



CASA NOVECENTO



CUCINA & PIZZA

APPETIZERS

- Panko** breaded vegetables (1-3)€ 10
- Caprese:** buffalo mozzarella with tomatoes (7)€ 12
- Puff pastry pie** with vegetables
with Parmesan cream (1-3-7)€ 13
- Eggplant Parmigiana** (fried aubergines, mozzarella,
tomato sauce, parmesan cheese) (1-7)€ 13
- Baked Buffalo** ricotta cheese,
with honey, pistachios and cherry tomatoes (7-8)€ 13
- Baked Tuscan cheese** with truffle honey
and walnuts (7-8)€ 13
- Valtellina bresaola** with salad, grana cheese,
green apple and walnuts (7-8)€ 13
- San Daniele ham** and buffalo mozzarella
or melon or figs (7)€ 14
- Fassona beef tartare** with egg yolk and mustard (3-10) ..€ 15
- Pata Negra iberico cebo de campo**
buttered croutons (1-7)€ 21

FIRST COURSES

- Chef's Risotto** (7-8-9-12)€ 13
- Orecchiette** with provola cheese and zucchini (1-7)€ 13
- Paccheri** with tomato, burrata cheese and basil (1-7)€ 13
- Burrata cheese Ravioli** with datterino tomato
cream and parmesan cheese (1-3-7-9)€ 14
- Tagliolini** with thyme, lemon and saffron (1-3-7)€ 14
- Potato Gnocchi** with Chianina meat
sauce and vegetables (1-3-9)€ 14
- Wok:** Thai rice, chicken, eggs, mushrooms, carrots, zucchini,
sesame, leek, broccoli and cashew nuts with soy sauce
and teriyaki (3-5-6-8-9-11)€ 16

SECOND COURSES

- Roast beef Casa Novecento** with vegetable crudités
and vinaigrette (9-12)€ 16
- Sliced Chicken** with salad€ 16
- Hamburger Original Sakura** (300 gr)
with cheddar, bacon, salad, tomato with French
fries potatoes (7)€ 18
- Veal Strips** with lemon (1-7)€ 18
- Grilled marinated cockerel** with baked potatoes€ 18
- Grilled entrecote**(300/350 gr)€ 20
- Sliced beef** with rosemary or balsamic vinegar (12)€ 20
- Grilled beef fillet**€ 24
- Beef fillet** with 4 peppers cream (1-7-10)€ 25

ROMAN CUISINE CORNER

APPETIZERS

- Fried zucchini flower*** (filled with mozzarella cheese
and anchovies) each (1-4-7)€ 4
- Fried cod fillet*** (1-3-4-7)€ 6
- Casa Novecento** assorted fried: potato croquette each (1-3-7) .€ 2,50
suppli each (1-3-7)€ 3,00

FIRST COURSES

- Rigatoni Carbonara** pasta with eggs, bacon, Roman
pecorino cheese and black pepper(1-3-7)€ 14
- Rigatoni Amatriciana** pasta with tomato sauce, bacon,
Roman pecorino cheese and black pepper (1-7)€ 14
- Tonnarelli Cacio e Pepe** pasta with Roman pecorino
cheese and black pepper (1-3-7)€ 14
- Tonnarelli alla Gricia** pasta with bacon, Roman
pecorino cheese and black pepper (1-3-7)€ 14

SECOND COURSES

- Meatballs** with tomato sauce (1-3-7-9)€ 14
- Baked veal breast** with baked potatoes (1-9)€ 18

FISH MENU

SEA APPETIZERS

- Mussel sauté and croutons** (1-14)€ 13
- Sliced buffalo mozzarella** with Cantabrian
anchovies, basil and lemon zest (4-7)€ 14
- Burrata cheese with smoked salmon**,
fig jam and taralli crumble (1-4-7)€ 15
- Sea salad*** with crispy vegetables and
Taggiasca olives (2-4-9-14)€ 15
- Roasted octopus*** with purple potatoes,
datterini tomatoes and mustard (7-10-14)€ 16
- Salmon Tartare** with avocado, lemon vinaigrette
and flaxseed (4)€ 16

FIRST COURSES

- Paccheri with prawns***, cherry tomatoes
and Bronte pistachios (1-2-8)€ 16
- Pici** water and flour with butter, **Cantabrian anchovies**,
lemon zest and breadcrumbs (1-4-7)€ 16
- Tonnarelli bottarga** and clams (1-3-4-14)€ 18
- Wok:** Thai rice, prawns, eggs, mushrooms, carrots,
zucchini, sesame, leek, broccoli and cashew nuts with
soy sauce and teriyak (2-3-5-6-8-9-11)€ 19

