



CASA NOVECENTO



CUCINA & PIZZA



COLD APPETIZERS

Caprese: buffalo mozzarella with tomatoes (7)	€ 12
Valtellina bresaola with salad, grana cheese, green apple and walnuts (7-8)	€ 13
Marinated artichoke salad with lemon, arugula, and grana cheese shavings (7)	€ 13
San Daniele ham and buffalo mozzarella (7)	€ 14
Fassona beef tartare with egg yolk and mustard (3-10) ..	€ 15
Pata Negra iberico cebo de campo with buttered croutons (1-7)	€ 22

HOT APPETIZERS

Chickpea meatballs on white celery cream (1-3-7)	€ 12
Puff pastry filled with vegetables on Parmesan cheese fondue (1-3-7)	€ 13
Baked Tomino with porcini mushrooms* and caramelized pears (7)	€ 13
Eggplant Parmigiana (fried aubergines, mozzarella, tomato sauce, parmesan cheese) (1-7)	€ 13
Polenta bruschetta: Chestnuts and Colonnata lard/Amatriciana / Asiago cheese and black cabbage (7)	€ 14
Baked Tuscan cheese with truffle honey and walnuts (7-8)	€ 14

FIRST COURSES

Chef's dish	€ 12/ € 16
Paccheri Casa Novecento with tomatoes, stracciatella cheese, and basil (1-7-9)	€ 13
Tagliolini with Parmesan cream, artichokes, and toasted hazelnuts (1-3-7-8)	€ 14
Potato Gnocchi with white Chianina ragù and vegetables (1-3-7-9)	€ 14
Burrata ravioli with cherry tomato sauce and Grana cheese (1-3-7-9)	€ 16
Risotto with porcini mushroom* and chestnut* (7) ...	€ 16
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

FISH MENU

SEA APPETIZERS

Lemon sautéed mussels (14)	€ 14
Sea salad* with crispy vegetables and Taggiasca olives (2-4-9-14)	€ 16
Baby octopus with San Marzano tomato, Taggiasca olives and Salina capers (9-14)	€ 16
Salmon Tartare with avocado, lemon vinaigrette and flaxseed (4)	€ 16
Shrimp carpaccio with burrata and truffle shavings (7-14)	€ 18

SECOND COURSES

Sliced Chicken with salad	€ 16
Hamburger Original Sakura (300 gr) with cheddar, bacon, salad, tomato with French fries potatoes (7)	€ 18
Beef cheek in brown sauce with mashed potatoes (1-7-9) ..	€ 18
Grilled marinated cockerel with baked potatoes	€ 18
Marinated lamb chops on polenta crusts	€ 18
Veal strips with porcini mushrooms* (1)	€ 19
Grilled entrecote (300/350 gr)	€ 20
Sliced beef with rosemary or balsamic vinegar (12)	€ 20
Grilled beef fillet di manzo alla griglia	€ 24

L'ANGOLO DELLA CUCINA ROMANA

APPETIZERS

Fried vegetables (1-3)	€ 10
Fried zucchini flower* (filled with mozzarella cheese and anchovies) (1-3-4-7)	€ 4
Fried cod fillet* fritto (1-3-4-7)	€ 5
Casa Novecento assorted fried: potato croquette each (1-3-7)	€ 2,50
suppli each (1-3-7)	€ 2,50

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	
Baked veal breast with baked potatoes (1-9)	€ 18

FIRST COURSES

Sea Gricia Paccheri with octopus* and pecorino cheese (1-7-14) ..	€ 16
Ricotta and lemon Ravioli with shrimp, cherry tomatoes and arugula (1-2-3-7)	€ 16
Spaghetti with clams (1-4-14)	€ 18
Wok: Thai rice, prawns, eggs, mushrooms, carrots, zucchini, sesame, leek, broccoli and cashew nuts with soy sauce and teriyaki (2-3-5-6-8-9-11)	€ 19

SECOND COURSES

Fried calamari* and shrimp* (1-2-14)	€ 16
Grilled crunchy octopus* with potato cream and lime (7-14)	€ 18
Sea bass fillet in a zucchini crust (4).....	€ 20
Honey-glazed salmon with almonds and black cabbage (4-8) ..	€ 20

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

SERVICE 10%



CASA NOVECENTO



CUCINA & PIZZA



La Pizzeria

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)	
Alici (1-4-7 (1-7)	€ 13
(tomato sauce, oregano and Cantabrian anchovies)	
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)	
Lardosa (1-7)	€ 14
(mozzarella, potatoes and Colonnata lard)	
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
Colonnata lard and honey (1)	€ 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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INSALATE

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
Maritozzo (sweet bun filled with whipped cream) (1-3-7-8) ..	€ 7
Homemade Tiramisù (1-3-7-8)	€ 7
Orange cream with toasted pine nuts (1-3-7-8)	€ 7
Coconut Bon Bon with Nutella and pistachio crumbs (8) ...	€ 8
Cheesecake with white chocolate with berries or Nutella (1-3-7-8)	€ 8
Chocolate cake with warm heart (1-3-7-8)	€ 8
Apple and cinnamon muffins with mascarpone cream (1-3-7)	€ 8
Babà Casa Novecento with cream and Amarena Fabbri (1-3-7)	€ 8
Sweet Casa Novecento (1-3-7-8)	€ 9
(Tiramisù, Cheesecake and Orange Cream)	
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%