

ANTIPASTI

Antipasto italiano (for 2)
Selection of Italian cured meats and cheeses 26

Arancino siciliano
Golden rice ball filled with seasoned
beef, peas, and mozzarella 12

Burrata
Served with arugula, cherry tomatoes, and
a drizzle of fig balsamic glaze 15

Burrata affumicata
Smoked burrata served with prosciutto crudo 18

Caprese di bufala
Buffalo mozzarella and vine-ripened tomatoes 15

Mini arancini
Bite-sized, crispy saffron rice balls
served with marinara sauce 12

Polpette di carne
Tender beef meatballs seasoned with herbs and tomato sauce 14

Polenta e ragù
Served with bolognese sauce and aromatic wild mushrooms 12

Stracciatella
Served with homemade crostini 18

Tempura di verdure
Seasonal vegetables lightly battered and fried
served with a tomato and basil dipping sauce 14

Verdure al forno
A medley of seasonal roasted vegetables 14

PIZZE

Nova
Tomato sauce, fiordilatte, eggplant, cherry tomatoes 23

Margherita
Tomato sauce, fiordilatte, parmigiano 19

Regina Margherita
Tomato sauce, buffalo mozzarella, parmigiano 24

Diavola
Tomato sauce, fiordilatte, spicy soppressata 24

Romana
Tomato sauce, fiordilatte, Cetara anchovies, olives 24

Quattro formaggi
Fiordilatte, gorgonzola, smoked provola, parmigiano 24

Quattro stagioni
Fiordilatte, artichokes, olives, mushrooms, Parmacotto ham 24

Bosco bianco
Fiordilatte, wild mushrooms, parmigiano, truffle oil 23

Capri
Fiordilatte, buffalo mozzarella, cherry tomatoes, parmigiano 24

Maestro
Fiordilatte, broccoli rabe, smoked provola, and hot sausage 24

Parma
Fiordilatte, arugula, cherry tomatoes,
prosciutto crudo, burrata, parmigiano 28

Pistacchio
Fiordilatte, mortadella, pistachios, burrata 28

gluten-free +5

PASTA

Spaghettoni all'amatriciana
Tomato sauce and crispy guanciale 24

Gnocchi alla sorrentina con burrata
Tomato sauce, topped with fresh burrata 24

Lasagna alla bolognese
Layered with bolognese sauce and béchamel 21

Orecchiette con cime di rapa e salsiccia
Sautéed broccoli rabe,
italian sausage, and garlic 21

Paccheri alla siciliana
Tomato sauce, eggplant, and basil 20

Ravioloni di manzo
Short rib ravioli tossed in a butter and sage sauce 24

Tagliatelle al ragù
Served with bolognese sauce 21

Zuppa del giorno
A rotating selection of fresh,
seasonal soups crafted daily by our chef 16

INSALATE

Nova
Arugula, pears, pecorino, pecans, and hnoey 13

Baby kale
Baby kale, buffalo mozzarella, avocado, and grape tomatoes 18

Brussels sprouts
Shaved Brussels sprouts, golden raisins, and grape tomatoes 12

Crunchy
Mixed greens, cucumber, red radish, cherry tomatoes, pumpkin seeds,
sunflower seeds, and croutons 12

add-ons: buffalo mozzarella, burrata, grilled chicken, salmon + \$11
dressing choices: apple cider vinegar, balsamic vinegar, basil mayo, or EVOO

OUR PHILOSOPHY

At Nova Pizzabar, we are dedicated to delivering an authentic Italian experience, where rich flavors and genuine hospitality come together. Great food starts with exceptional ingredients, which is why we personally source the finest products directly from Italy. Every dish is crafted with care to capture the freshness and vibrant flavors you would expect in the best restaurants of Milan, Florence, or Rome.

More than just a restaurant, Nova Pizzabar is a gathering place for friends, families, and food lovers alike. We invite you to join us for a culinary journey that feels like a sensory escape to Italy. At Nova Pizzabar, every meal is a celebration of life, flavor, and community. Welcome to our table!



*Please note: While we take precaution to prevent cross-contamination, our kitchen handles gluten, dairy, and other allergens. We cannot guarantee the complete absence of these ingredients in any dish