

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.

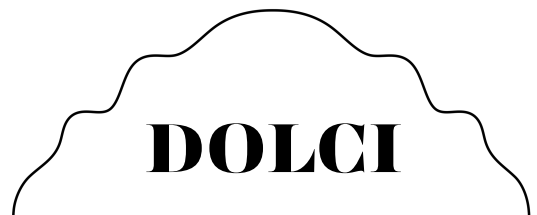
SECONDI



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

Zeppole:
Fried Italian donuts, whipped ricotta, chocolate chips, orange, Amarena cherries, powdered sugar \$12

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



ANTIPASTI

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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NOVELLA

DRINKS

~~~~~♦~~~~~ **SPRITZES** ~~~~~♦~~~~~

**Italicus (Bergamot)** \$13  
**Novella Limoncello (Lemon)** \$13  
**Aperol (Orange)** \$13  
**Hugo (Elderflower)** \$13

~~~~~♦~~~~~ **NEGRONI** ~~~~~♦~~~~~

Classic \$13
Death's Door Gin, Campari, Dolin Rouge

Boulevardier \$13
Four Roses Bourbon, Campari, Dolin Rouge

Rum Negroni \$13
Planteray Pineapple Rum, Smith & Cross Jamaican Rum, Campari, Dolin Rouge, Bittercube Blackstrap Bitters

Negroni Novella \$13
Death's Door Gin, Campari, Novella Limoncello, Dolin Rouge

~~~~~♦~~~~~ **CLASSICS** ~~~~~♦~~~~~

**Espresso Martini** \$15  
Wheatley Vodka, Novella Limoncello, Borghetti Espresso Liqueur, espresso, Bittercube Orange Bitters, *up*

**Paloma** \$14  
Cimarron Reposado Tequila, G.E. Massenez Pamplemousse, grapefruit, lime, *tall*

**Naked & Famous** \$15  
El Buho Mezcal, Aperol, Yellow Chartreuse, lime, *up*

**Paper Plane** \$15  
J. Henry Bourbon, Amaro Nonino, Aperol, lemon, *up*

~~~~~♦~~~~~ **SIGNATURES** ~~~~~♦~~~~~

Villa Salvia \$13
EVOO washed TenHead Meadow Cut 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 des Bois, lemon, soda, *tall*

La Radice \$14
Four Roses Bourbon, Zucca Rabarbaro, Yellow Chartreuse, grapefruit, lime, ginger, Fee Brothers Cardamom Bitters, *short*

Perla Rosa \$13
Luxardo Bitter Rosso, Novella Limoncello, Lillet Blanc, lemon, Bittercube Orange Bitters, Sparkling Rosato, club soda, *tall*

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~~~~~♦~~~~~ **BEER** ~~~~~♦~~~~~

Peroni \$6

New Glarus **Spotted Cow** \$5

Miller **High Life** \$4

Lake Louie **Badger Club Amber** \$7

O'SO **Infectious Groove Sour** \$6

Gentry's **Rose Cider** \$7

One Barrel **Ninja Dust IPA** \$7

Peroni 0 N/A \$7

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



WINE GLASS POURS

BIANCO

Fantinel Sauvignon Blanc
2024, Friuli \$13/52

Villa Matilde Falanghina
2024, Campania \$13/52

Forchir “Lamis” Pinot Grigio
2024, Friuli \$12/48

Suavia Soave Classico
2024, Veneto \$13/52

Morisfarms Vermentino
2024, Tuscany \$14/56

ROSSO

Marchesi di Barolo “Maraia” Barbera
2022, Piedmont \$12/48

Illuminati “Ilico” Montepulciano
2023, Abruzzo \$14/56

Calx Primitivo
2024, Puglia \$13/52

Morgante Nero d'Avola
2024, Sicily \$14/56

Castello del Trebbio Chianti Superiore
2023, Tuscany \$13/52

SPUMANTE E ROSATO

Villa Rosa Moscato d'Asti
NV, Piedmont \$10/40

**Monte Zovo “Chiaretto di Bardolino”
Rosato**
2024, Veneto \$13/52

Mionetto “Avantgarde” Prosecco
NV, Veneto \$9/40

Villa Sandi “Il Fresco” Brut Rosato
NV, Veneto \$12/48

Mionetto N/A Brut Frizzante
NV, Veneto \$12/48

CURATED BOTTLES

BIANCO

Ceretto Arneis,
2023, Piedmont - \$78

Feudo Montoni Grillo,
2024, Sicily - \$72

Garofoli Verdicchio,
2022, Marche - \$76

Giordano Lombardo Gavi,
2023, Piedmont - \$52

Feudi di San Gregorio Greco di Tufo,
2024, Campania - \$80

Pierpaolo Pecorari Pinot Bianco,
2023, Friuli - \$54

Planeta Chardonnay,
2023, Sicily - \$110

ROSSO

Castello di Volpaia Chianti Classico,
2022, Tuscany - \$86

Graci Etna Rosso,
2023, Sicily - \$82

Sansonina “Eva Luna” Cabernet Franc,
2023, Veneto - \$60

Il Poggione Brunello di Montalcino,
2020, Tuscany - \$130

Inama “Carmenere Piu” Carmenere,
2023, Veneto - \$56

Luigi Giordano “Cavanna” Barbaresco,
2022, Piedmont - \$96

Marchesi di Barolo “Cannubi” Barolo,
2018, Piedmont - \$190

Renato Ratti Langhe Nebbiolo,
2023, Piedmont - \$71

Tenuta Montauto Pinot Noir,
2022, Tuscany - \$75

Tolaini “Legit” Super Tuscan,
2020, Tuscany - \$110

Val di Suga Rosso di Montalcino,
2023, Tuscany, \$75

Zenato Valpolicella Superiore Ripassa,
2021, Veneto, \$70

Villa Matilde “Rocca Dei Leoni” Aglianico
2021, Campania, \$58

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