SECOND COURSES

- Fried squids*** and prawns* (1-2-14).....€ 16
- Grilled crunchy octopus*** with potato cream and lime (7-14) ..€ 18
- Lemon and ginger sea bass** with sweet and
sour cabbage and balsamic glaze (4-12).....€ 20
- Grilled tuna fillet** with fennel, oranges, Taggiasca olives (4) € 22

Beside the dishes are written the identifying numbers of the allergens that are contained: 1) Gluten -2) Crustaceans -3) Eggs and derivatives -4) Fish -5) Peanuts and derivatives -6) Soya and derivatives -7) Milk and derivatives -8) Nuts -9) Celery -10) Mustard -11) Sesame -12) Sulphur dioxide and sulphites -13) Lupins -14) Molluscs. (*) In the absence of fresh product, frozen product of quality will be used



CASA NOVECENTO



CUCINA & PIZZA

Pizza

Focaccia with rosemary (1)	€ 6
Focaccia with ham (1)	€ 13
Spring focaccia (1-7)	€ 13
(buffalo mozzarella, cherry tomatoes and rocket salad)	
Focaccia with bresaola (1-7)	€ 14
(bresaola, rocket salad, grana cheese)	
Calzone pizza pocket (1-7)	€ 12
(mozzarella and Prague ham)	
Marinara (1)	€ 10
(tomato sauce, garlic and oregano)	
Margherita (1-7)	€ 10
(tomato sauce and mozzarella)	
Napoli (1-4-7)	€ 11
(tomato sauce, mozzarella and anchovies)	
Funghi (1-7)	€ 11
(tomato sauce, mozzarella and mushrooms)	
Buffalo Margherita (1-7)	€ 12
(tomato sauce, buffalo mozzarella)	
Piccantina (1-7)	€ 12
(tomato sauce, mozzarella and spicy salami)	
Boscaiola (1-7)	€ 12
(mozzarella, mushrooms and sausage)	
Ortolana (1-7)	€ 12
(mozzarella and vegetables)	
Crostino Crouton (1-7)	€ 13
(mozzarella and Prague ham)	
Norcina (1-7)	€ 13
(tomato sauce, mozzarella and sausage)	
Affumicata (1-7)	€ 13
(mozzarella, smoked provola, zucchini and speck)	
Funghi e prosciutto (1-7)	€ 13
(mozzarella, mushrooms and ham)	
Capriccio (1-3-7)	€ 13
(tomato sauce, mozzarella, artichokes, egg, mushrooms, ham and olives)	
Fiori (1-4-7)	€ 13
(mozzarella, zucchini flowers and anchovies)	
Bufalina (1-7)	€ 13
(buffalo mozzarella, cherry tomatoes and grana cheese)	
Salmone (1-4-7)	€ 14
(mozzarella, smoked salmon and rocket salad)	

BRUSCHETTE

(two pieces)

Tomatoes and basil (1)	€ 5
Casa Novecento with candied tomatoes, chili pepper and Taggiasca olives (1)	€ 6
Artichoke cream and ham (1-12)	€ 7
Smoked salmon and cheese mousse (1-4-7)	€ 7
Buffalo Stracciatella cheese cream and Cantabrian anchovies (1-4-7)	€ 8

Each added ingredient or variation on the menu will cost € 1 each.

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SALADS

Finocchiella salad with fennel, oranges and Taggiasca olives	€ 12
Nizzarda salad with mixed salad, green beans, potatoes, tuna in oil, eggs, olives and tomatoes (3-4)	€ 14
Casa Novecento salad with mixed salad, tomatoes, walnuts, apples, 4 cheeses, honey (7-8)	€ 14
Quinoa salad with vegetables, fresh cheese and yogurt sauce (7-9)	€ 14

Side Dishes

Baked potatoes	€ 6
Grilled vegetables	€ 7
Sautéed chicory* with olive oil garlic and chili pepper	€ 7
Seasonal vegetables*	€ 7

Dessert

Chef's dessert (1-3-7-8)	€ 8
Homemade Tiramisù (1-3-7-8)	€ 7
Crumble with chantilly cream and Nutella or strawberries (1-3-7-8)	€ 7
Orange crème brûlée (1-3-7)	€ 7
Cheesecake with white chocolate with berries or Nutella (1-3-7-8)	€ 8
Fresh fruits cream granita (Pineapple, strawberry, melon)	€ 7
Ice cream cup (3 flavours) (1-3-7-8)	€ 8
Casa Novecento assorted desserts (1-3-7-8) (Tiramisù, Cheesecake and Crumble)	€ 9
Sorbet	€ 5

FRESH FRUIT
JARS

€ 8,00

BREAD BASKET extra (1)

€ 2,50

All products may contain one or more allergens among those listed in the Annex II of Regulation (EU) 1169/2011. A register of ingredients with details on allergens is therefore available on request.

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SERVICE 10%