



DRINKS

SIGNATURE COCKTAILS

Basil Smash

Gin | Basil | Lemon

15

Long Island Iced Tea

Vodka | Gin | White Rum | White Tequila
Triple Sec | Coca Cola | Lemon

14

Porn Star Martini

Vanilla Vodka | Passoã | Passion Fruit | Lime

15

Espresso Martini

Vodka | Espresso | Kahlua

14.50

Negroni

Gin | Vermouth | Campari

12

Whiskey Sour

Bourbon Whiskey | Brown sugar |
Lemon

13

Amaretto Sour

Bourbon Whiskey | Amaretto | Lemon

13

Lychee Martini

Vodka | Lychee syrup | Vermouth

15

WINE, ROSÉ, PROSECCO

Red Wine

Glass 8.5 | 11
Bottle 46

White Wine

Glass 8.5 | 11
Bottle 46

Rosé

Glass 7.5 | 10.50
Bottle 47

Prosecco

Glass 7.5
Bottle 34

CHAMPAGNE

Moët

Glass 16
Bottle 140

Dom Pérignon

Bottle 470

Ace of Spade

Bottle 520

BEERS

Birra Moretti

330ml Bottle

9

Peroni

330ml Bottle

9



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SPIRITS

Grey Goose

Single 10.50
Double 20
0.7L Bottle 280

Belvedere

Single 9.50
Double 18
0.7L Bottle 260
1.75L Bottle 450

Courvoisier

Single 8.20
Double 15.50
0.7L Bottle 210

Wild Turkey

Single 9.50
Double 18
0.7L Bottle 199

Tequila

Single 7.50
Double 14
0.7L Bottle 195

Hennessy

Single 9
Double 17
0.7L Bottle 240

Disaronno

Single 7
Double 13.50
0.7L Bottle 180

Jack Daniels

Single 8
Double 17
0.7L Bottle 200

Absolut Vodka

Single 7.50
Double 14
0.7L Bottle 195

Gin

Single 8
Double 17
0.7L Bottle 200

Don Julio 1942

Single 30
Double 60
0.7L Bottle 499

Patrón XO Cafe

Single 22

NON ALCOHOLIC

Still Water

5.5
8

Sparkling Water

5.5
8

Coca Cola

5

Lemonade

5

Tonic Water

4.5

Red Bull

5.5

Orange Juice

With Ice

4.5

Pineapple Juice

With Ice

4.5

Cranberry Juice

With Ice

4.5

Organic Pure Green Tea

5.5

Organic Camomile Tea

5.5

Organic Peppermint Tea

5.5

Mocktails Available 11

ANTIPASTI

Starters

- | | | | |
|--|----|--|------|
| Calamari con limone e aglio | 12 | Bruschette al pomodoro | 7.50 |
| Fresh deep fried calamari with lemon and house-made aioli | | Fresh tomato and basil salad on slices of crispy white bread, made with the finest olive oil | |
| Bresaola con rucola, scaglie di parmigiano e olio d'oliva | 14 | Insalata caprese | 9 |
| Bresaola, Italian cured beef, topped with rocket, drizzle of the finest olive oil, lemon and parmesan shavings | | Salad with ripe tomato silces, mozzarella, fresh basil and a drizzle of the finest olive oil and balsamico | |

PRIMI

Mains

- | | | | |
|--|-------|--|----|
| Cacio e Peppe | 12 | Rigatoni al Gorgonzola | 16 |
| Spaghetti in a creamy cacio e peppe sauce made with pecorino romano and freshly cracked black pepper | | Rigatoni in creamy gorgonzola sauce, topped with freshly grated parmesan | |
| add Truffle oil +£3.50 | | | |
| Ragu' alla bolognese | 22 | Rigatoni alla 'Vodka' | 20 |
| Tagiatelle in rich bolognese sauce, made with slow cooked coarsley minced beef topped with freshly grated parmesan | | Rigatoni in rich and creamy vodka sauce, made with crushed Italian tomato, cream and peperoncino, deglazed with Vodka, topped with basil and freshly grated parmesan | |
| Pesto Genovese | 15 | Linguine con Gamberi | 26 |
| Trofie in fresh house-made pesto genovese, made from basil, pine nuts and fresh parmesan | | Linguine aglio e olio made with cherry tomatoes, thinly sliced garlic, olive oil and fresh seared king prawns | |
| Pesto Bianco | 16.50 | | |
| Spaghetti in pesto bianco, made from lemon, walnuts, ricotta and fresh parmesan | | | |



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DOLCI

Desserts

Panna cotta con fragola

8

House-made panna cotta with the
aroma of vanilla, served with
strawberry sauce

Tiramisù

8.50

Coffee-flavoured Italian dessert.
Ladyfingers (savoiardi) dipped in coffee,
layered with a whipped mixture of eggs,
sugar and mascarpone, flavoured with cocoa

Classic Cheesecake

7

A slice of creamy cheesecake with a
drizzle of chocolate sauce

Gelato

6

Two scoops of vanilla ice cream with a
choice of chocolate or strawberry sauce



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Grazie!

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