



NOVELLA

ANTIPASTI

Ricotta (V) 10

Crostini, Hazelnuts,
Spicy Honey

Novella Meatballs 14

Veal & Ricotta, Pomodoro,
Basil

Spring Panzanella (V) 12

Burrata, Carrots, Fava Beans,
Snap Peas, Artichoke, Pickled Onion,
Croutons

Chef's Salumi Board 16

Seasonal Salumi & Cheese,
Olives, Gnocco Fritto

Mussels alla Diavolo 14

Jalapeno, Spring Onions,
Cannolini Beans, Seafood
Brodetto

INSALATA

Escarole(V) 10

Walnuts, Cacio de Roma,
Red Onion, White Balsamic
Vinaigrette

Chopped Salad 12

Crispy Prosciutto, Olives,
Smoked Mozzarella, Chickpeas,
Red Wine Vinaigrette

Novella Insalata 10

Baby Kale, Strawberry, Speck,
Lemon Vinaigrette

PRIMI

ALL PASTA MADE IN-HOUSE

Bucatini Cacio e Pepe(V) 16

Black Pepper, Pecorino

Orecchiette 19

Housemade Fennel Pork Sausage,
Pepperonata

Ricotta Ravioli(V) 19

Asparagus, Peas, Smoked Ricotta
Salata

Cavatelli al Pomodoro(V) 17

Basil, Mozzarella

Spaghetti Carbonara 21

Housemade Guanciale, Egg, Black
Pepper, Scallions

Squid Ink Strozzapreti 24

Jumbo Lump Crab, Jalapeno,
White Wine, Lemon Breadcrumbs

**All pasta can be substituted for
gluten free except ravioli**

Rigatoni 23

Short Rib Ragu

WEEKLY SPECIALS

Tuesday

Pasta of the Day

Wednesday

**Short Rib & Polenta with
Horseradish Gremolata (GF)** 26

Thursday

**Lobster Fra Diavolo with
Bucatini** 28

Friday

Stufato Di Pesce Misto 26

Saturday

Eggplant Parmesan (V) 20

Sunday

**Sunday Gravy with
Rigatoni** 18

Local Purveyors

Coastal Local Seafood

Dee-Jay's Custom Butchering

Hershberger Farms



SECONDI

NY Strip Steak 40

Broccolini, Marinated Peppers
Herb Gremolata

Chicken (GF) 24

Smashed Fingerling Potatoes,
Sauce Piccata, Lemon

Market Fish(GF) 28

Salsa Verde, Spring Bean Salad

Risotto Primavera 21

Spring Scoffata, Parmesan
Cheese

CONTORNI

Snap Peas and Speck (GF) 10

Sauteed Speck

Crispy Fingerlings (V),(GF) 10

Charred Spring Onion Pesto

Asparagus Cacio e Pepe(V)(GF) 10

Black Pepper, Pecorino

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(VG) Vegan, (V) Vegetarian, (GF) Gluten Friendly / 170 W Olentangy Street, Powell, OH 43065 / 614.389.6698 / novellaosteria.com

