



CASA NOVECENTO



CUCINA & PIZZA

APPETIZERS

Panko breaded vegetables (1-3)	€ 10
Caprese: buffalo mozzarella with tomatoes (7)	€ 12
Vegetable cupcake with parmesan cream and saffron (1-3-7)	€ 12
Baked Potato with mozzarella, mushrooms and truffle sauce (7)	€ 13
Slices of polenta with amatriciana sauce or with taleggio cheese and porcini mushrooms* (7-9)	€ 13
Eggplant Parmigiana (fried aubergines, mozzarella, tomato sauce, parmesan cheese) (1-7-9)	€ 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 (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

Chef's soup (1-3-7-9)	€ 13
Whole Wheat Spaghetti with tomatoes (1)	€ 13
Citrus risotto with Bronte pistachios (7-8)	€ 14
Burrata cheese Ravioli with datterino tomato cream and parmesan cheese (1-3-7-9)	€ 14
Tagliatelle Straw and hay with white Chianina meat ragout and vegetable brunoise (1-3-9)	€ 14
Fettuccine with porcini mushrooms (1-3-7)	€ 16
Tagliolini with crispy speck and black truffle (1-3-7)	€ 18
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
Beef cheek in brown sauce with mashed potatoes (1-7)	€ 18
Veal Strips with porcini mushrooms* (1)	€ 18
Grilled marinated cockerel with baked potatoes	€ 18
Grilled entrecote (300/350 gr)	€ 20
Sliced beef with rosemary or balsamic vinegar (12)	€ 20
Grilled beef fillet	€ 24
Beef fillet with 4 peppers cream (7-10)	€ 25

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)	€ 14
Rigatoni Amatriciana pasta with tomato sauce, bacon, Roman pecorino cheese and black pepper (1-7)	€ 14
Tonnarelli Cacio e Pepe pasta with Roman pecorino cheese and black pepper (1-3-7)	€ 14
Tonnarelli Gricia pasta with bacon, Roman pecorino cheese and black pepper (1-3-7)	€ 14

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
Salmon carpaccio marinated in dill with buffalo mozzarella and pink pepper (4-7-12)	€ 16
Potato millefeuille with mozzarella, Cantabrian anchovies sauce and pumpkin flowers (4-7)	€ 14
Sea salad* with crispy vegetables and Taggiasca olives (2-4-9-14)	€ 15
Salmon Tartare with avocado, lemon vinaigrette and flaxseed (4-12)	€ 16

FIRST COURSES

Spaghetti with clams (1-4-14)	€ 16
Paccheri with prawns* cherry tomatoes and Bronte pistachios (1-2-3-8)	€ 16
Tagliolini with sea bass, cherry tomatoes and mint (1-3-4) ..	€ 16

SECOND COURSES

Fried squids* and prawns*(1-2-14)	€ 16
Grilled crunchy octopus* with potato cream (7-14)	€ 18
Lemon and ginger sea bass with sweet and sour cabbage and balsamic glaze (4-12)	€ 20
Grilled tuna fillet with fennel, oranges, Taggiasca olives (4)	€ 22

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

SERVICE 10%



CASA NOVECENTO



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)	
Calzone pizza pocket (1-7)	€ 12
(mozzarella and Prague ham)	
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)	
Buffalo Margherita (1-7)	€ 12
(tomato sauce, buffalo mozzarella)	
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)	
Crostino Crouton (1-7)	€ 13
(mozzarella and Prague ham)	
Norcina (1-7)	€ 13
(tomato sauce, mozzarella and sausage)	
Affumicata (1-7)	€ 13
(mozzarella, smoked provola, zucchini and speck)	
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)	
Salmon (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	€ 12
Nizzarda salad with mixed salad, green beans, potatoes, tuna in oil, eggs, olives and tomatoes (3-4)	€ 14
Casa Novecento salad with mixed salad, tomatoes, walnuts, apples, 4 cheeses, honey (7-8)	€ 14
Quinoa salad with vegetables, fresh cheese and yogurt sauce (7-9)	€ 14
Baked potatoes	€ 6
Grilled vegetables	€ 7
Sautéed chicory* with olive oil garlic and chili pepper ..	€ 7
Seasonal vegetables*	€ 8

Dessert

Chef's dessert (1-3-7-8)	€ 8
Homemade Tiramisù (1-3-7-8)	€ 7
Crumble with chantilly cream and Nutella or strawberries (1-3-7-8)	€ 7
Orange crème brûlée (1-3-7)	€ 7
Cheesecake with white chocolate with berries or Nutella (1-3-7-8)	€ 8
Mini Chocolate cake with warm heart and cream (1-3-7-8) ..	€ 8
Apple and cinnamon muffin with mascarpone cream (1-3-7) ..	€ 8
Casa Novecento assorted desserts (1-3-7-8)	€ 9
(Tiramisù, Cheesecake and Crumble)	
Lemon sorbet (1-3-7)	€ 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.

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

SERVICE 10%