GRADUATION '26

$120

PRIMA

{family style}

Antipasto all'Italiana
· Prosciutto di Parma, mortadella with pistachio, finocchiona salame, insalata caprese, goat cheese & mushroom bruschetta, eggplant stew & burrata montanara, marinated artichokes, marinated olives, toasted bread

SECONDA

Pasta
Fusilloni pasta, smoked vodka sauce, Parmigiano Reggiano, fresh stracciatella, toasted breadcrumbs

TERZA

{choose one}

Scallops
Pan seared bay scallops, roasted vegetables, red bell pepper hummus, lemon vinaigrette, fresh herbs

Branzino
Pan roasted Branzino, roasted vegetables, braised cannellini beans, Italian salsa verde, lemon vinaigrette, fresh herbs

Pollo Saltimbocca
Chicken breast, fontina, sage, Prosciutto di Parma, porcini mushrooms, white wine sauce
·
Filetto
Beef tenderloin, amaro demiglace, roasted fingerling potatoes, peperonata

QUARTA

Budino al Cioccolato
Dark chocolate budino, burnt caramel, smoked sea
salt, vanilla whipped cream

Sorbetto al Limone
Champagne marinated berries, lemon sorbet,
limoncello

Affogato
Barons vanilla gelato, espresso, chocolate crunch

Cannolo
Crispy cannoli shell, ricotta, orange, chocolate
chips, toasted pistachios

Zeppole
Italian donuts, ricotta, chocolate chips, orange,
Amarena cherries, mint

osteria
NOVELLA

MADISON **WISCONSIN**

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and private events visit
OsteriaNovella.com
grazie

VEGAN

$100

PRIMA
Verdura
roasted seasonal vegetables, mostarda sauce, lemon vinaigrette

SECONDA
Cacio & Pepe
fusilloni pasta, roasted mushrooms, creamy vegan ricotta sauce, toasted black pepper

TERZA
Cavolfiore
Roasted cauliflower steak, bell pepper hummus, Italian salsa Verde, crispy garbanzo bean

QUARTA
Sorbetto al Limone
champagne marinated berries, lemon sorbet, limoncello

Affogato
Barons vanilla gelato, espresso, chocolate crunch

NOVELLA