 IGT 13% € 16
Cantine Lulli

Frascati Superiore Racemo DOCG 13% **BIO** € 17
Cantine L' Olivella

Chardonnay Tellus IGP 12.5% € 17
Cantine Falesco

Soente Viognier IGP 13% € 30
Cantine Cotarella

CAMPANIA

Falaghina del Sannio Taburno DOP 12% € 20
Cantine Torre Varano

PUGLIA

Fiano del Salento IGT 12.5% € 24
Cantine Vespa

SARDEGNA

Vermentino di Gallura DOCG 13% (0,375 cl) € 12
Cantine Piero Mancini

Vermentino di Gallura S'Èleme Oro DOCG 12.5% ... € 20
Cantine Monti

VINI ROSSI - *Red Wines*

PIEMONTE

Nebbiolo delle Langhe DOC 12.5% € 24
Cantine Batasiolo

VENETO

Amarone della Valpolicella Classico DOCG 15% ... € 90
Cantine Masi

TOSCANA

Chianti Classico DOCG 13% (0,375 cl) € 12
Cantine Banfi

Morellino di Scansano DOC 12% € 18
Cantine Erik Banti

Chianti Classico DOCG 13% € 20
Cantine Banfi

Rosso di Montalcino DOC 14% € 30
Cantine Banfi

Brunello di Montalcino DOCG 15% € 75
Castello Banfi

MARCHE

Geos Rosso Piceno DOC 13% **BIO** € 20
Cantine Moncaro

UMBRIA

Vitiano Rosso IGP 14% € 18
Cantine Falesco

Rosso di Montefalco DOC 13% € 27
Cantine Arnaldo Caprai

Rosso di Montefalco DOC 14% **BIO** € 30
Cantine Antonelli

Trentanni IGP 14.5% € 36
Cantine Cotarella

LAZIO

Syrah Tellus IGP 13.5% (0,375 cl) € 12
Cantine Falesco

Dardano Rosso IGT 13% € 16
Cantine Lulli

Syrah Tellus IGP 13.5% € 18
Cantine Falesco

Syrah Rosè Tellus IGP 12.5% € 18
Cantine Falesco

Cervinara Rosso Bellone IGT 13.5% € 20
Cantine Lulli

Montiano IGP 14.5% € 80
Cantine Cotarella

ABRUZZO

Montepulciano d' Abruzzo DOC 14% (0,375 cl) ... € 12
Cantine Bove

Montepulciano d' Abruzzo DOC 14% € 22
Cantine Bove

PUGLIA

Negramaro Pietraluna IGP 13% € 18
Cantine Le Fellinghe

Primitivo Bruno dei Vespa IGT 14% € 28
Cantine Vespa

SICILIA

Nero D'Avola DOC 13.5% € 18
Cantine Cusumano