		GLS	BTL
SPARKLING			
Prosecco	<i>Ruffino</i> – Brut Or Rose, Prosecco, 187ml	12	12
Prosecco	<i>Zonin</i> – Prosecco	–	37
Moscato	<i>Martini & Rossi</i> – Spumante, Asti	–	45
Franciacorta	<i>Ca' Del Bosco</i> – Extra Brut Cuvee Prestige, Lombardy	–	87
WHITE WINES			
Pecorino	2018 <i>Marramiero</i> – Abruzzo	11	43
Cortese	2018 <i>Castelvero</i> – Piemonte	9	35
Gavi	2019 <i>La Scolca</i> – Superiore di Gavi	12	47
Moscato D'asti	2019 <i>Carlo & Sylvia</i> – Piedmont	10	39
Falanghina	2017 <i>Feudi San Gregorio</i> – Falanghinan	–	62
Chardonnay Blend	2019 <i>Vecchia Cantina</i> – Bianco Toscano	8	31
Sauvignon Blanc	2018 <i>Dipinti</i> – Vigneti Delle Dolomiti	10	39
Pinot Grigio	2018 <i>San Simone Rondover</i> – Grave del Friuli	11	43
Vermentino	2019 <i>Sassoregale</i> – Maremma Toscana	10	39
Chardonnay	2017 <i>Kellerei Cantina Andrian</i> – Somereto, Alto Adige	–	52
Pinot Bianco	2018 <i>Kettmeir</i> – Alto Adige - Sudtirol	–	54
ROSE WINES			
Rose Sangiovese	2019 <i>Rocca Di Montemassi</i> – Renaissance, Toscana	8	31
Rose Corvina Veronese	2018 <i>Ottella</i> – Roses Roses, Veneto	–	34
RED WINES			
Barbera D'asti	2017 <i>Convento Cappuccini</i> – Piemonte	10	39
Pinot Noir	2017 <i>Folonari</i> – Provincia di Pavia	11	43
Cannonau	2018 <i>Cantina Pedres</i> – Cannonau Di Sardegna	–	51
Nerello Mascalese	2014 <i>Ferriato</i> – Signum Aetnae, Castiglione Di Sicilia	–	300
Chianti	2018 <i>Cavalier D'oro</i> – Chianti	8	31
Nero D'avola	2018 <i>Colosi</i> – Ottella, Sicilia	11	43
Corvina	2018 <i>Masi</i> – Campofiorin Rosso Del Veronese	13	51
Nebbiolo D'langhe	2017 <i>Giovanni Rossa</i> – Langhe	–	55
Pinot Nero	2010 <i>Torti</i> – Lombardy	–	60
Nebbiolo	2017 <i>Travaglini</i> – Vendemmia, Gattinara	–	77
Barbaresco Nebbiolo	2017 <i>Pertinace</i> – Barbaresco Vigneto Marcarini	–	95
Chianti Classico	2015 <i>Carpineta Fontalpino</i> – Chianti Classico	–	100
Barolo	2015 <i>Ascheri</i> – Barolo, Pisapola	–	150
Montepulciano D'abruzzo	2017 <i>Cantina Valle Tritana</i> – Abruzzo	8	31
Merlot	2018 <i>Villa Rocca</i> – Vino Varietale Prodotto, Italy	9	35
Valpolicella Classico	2018 <i>Giuseppe Campagnola Le Bine</i> – Veneto	10	39
Cabernet Sauvignon	2017 <i>Feudo Principi Di Butera</i> – Sicily	11	43
Primotivo	2017 <i>Cantele</i> – Puglia	12	47
Valpocella Ripasso, Corvina Blend	2018 <i>Bertani</i> – Veneto	–	50
Vin Noble Di Montepulciano	2012 <i>Cantina Del Redi</i> – Tuscany	–	66
Cabernet Sauvignon	2015 <i>San Simone</i> – Nexus – Friuli Grave	–	50
Cabernet Sauvignon	2016 <i>Bibi Graetz Grilli</i> – Rosso Toscana	–	70
Amarone	2016 <i>Luigi Righetti</i> – Capitel Roario – Amarone Classico	–	87
Super Tuscan	2017 <i>Gaja, Ca'Marcanda Toscano Promis</i> – Toscana	–	120
Sangiovese	2015 <i>Castello Banfi</i> – Brunello Di Montalcino	–	180
Cabernet Sauvignon Blend	2017 <i>Sassicaia</i> – Tenuta San Guido	–	300

CLASSIC 12

Toronto

Rye, Fernet Branca, Bitters

Rosita

Tequila, Ramazzotti Rosato, Cardamaro, Dry Vermouth

Blackthorne

Irish Whiskey, Contratto Americano, Dry Vermouth

Tuxedo

Local Gin, Martini Ambrato, Luxardo Maraschino, Absinthe

Man O' War

Bourbon, Cinzano Rosso, Curacao, Lemon

Jungle Bird

Rum, Campari, Pineapple, Lime

APERITIVO 10

Spritz

Aperol, Orange Blossom, Brut Prosecco, Sparkling Water

Hugo

Elderflower, Prosecco, Mint

Mezzo e Mezzo

Zucca Rabarbaro, Appertivo Capalietti, Club Soda

Negroni

Gin, Campari, Punt e Mes

House Digestivo 11

Limoncello