

ANTIPASTI



Verdure al Forno: Oven roasted seasonal vegetables, red bell pepper mostarda, confit garlic, oven dried smoked ricotta \$18

Olive: Mediterranean olives mix, sun dried tomatoes, rosemary, orange, fennel, EVOO \$10

Insalata di Cavolo: Finely chopped kale, toasted breadcrumbs, Pecorino Romano, lemon vinaigrette \$15

Eggplant Fritters: Eggplant, ricotta, aged provolone, Parmigiano Reggiano, breadcrumbs, sun dried tomato pesto, basil \$16

Ahi Tuna Tartare: Ahi tuna*, cucumbers, shallots, chives, toasted hazelnuts, radishes, sun dried tomato aioli, lemon vinaigrettes, salsa verde, garlic crostini \$22

Burrata: Sun dried tomato pesto, sott'olio mushrooms, arugula, fresh burrata, Prosciutto di Parma, basil, balsamic glaze, toasted bread \$20

Finocchio: Shaved fresh fennel, purple cauliflower, arugula, Castelvetro olives, aged provolone, Pecorino Romano, toasted hazelnuts, golden raisins, lemon vinaigrette \$16

Crostone: Toasted sourdough bread, basil aioli, burrata, sun dried tomatoes, mortadella with pistachios, Calabrian chili honey, toasted pistachios \$18



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MADISON  WISCONSIN



For carryout, reservations
and private events visit

OsteriaNovella.com

grazie

PIZZA



Margherita: San Marzano tomato sauce, house-made mozzarella, basil, Parmigiano Reggiano, EVOO \$17

Pepperoni: San Marzano tomato sauce, pepperoni cups, house-made mozzarella, whipped ricotta, Calabrian chili honey, basil \$19

Quattro Formaggi: House-made mozzarella, fontina, gorgonzola, ricotta, arugula, balsamic glaze, lemon \$20

Pesto: Basil pesto, sun dried tomatoes, smoked mozzarella, stracciatella, mushrooms, vine ripe tomatoes, Prosciutto di Parma, basil \$22

Funghi: Roasted mushrooms, roasted potatoes, Salame Milanese, house-made mozzarella, Parmigiano Reggiano, rosemary oil \$20

PASTA



Rigatoni: Beef and pork bolognese, braised San Marzano tomatoes, whipped ricotta, toasted breadcrumbs, Italian parsley \$23

Cavatelli: Eight-finger cavatelli, mortadella with pistachios, basil pesto, smoked Pecorino, sun dried tomatoes, stracciatella, toasted pistachios \$24

Fettuccini Scampi: House-made fettuccine, Argentine shrimp, artichokes, roasted cherry tomatoes, sun dried tomatoes, white wine, lemon, basil \$25

Pappardelle ai Porcini: House-made rustic cut Pappardelle, roasted porcini mushrooms ragout, Italian sausage, Pecorino, Parmigiano Reggiano, Italian parsley \$24

Mezze Maniche Genovese: Slow cooked pulled pork, caramelized onions, smoked Pecorino, basil, toasted breadcrumbs \$24



FULL VEGAN MENU AVAILABLE



*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

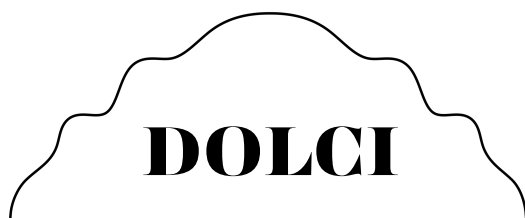
SECONDI



Scallops: Pan seared bay scallops*, roasted vegetables, cherry tomatoes, bell pepper hummus, lemon vinaigrette, fresh herbs \$36

Muffaletta Sandwich: Salame, mortadella with pistachios, Prosciutto di Parma, house-made mozzarella, olive tapenade, roasted peppers, giardiniera, arugula, basil aioli, kale salad \$22

Pollo Saltimbocca: Marinated chicken breast, fontina, sage, Prosciutto di Parma, roasted mushrooms, shallots, white wine butter sauce \$26



DOLCI

Budino:

Dark chocolate budino, burned caramel, smoked sea salt, vanilla whipped cream \$12

Cannoli:

Crispy cannoli shell, whipped ricotta, chocolate chips, orange, toasted pistachios \$9

