



# Mother's Day

**NOVE**  
ITALIAN BISTRO

3900 Richmond Avenue  
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## Appetizers

<b>BAKED CLAMS &amp; SHRIMP OREGANATA</b>	<b>16</b>
<i>Garlic-herbed breadcrumbs, white wine and butter</i>	
<b>FILET MIGNON CARPACCIO</b>	<b>16</b>
<i>Thinly-sliced beef with truffle oil and shaved parmesan over arugula</i>	
<b>MARYLAND-STYLE CRAB CAKE</b>	<b>16</b>
<i>Jumbo lump crabmeat with a spicy pepper aioli</i>	
<b>FRUTTA DI MARE</b>	<b>18</b>
<i>Calamari, shrimp, octopus and scungilli with a lemon-citrus dressing</i>	
<b>MOZZARELLA IN CARROZZA</b>	<b>10</b>
<i>Served with fresh tomato sauce</i>	
<b>CRISPY CALAMARI SALAD</b>	<b>12</b>
<i>Fried and tossed with a spicy pepperoncini sauce over arugula and fennel</i>	
<b>FRESH MOZZARELLA SALAD</b>	<b>15</b>
<i>Heirloom tomatoes and a basil-infused oil</i>	

## Salads

<b>CLASSIC CAESAR SALAD</b>	<b>10</b>
<i>Romaine, shaved parmesan, croutons and anchovies</i>	
<b>MIXED GREENS SALAD</b>	<b>10</b>
<i>Baby arugula, olives and sliced tomato with a balsamic vinaigrette</i>	
<b>SICILIAN SALAD</b>	<b>11</b>
<i>Baby arugula, fennel, oranges, black olives, onions, blood orange vinaigrette</i>	

## Pastas

<b>RIGATONI NOVÉ</b>	<b>17</b>
<i>Prosciutto, Shiitake mushrooms, arugula, smoked mozzarella, onions &amp; garlic</i>	
<b>FILETTO DI POMODORO</b>	<b>18</b>
<i>Onions, prosciutto and fresh tomato served with a side of warm ricotta</i>	
<b>SWEET PEA RAVIOLI</b>	<b>18</b>
<i>Housemade with crispy prosciutto and a parmesan cream sauce</i>	
<b>LOBSTER RISOTTO</b>	<b>25</b>
<i>Spring vegetables and black truffles</i>	
<b>RICOTTA &amp; BASIL GNOCCHI</b>	<b>18</b>
<i>Roasted tomatoes, sweet garlic, black olives and goat cheese</i>	

## Entrées

<b>FILET OF SOLE</b>	<b>25</b>
<i>Oven-baked and topped with crabmeat and herbed breadcrumbs</i>	
<b>CHICKEN FLORENTINE</b>	<b>22</b>
<i>Topped with Prosciutto di Palma and served over a bed of creamed spinach</i>	
<b>COSTATE DI MAIALE</b>	<b>22</b>
<i>Brined double-cut pork chop with hot and sweet peppers and broccoli rabe</i>	
<b>SEAFOOD FRA DIAVOLO</b>	<b>34</b>
<i>6oz lobster tail, clams, mussels and calamari served over black linguini</i>	
<b>ATLANTIC SALMON</b>	<b>24</b>
<i>Honey-mustard glazed and served over spring vegetables</i>	
<b>COSTATA DI VITELLO</b>	<b>36</b>
<i>Grilled milk-fed veal chop with local sautéed mushrooms</i>	
<b>VEAL PICCATA</b>	<b>24</b>
<i>With sautéed artichoke hearts in a lemon and white wine sauce</i>	
<b>SHELL STEAK SICILIAN</b>	<b>29</b>
<i>Sliced oven-roasted Black Angus beef topped with seasoned breadcrumbs</i>	
<b>SURF 'N TURF</b>	<b>44</b>
<i>Grilled sweet water prawns coupled with a petite filet mignon</i>	