

## **STARTERS**

Bresaola dried beef from Valtellina with rocket salad, parmesan flakes, green apple and walnuts  
Puff pastry of potatoes and mushrooms cooked in oil, garlic and parsley with Buffalo mozzarella and truffle sauce  
Our aubergine parmigiana  
S. Daniele raw ham and Buffalo Mozzarella  
Pumpkin pudding on parmesan and saffron cream  
Marinated Chianina carpaccio with spinach salad and Apulian burrata cheese  
Smoked ham Asiago and apple in puff pastry with mustard and honey vinaigrette  
Honey hazelnut backed caciotina cheese from Pienza  
Panko crusted vegetables

## **FIRST COURSES**

Creamy pumpkin and carrot soup with Buffalo stracciatella and crumbled amaretti  
Soup of the day  
Spelt tagliolini pasta walnut and saffron pesto with ricotta cheese mousse and crispy smoked ham  
Durum wheat spaghetti with plum tomato cream and basil oil  
Wok: Thai rice, chicken, eggs, mushrooms, carrots, zucchini, sesame, leek, broccoli and cashew nuts with soy sauce and teriyaki  
Pappardelle pasta with white meat and porcini mushrooms sauce  
Beef ravioli in broth

## **SECOND COURSES**

Grilled beef fillet with 4 pepper coating  
Sliced beefsteak with porcini mushrooms / rosemary / Teriyaki sauce  
Beef medallion steak (300gr)  
Chicken breast with spinach and cherry tomatoes salad

## **FISH MENU**

Roast tuna fish with citrus fruit sauce  
Sea salad with crispy vegetables and Taggiasca olives  
Sautéed Mussels and Clams with cherry tomatoes and croutons  
Smoked salmon carpaccio with Buffalo mozzarella and pink pepper  
Spaghetti with clams  
Crispy sesame tuna fillet with caramelized onion and fennel salad  
Ginger and lime seabass with sweet and sour sauce and balsamic glaze  
Crusted salmon with Sarawak black pepper sauce and "puntarelle" (Catalogna chicory)  
Tonnarelli pasta with plum tomatoes and Bronte pistachios  
Burnt wheat Orecchiette pasta with turnip greens and botargo

## **THE ROMAN CUISINE CORNER**

Meatballs with tomato sauce  
Crunchy fried pumpkin flower (mozzarella and anchovies)  
Tonnarelli pasta alla gricia  
Half-sleeves pasta carbonara  
Roasted veal breast "alla Fornara" with potatoes  
Blanched spinach with olive oil and lemon  
Boiled meatballs with celery mayonnaise and pennyroyal

Fried "CASA NOVECENTO" potato croquette and suppli (breaded rice balls with tomato and cheese)  
Tonnarelli pasta with roman percorino cheese and pepper  
Pan-fried cod fillet  
Sautéed chicory greens with garlic, oil and chilli pepper  
Roman-style artichokes  
Half-sleeved pasta amatriciana

### **PIZZERIA**

Marinara (tomato, garlic and oregano)  
Margherita (Mozzarella cheese and tomato)  
Napoli (Mozzarella cheese, and anchovies)  
Funghi (Mozzarella cheese, tomato and mushrooms)  
Piccantina (Mozzarella cheese, tomato and spicy salami)  
Casa Novecento (raw mozzarella cheese and tomato)  
Capriccio (Mozzarella cheese, tomato, artichokes, egg, mushrooms, ham and olives)  
Fiori (Mozzarella cheese, pumpkin flowers and anchovies)  
Funghi e prosciutto (Mozzarella cheese, mushrooms and ham)  
Provolina (Scamorza cheese and Prague cooked ham)  
Salmone (Mozzarella cheese and smoked salmon)  
Rosemary focaccia  
Ortolana (Mozzarella and vegetables)  
Bufalina (Buffalo Mozzarella cheese, cherry tomato and parmesan flakes)  
Pizza Baby (Mozzarella cheese and wurstel)  
Focaccia with ham

### **BRUSCHETTE**

Buffalo stracciatella cheese and anchovies in olive oil  
Casa Novecento with candied tomato chilli pepper and Taggiasca olives  
Tomato and basil  
Artichokes cream and raw ham  
Smoked salmon and cheese mousse  
Colonnata lard honey and walnuts

### **SALADS & CO**

Grilled vegetables  
Sautéed Vegetables  
Baked potatoes  
Blanched seasonal vegetables  
Green salad with tomatoes  
Fennel, smoked salmon, orange and goji berries salad  
Ratatouille quinoa salad with first salt cheese and yogurt sauce

### **SWEETNESS**

Casa Novecento dessert (Tiramisù, Cheesecake and Crumble)  
Caramelized pears and dark chocolate sweetness  
Cat's tongue cookies with orange pastry cream and toasted pine nuts  
Hot chocolate souffle with Mascarpone cream

Our classic Tiramisù with hot coffee

Fresh fruit jars

White chocolate cheesecake with wild berries

Lemon sorbet

Crumble with Chantilly and Nutella cream