Baron's Gelato \$9

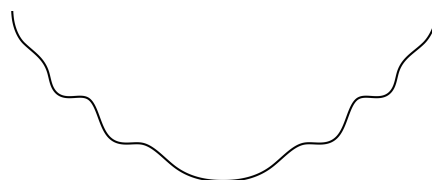
Freshly made, rotating gelati from Baron's Gelato

Sorbetto \$9

Freshly made, rotating sorbetti from Baron's Gelato

Affogato \$10

Vanilla or Chocolate Sorbetto with hot espresso



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Verdure al Forno: Oven roasted seasonal vegetables, red bell pepper mostarda, confit garlic, tofu ricotta \$18

Olive: Mediterranean olives mix, sun dried tomatoes, rosemary, orange, fennel, EVOO \$10

Insalata di Cavolo: Finely chopped kale, toasted breadcrumbs, cashew parmesan, lemon vinaigrette \$15

Burrata: Sun dried tomato pesto, sott'olio mushrooms, arugula, vegan ricotta, vegan pepperoni, basil, balsamic glaze, toasted bread \$20

Finocchio: Shaved fresh fennel, purple cauliflower, arugula, Castelvetro olives, toasted hazelnuts, golden raisins, lemon vinaigrette \$16

PIZZA

Margherita: San Marzano tomato sauce, vegan ricotta, basil, cashew parmesan, EVOO \$17

Pepperoni: San Marzano tomato sauce, vegan pepperoni cups, roasted mushrooms, vegan ricotta, Calabrian chili, basil \$20

Pesto Pizza: Basil pesto, sun dried tomatoes, roasted mushrooms, vine ripe tomatoes, vegan ricotta, basil \$20

Muffaletta Sandwich: Olive tapenade, roasted peppers, artichokes, mushrooms, giardiniera, arugula, vegan ricotta, kale salad \$20

VEGANA

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PASTA

Cacio & Pepe: Mezze Maniche, roasted king trumpet mushrooms, cremini mushrooms, toasted black pepper, creamy vegan ricotta, cashew parmesan \$20

Pomodoro: Linguine, braised San Marzano tomatoes, roasted cherry tomatoes, sun dried tomato pesto, basil, vegan ricotta \$19

Pesto Pasta: Mezze Maniche, basil pesto, sun dried tomatoes, oven roasted mushrooms, vegan ricotta, cashew parmesan \$20

DOLCI

Sorbetto \$9
Freshly made, rotating sorbetti from Baron's Gelato

Affogato \$10
Chocolate Sorbetto with hot espresso



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DRINKS



SPRITZES

Italicus (Bergamot) \$13

Aperol (Orange) \$13

Novella Limoncello (Lemon) \$13

Hugo (Elderflower) \$13

NEGRONI

Classic \$13

Death's Door Gin, Campari, Dolin Rouge

Mezcal Negroni \$13

Illegal Mezcal, Aperol, Lillet Blanc

Boulevardier \$13

Four Roses Bourbon, Campari, Dolin Rouge

Negroni Novella \$13

Death's Door Gin, Campari,
Novella Limoncello, Dolin Rouge

SIGNATURE

Villa Salvia \$13

EVOO Washed State Line American
Gin, sage, Bitter Truth Pimento Dram,
lemon, Fee Brothers Plum Bitters, *up*

Sorrento Rosato \$14

Rosemary infused Tito's vodka, Novella
Limoncello, G.E. Massenez Fraise de
Bois, lemon, soda, *tall*

La Radice \$14

Four Roses Bourbon, Zucca
Rabarbaro, grapefruit, lime, ginger,
Yellow Chartreuse, Fee Brothers
Cardamom Bitters, *short*

Isola Calda \$14

Plantation Dark Rum, Twisted Path
Chai, Chinola Passionfruit,
Bittercube Jamaican #1 Bitters,
lime, *short*

NON-ALCOHOLIC COCKTAILS AVAILABLE BY
REQUEST! INFORM YOUR SERVER OF YOUR
PREFERENCES AND WE WILL MAKE SOMETHING
FROM SCRATCH

CLASSICS

Espresso Martini \$15

Wheatley Vodka, Novella Limoncello,
State Line Coffee, espresso,
Bittercube Orange Bitters, *up*

Hemingway Daiquiri \$14

Ten to One Rum, Lazzaroni
Maraschino, lime, grapefruit, *up*

El Diablo \$14

Cimarron Reposado Tequila, lime,
G.E. Massenez Cassis, Fever Tree
ginger beer, *tall*

