

bacari - NEW!

every day our chefs create a selection of small delicacies inspired by the venetian bacari tradition. enjoy with your pre-dinner aperitif

6 pieces 8.-

pane / bread

the bread tin 5.-

home made focaccias, sardinian flat bread, bread sticks, balsamic and olive oil (v)

garlic focaccia 3.-

studded with garlic and butter (v)

rosemary olive focaccia 3.-

toasted (v)

bruschetta 4.5

garlic, tomato and grana padano shavings

antipasti

olives 3.-

kalamata and bosciolo (v) (gf)

grilled mix mushrooms 6.-

garlic, basil, melted scamorza (gf)

taleggio al forno 6.-

baked soft cheese, garlic crisp bread

salumi piatto 7.5

prosciutto, salami, coppa, breasola (gf)

arancini 4.5

risotto balls, peas, mozzarella

crab tian 6.5

lemon, parsley, crème fraiche, garlic crisp bread

bresaola 8.5

air cured beef fillet, celeriac, parsley

trio of smoked fish 7.-

tuna, herring, salmon, sun-dried tomato pesto (gf)(n)

marinated octopus 6.-

tomato, red wine, lemon and olive oil (gf)

carpaccio di manzo 8.-

raw beef, parmesan, caper berries (gf)

vitello tonnata 8.-

veal, tuna mayonnaise, parmesan, white anchovy, capers, rocket (gf)

pasta

gluten free pasta available

spaghetti carbonara 5.5

pancetta, parmesan

spaghetti aglio olio 4.-

garlic, chilli, parsley, olive oil (v)

spaghetti frutti de mare 10.-

mixed seafood, lobster sauce

rotolo 6.-

slow cooked pork rib meat, pecorino, tomato sauce

triangolini fritti 6.-

fried pasta, pecorino and scamorza, sun-dried tomato pesto (n)

ravioli/tortelloni 6.-

various, ask your server

gnocchi al forno 5.-

tomato sauce, fagioli, spinach, provolone

risotto funghi 6.-

porcini, fresh mushroom, truffle oil, parmesan (gf)

risotto con asparagi e piselli 6.-

peas, asparagus, broad beans (gf)

pizza fritta

mozzarella 4.5

basil, tomato (v)

bianca 5.-

parmesan, provolone, white bean puree, courgette, (no tomato)

prosciutto 6.-

mozzarella, tomato, rocket

nduja 6.-

mozzarella, rocket

verdura 5.-

mozzarella, grilled mediterranean vegetables, pesto (n)

pesce e frutti di mare/fish

grilled fillet of sea bream 7.5

salsa verdi (gf)

bianchetti 5.5

whitebait, paprika salt (gf)

sardines gremolata 6.5

parsley, lemon and garlic, from the charcoal grill (gf)

baked scallops 12.-

cream and pancetta (gf)

seared scallops 9.-

tomato and cannellini (gf)

calamari fritti 7.5

lemon (gf)

gamberoni 7.5

lemon and garlic butter (gf)

fresh fish of the day

fish, the style and the price will vary
your server will know

verdure / vegetables

herb crushed potatoes 3.-

olive oil, parsley (v) (gf)

aubergine fritters 5.-

pesto (gf) (n)

courgette chips 3.-

mediterranean vegetables 5.-

rosemary, garlic and sea salt (v) (gf)

fries (v) 3.-

seasonal vegetable

your server will know. price various

carne / meats

bistecca / steak 9.-

rump, garlic butter (gf)

short rib 9.-

cooked twice, sticky red wine jus

chicken 6.-

rosemary, garlic, lemon, parmesan (gf)

lamb skewers 7.-

lemon (gf)

tuscan sausage and borlotti beans 6.-

napolitana sauce

crispy pork belly 8.-

crumbed, pesto mayonnaise, peperonata (n)

bracirole 6.-

beef parcels filled with pesto, melted cheese (n)

pollo saltimbocca 7.-

chicken, prosciutto, sage, lemon, butter (gf)

sanguinaccio 6.-

black pudding in red wine

luganica 7.-

white bean puree, crispy fennel, truffle

lamb and polenta 8.-

slowly cooked shoulder, tomato, basil (gf)

anatra e pancetta 8.-

duck breast, crisp pancetta, mustard fruit (gf)

insalata / salad

polenta panzanella 4.5

polenta, tomato, roast peppers, chilli, olives (v) (gf)

watermelon and feta 5.-

pumpkin seeds, parsley, olive oil (v) (gf)

insalata verdi 4.-

summer mixed leaves, rocket (v) (gf)

tomato, red onion, oregano 4.-

olive oil, aged balsamic (v) (gf)

dolce / dessert

vanilla panna cotta summer fruit compote (gf)	5.5
white chocolate cannoli textures of strawberry (v)	5.5
homemade ice cream 2 scoops. various flavours (v) (gf) - served with cantucini (not gf) (n)	5.5
tiramisu (v)	5.5
chocolate pave hazelnut syrup, biscotti crumb, raspberry, cocoa meringue	6.-
cinnamon struffoli napolitan sticky fried dessert, cinnamon sugar, vanilla ice cream(v)	5.-

for sharing...

tutto il gelato a scoop of each of our five featured home-made ice creams (gf)	13.-
dolce cicchetti a sampling platter - tiramisu, chocolate pave, cannoli, struffoli (n)	15.-
deli cheeses gorgonzola, provolone, taleggio, italian crackers, fruit and quince jam	8.-
vin santo and cantucini 100mil	8.-

“cicchetti”

a venetian term for
small plates, similar
to tapas or mezze

spring summer menu

cafe

cappuccino	3.-
latte	3.-
espresso	2.-
double espresso	3.-
americano	2.5
liquor	6.-
your choice of liquor	
tea (various)	2.-

Please be sure to inform us of any serious allergies
to ensure we prepare a suitable meal
for your enjoyment.

Written allergen advice is available.
Your server or chef will be happy to advise you.

(v) = dish contains no meat or fish
(n) = dish contains nuts
(gf) = gluten free

Where possible we try to use vegetarian cheeses.
Check with us to confirm which cheeses are vegetarian.

Please note that dishes including fresh fish may contain bones.

www.nuovo-restaurant.co.uk



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