

Meat

Grilled Sliced Filet Mignon

Sauce Bordelaise

Roasted Baby Lamb Chops

Baby arugula, roasted red peppers, lamb jus

Sliced Strip Steak Florentina

Sauteed spinach, extra virgin olive oil

Rosemary Marinated Pork Loin

Creamy polenta, oven dried tomato glaze

Seafood

Oreganata Crusted Tilapia

Roasted red pepper beurre blanc

Shrimp Fra Diavolo

Spicy garden marinara

Pesto Roasted Salmon

Citrus beurre blanc

Zuppa di Pesce

Sweet maine lobster, shrimp, scallops, calamari, mussels, clams, garden marinara

Tilapia

Sicilian capers, oven roasted tomatoes, lemon, white wine

Parmigiana

Chicken

\$95-

Veal

\$155-

Shrimp

\$170-

Eggplant

\$85-

Meatball

\$75-

Wine Gift Baskets

We can create wine baskets for any occasion and at any price

California Cabernets

Tuscany

Spain

Sicily & Sardegna

France

Australia

and many more styles

Add cheeses, sopressata, olive oils or fresh pastas to any baskets

Off-Premise Catering

We specialize in catering special events in offices and houses.

Speak with one of our catering managers to personalize & customize your next event.

Whether it is a small dinner party, corporate lunch, bridal party,

bar/bat mitzvah

Wine Dinners

Wine & Cheese Tastings

Luncheons

Brunches

Lobster Bakes

Backyard BBQ's

novità
wine bar • trattoria

takeaway catering menu

Order trays from
Novità for your next
office luncheon or
special occasion

860 Franklin Avenue
Garden City NY 11530
516.739.7660

www.novita-ny.com
email: novita@optonline.net

full trays serve 15 to 18 people

Antipasti

	<u>1/2 tray</u>	<u>full tray</u>
Italian Cheese Selection <i>Selection of hand crafted cheese from throughout Italy's regions</i>	\$50-	\$95-
Domestic Cheese Selection <i>Selection of hand crafted from Italy & America</i>	\$50-	\$95-
Italian Meat Selection <i>Selection of dried, sweet & spicy sausages, salami, ham</i>	\$50-	\$95-
Fresh Mozzarella & Tomato <i>House-made fresh mozzarella, fresh tomatoes, basil, balsamic reduction</i>		\$75-
Eggplant Rollatini <i>Breaded eggplant rolled with basil, ricotta, fresh tomato sauce</i>		\$75-
Tomato Bruschetta <i>Aged balsamic reduction</i>		\$65-
Fried Calamari <i>Lemon caper aioli, charred tomato marinara</i>		\$90-
Baked Clams Toscana (3 dozen) <i>Preserved lemon chardonnay broth</i>		\$40-
Cozze <i>Mussels fra diavolo, marinara or white wine</i>		\$46-
Vongole <i>Clams, white wine, lemon, fresh garlic</i>		\$65-
Mini Arancini <i>Forest mushroom & fontina rice balls, red pepper coulis</i>		\$45-
Jumbo Shrimp Cocktail Display <i>Chianti cocktail sauce</i>		\$125-

Pizza

Thin Crust Naples Style (Individual 11 inch)
Margarita, Sausage & Broccoli Raab, Meatball, Five Mushroom Truffle

Grandma Style



Salad

	<u>1/2 tray</u>	<u>full tray</u>
Seafood salad <i>Baby shrimp, mussels, scungili, grilled octopus & calamari, lemon basil citronette</i>	\$70-	\$140-
Chopped hearts of romaine <i>Grape tomatoes, creamy Caesar dressing</i>		\$48-
Mixed greens <i>Crumbled blue cheese, candied almonds, cippolini, blood orange vinaigrette</i>		\$48-
Tri color Salad <i>Balsamic vinaigrette</i>		\$48-
Tossed salad <i>Red wine vinaigrette</i>		\$45-
Wild arugula <i>Sun dried cherries, gorgonzola picante, spiced pecans, honey balsamic</i>		\$55-
Baby spinach <i>Cabernet beets, cracked Sicilian olives, goat cheese crostini, roasted shallot vinaigrette</i>		\$55-

Veal

Veal Saltimboca <i>Prosciutto, sautéed spinach, fresh mozzarella, brown sauce</i>	\$175-
Veal Marsala <i>Wild mushrooms, marsala wine sauce</i>	\$155-
Veal Milanese <i>Baby arugula, roasted peppers, shaved parmesan, olive oil</i>	\$155-
Veal Piccata <i>White wine, lemon, crispy capers</i>	\$155-

Panini

Medium Tray <i>Includes 5 different panini</i>	\$50-
Large Tray <i>Includes 10 different panini</i>	\$90-

Pasta

	<u>full tray</u>
Rigatoni Ragu <i>Meatballs, braised pork, veal & sausage</i>	\$105-
Baked Cheese Ravioli <i>Blistered tomato pomodoro</i>	\$90-
Lasagna <i>Meat sauce & cheese</i>	\$85-
Lobster Ravioli <i>Black pepper truffle cream</i>	\$150-
Cavatelli Salsiccia <i>Crumbled italian sausage, broccoli raab, shaved garlic & oil</i>	\$85-
Rigatoni Bolognese <i>3 meat bolognese</i>	\$85-
Penne Pomodoro <i>Crispy pancetta, chards of pecorino</i>	\$80-
Linguine Clams <i>Red or white</i>	\$95-
Bucatini Frutti di Mare <i>Calamari, shrimp, clams, mussels, fresh tomato sauce</i>	\$120-
Penne ala Vodka <i>Crispy pancetta, chards of pecorino</i>	\$85-
Tortellini Carbonara <i>Pancetta, parsnips, peas</i>	\$85-

Chicken

Chicken Rollatini <i>Stuffed with farmers ham, fontina, roasted peppers, brown sauce</i>	\$110-
Chicken Sorrentino <i>Topped with eggplant Milanese, fresh mozzarella</i>	\$100-
Chicken Scarpiello <i>Roasted chicken, potatoes, peppers, onions</i>	\$95-
Chicken Carciofi <i>Artichoke hearts, sun dried tomatoes, pinot bianco broth</i>	\$95-
Chicken Piccata <i>White wine, lemon, crispy capers</i>	\$90-