Paper Plane \$15

J. Henry Bourbon, Aperol, Amaro
Nonino, lemon, *up*

BEER

Peroni \$6

New Glarus Spotted Cow \$5

Miller High Life \$4

Lake Louie Badger Club Amber \$7

O'SO Infectious Groove \$6

Gentry's Rose Cider \$7

One Barrel Ninja Dust IPA \$7

Untitled Art NA Italian Pilsner \$7



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GLASS POURS

BIANCO

Fantinel Sauvignon Blanc

2023, Friuli \$11/44

Umani Ronchi Pecorino

2024, Abruzzo \$13/52

Forchir Pinot Grigio

2023, Friuli \$11/44

Suavia Soave Classico

2023, Veneto \$12/48

Sella e Mosca Vermentino

2023, Sardinia \$13/52

ROSSO

Marchesi di Barolo “Maraia” Barbera

2021, Piedmont \$11/44

Illuminati “Ilico” Montepulciano

2021, Abruzzo \$13/52

Calx Primitivo

2023, Puglia. \$11/44

Donnafugata “La Bella Sedara” Nero d’Avola

2022, Sicily \$13/52

Castello del Trebbio Chianti Superiore

2022, Tuscany \$12/48

SPUMANTE E ROSATO

Villa Rosa Moscato d’Asti

NV, Piedmont \$10/40

Monte Zovo Rosato

2024, Veneto \$13/52

Zardetto Private Cuvee Brut Frizzante

NV, Veneto \$9/40

Villa Sandi “Il Fresco” Brut Rosato

NV, Veneto \$12/48

Mionetto N/A Brut Frizzante

NV, Veneto \$10



CURATED BOTTLES



BIANCO

Casa Setaro “Campanelle” Falanghina, 2024, Campania - \$58

Ceretto Arneis, 2023, Piedmont - \$72

Feudo Montoni Grillo, 2024, Sicily - \$66

Garofoli Verdicchio, 2022, Marche - \$70

Giordano Lombardo Gavi, 2023, Piedmont - \$52

Mastroberardino Greco di Tufo, 2022, Campania - \$55

Pierpaolo Pecorari Pinot Bianco, 2022, Friuli - \$54

Planeta Chardonnay, 2023, Sicily - \$110

ROSSO

Castello di Volpaia Chianti Classico, 2022, Tuscany - \$78

I Custodi “Pistus” Etna Rosso, 2022, Sicily - \$70

Il Fauno di Arcanum Cabernet Franc, 2021, Tuscany - \$60

Il Poggione Brunello di Montalcino, 2020, Tuscany - \$125

Inama “Carmenere Piu” Carmenere, 2022, Veneto - \$52

Luigi Giordano “Cavanna” Barbaresco, 2021, Piedmont - \$93

Marchesi di Barolo “Cannubi” Barolo, 2016, Piedmont - \$170

Renato Ratti Langhe Nebbiolo, 2023, Piedmont - \$65

Tenuta Montauto Pinot Noir, 2022, Tuscany - \$68

Tolaini “Legit” Super Tuscan, 2020, Tuscany - \$100

Val di Suga Rosso di Montalcino, 2022, Tuscany, \$70

Zenato Valpolicella Superiore Ripassa, 2020, Veneto, \$76

FRIZZANTE E ROSATO

Ca’ Del Bosco “Edizione 47” Franciacorta, NV, Lombardy - \$95

Cantina Maugeri Etna Rosato, 2024, Sicily - \$95

COS “Rami Bianco” Orange, 2022, Sicily - \$72

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THE NOVELLA KID'S

MENU

FOOD

ALLEGRA'S "NAKED" PASTA

Linguine with olive oil and a dash of salt. Parmesan cheese optional

EDEN'S "NO GREEN STUFF" PIZZA

Kid's size margherita pizza with no green stuff... aka basil (basil available upon request)

CIRO'S SPAGHETTI

Spaghetti and marinara sauce

\$12

\$12

\$12

KIDDY COCKTAILS

CLASSIC KIDDY COCKTAIL

Sprite, grenadine, extra cherries

LEMONADE-STAND-CELLO

Lemonade, sparkle water,

SPARKLE JUICE

Sparkling water, grape juice, and magic sparkle potion

All Kiddy
cocktails
\$7

LET'S SEE YOUR ART!



ART BY: