

ANTIPASTI

Antipasto italiano (for 2)  
A variety of Italian cured meats and cheeses

30

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

13

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

16

Calamari dorati  
Crispy, golden-fried calamari served with our house-made spicy dipping sauce

16

Caponata siciliana  
Classic Sicilian eggplant dish with potatoes, capers, and colorful peppers

14

Caprese di bufala  
Buffalo mozzarella and vine-ripened tomatoes

16

Formaggi (for 2)  
A selection of Italian fresh and aged cheeses, served with honey and nuts

36

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

14

Polenta sticks e ragù  
Served with Bolognese sauce

14

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

14

Stracciatella e grissini  
Creamy Stracciatella cheese served with homemade fried breadsticks

18

Verdure al forno  
A medley of seasonal roasted vegetables

14

PIZZE  
Gluten-free +5

Nova  
Tomato sauce, mozz. fiordilatte, eggplant, cherry tomatoes

24

Margherita  
Tomato sauce, mozz. fiordilatte, Parmigiano

19

Regina Margherita  
Tomato sauce, buffalo mozz., Parmigiano

24

Affumicata  
Tomato sauce, Smoked provola, 'nduja, black pepper

24

Diavola  
Tomato sauce, mozz. fiordilatte, spicy soppressata

24

Dolce cotto  
Mozz. fiordilatte, artichokes, smoked provola, Parmacotto ham, spicy honey

24

Romana  
Tomato sauce, mozz. fiordilatte capers, Cetara anchovies, olives, oregano

24

Bosco bianco  
Mozz. fiordilatte, wild mushrooms, Parmigiano, truffle oil

24

Capri  
Mozz. fiordilatte, buffalo mozz., cherry tomatoes, Parmigiano

24

Maestro  
Mozz. fiordilatte, broccoli rabe, smoked provola, hot sausage

24

Quattro stagioni  
Tomato sauce, mozz. fiordilatte, artichokes, olives, mushrooms, Parmacotto ham

25

Ricca  
Tomato sauce, mozz. fiordilatte, hot sausage, mushrooms, onions

25

Parma  
Mozz. fiordilatte, arugula, cherry tomatoes, prosciutto crudo, burrata, Parmigiano

29

Pistacchio  
Mozz. fiordilatte, mortadella, pistachios, burrata

29

PASTA

Cavatelli alla norma  
With eggplant and ricotta salata

24

Gnocchi alla sorrentina con burrata  
Potato gnocchi in tomato sauce, topped with fresh burrata

24

Lasagna alla bolognese  
Layered with Bolognese sauce and béchamel

24

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

24

Pasta all'amatriciana  
Crispy guanciale in a rich tomato sauce

26

Ravioloni di manzo  
Short rib ravioli tossed in butter and sage

26

Spaghetti alla carbonara  
Crispy guanciale, Pecorino Romano, eggs, and black pepper

26

Tagliatelle al ragù  
Fresh tagliatelle with traditional Bolognese sauce

24

Trofie al pesto  
Fresh trofie pasta with homemade basil pesto

24

Zuppa del giorno  
Fresh, seasonal soups made daily by our chef

16

INSALATE

Nova  
Organic baby arugula, pears, Pecorino, pecans, honey

14

Brussels sprouts  
Shaved sprouts, golden raisins, oranges, grape tomatoes

14

Citrus Fennel  
Shaved fennel, orange, organic baby arugula, olives, lemon vinaigrette

14

Crunchy  
Greens, cucumber, radish, cherry tomatoes, pumpkin & sunflower seeds, croutons

14

Add-ons: grilled chicken, salmon, buffalo mozzarella, burrata  
Dressing: apple cider, balsamic, basil mayo, or EVOO

+\$11

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