



NOVE



'Nove' translates to the number 9 in Italian, and, it for us represents the nine fundamentals of Food and Hospitality - Simple, Authentic, Fresh, Locally Sourced, Seasonal, Nutritious, Zero Waste, Low Environmental Impact, and Exceptional Service.

We hope you enjoy Nove, as much as we have enjoyed bringing her to life.

*Grazie,
Team Nove*

N.



Breakfast



9:00 am-12:00 pm (Saturday - Sunday)

Eggs Benedict

(Served with hollandaise sauce, brioche bun and green salad)

Florentine

450

With creamed spinach, brown garlic, and crispy shallots

Hemingway

450

Smoked salmon, fresh dill, and capers

Chicken Salami and Basil

450

Eggs (Served with toast and a side salad)

Scrambled Eggs with Truffle Oil

350

Turkish Eggs

450

Garlic curd, soft poached eggs, chilli butter and sourdough toast

French Omelette (3 Eggs)

Classic

450

Mushroom and Truffle Oil

450



Waffles

Seasonal Fruit and Cream

Chunky seasonal fruit, pistachio, and fruit ice-cream

300

Choco Chips

Caramelized nuts, choco chips with nutella and toffee sauce

300

Crêpes

Eggs, Spinach and Cheese

300

Mushroom

300

Nutella

300

French Toast

Berry Compote and Cinnamon Butter

450

Toast

Avocado Toast with Poached Egg

400

Bowls

Açaí Bowl

600

Granola Bowl

500

Platter

Breakfast Platter

600


Eggs, sausage, spinach, and baked beans



Mushroom with Truffle Oil

Soup



Mushroom with Truffle Oil	350
Classic Minestrone with a Dollop of Pesto	295
Roasted Pumpkin soup with cream	320
Cherry Tomato and Bell Pepper	315
 Seafood Bisque with Tortellini	400



Beetroot Carpaccio

Salads



	Quinoa	365	
	Red and white quinoa, avocado, pomegranate, and almond flakes in house dressing		
	Beetroot Carpaccio (Nove Signature)	365	Must Try!
	Sliced beetroot, feta cheese mousse, lollo rosso, and walnuts		
	Classic Caesar	365	
	Romaine lettuce, olives, cherry tomato, croutons in house dressing with parmesan shavings		
▲	Norwegian Pear	399	Must Try!
	Poached pear, smoked salmon, avocado, and beetroot caviar, tossed in balsamico dressing		
	Buratta Salad	515	
	Creamy, fresh buratta, seasonal greens, sun-dried tomatoes, figs, almond flakes, and house dressing		
▲	Citrus Grilled Chicken	389	Must Try!
	Seasonal greens, charred orange, citrus pulled, and avocado, tossed in citrus dressing		
	Goats Cheese Mousse Salad (Nove Signature)	375	
	Seasonal greens, beets, figs, orange segments, toasted nuts with pesto drizzle		
	*Add Grilled Chicken	85	



Cheese Board

Antipasti Veg



Quattro Bruschetta

Tomato & basil, sautéed mushroom, roasted eggplant, goat cheese & caramelized onion

365

Must
Try!

Cotelette

Cutlet with house salad, pesto mayo, and parmesan

34

5

Arancini

Arborio rice balls stuffed with mozzarella cheese in tomato basil sauce

375

Must
Try!

Fried Eggplant Parmigiana

Grilled eggplant rolled with spinach and ricotta, and baked in mamma rosa sauce

345

Cheese Board

Assorted cheese, crackers, nuts and fruits

565



Flat Bread

Antipasti Veg



Mushroom Croquettes

399

Fried Gnocchi Pesto

375

**Artichoke & cream cheese stuffed gnocchi
with tomato cream**

415

Grilled Broccoli

350

Flatbread (Nove Signature)

Layered crisp flatbread with oregano, cream, and sage oil

355

Baked Brie

Served with melba toast and rocket salad

449

*Must
Try!*

*Must
Try!*



Tuscan Garlic Prawns

Antipasti **Non-veg**



Lamb Panzerotti 449

Lamb panzerotti served with yellow peppers and walnut dip

Pollo Alfredo 389

Cheese-stuffed chicken with cheesy parmesan

Must
Try!

Pollo with Sun-dried Tomato 389

Marinated boneless chicken thighs with sun-dried tomatoes

Fish Skewers 385

Marinated fish, rocket with tartare sauce

Must
Try!

Tuscan Garlic Prawns (Nove signature) 450

Prawns in a cheesy sun-dried tomato pesto sauce served with bread

Polpetta 395

Caramelized shallots, chicken meatballs in marinara sauce

Pesto Fish 375

Grilled fish served with caponata

Mustard Chicken Croquettes ^{NEW} 425



Pumpkin Tortellini



Pasta

(Traditionally Handcrafted, contains egg)

Maccheroni (Nove Signature)

Handcrafted cheesy macaroni gratin pasta with fried onions

415

Must
Try!

Fettuccine Fungi

Shiitake, Porcini, and button mushroom

465

Pumpkin Tortellini

Roasted pumpkin stuffed with halloumi cheese

415

Must
Try!

Fettuccini Aglio Olio Pepperchino

Olive oil, garlic, chilli flakes and parsley

385

Spinach Ricotta Ravioli (Nove Signature)

Wilted spinach, ricotta, and sage

415

Must
Try!

Garden Gnocchi

With Mascarpone fondue

550

Butternut Squash Gnocchi with Sage Butter

Brown butter, sage, and parmesan

600

Must
Try!

Veg Lasagna ^{NEW}

450



Chicken Ragout Spaghetti



Pasta Non-veg

(Traditionally Handcrafted)

Chicken Ragout Spaghetti (Nove Signature) 445

Tender chicken with Italian herb-flavoured mince sauce

Spinach & Lamb Lasagna 550

Layered cheesy lamb ragout with wilted spinach

Minced Chicken Lasagna NEW 500

Tagliatelle Pasta with Slow Cooked Lamb 600

Slow cooked minced lamb with tomato, basil, & parmesan

Tortelli with Duck Ragout 600

Duck meat stuffed pasta, with onion soubise & espagnole

Linguini Scampi 495

Sage infused butter with cherry tomato, capers, in alfredo

Lobster Mac & Cheese 999

Lobster with cheesy macaroni, panko & parmesan crust

Sea Food Spaghetti 550

Squid, shrimp in confit garlic, fresh cherry tomato sauce

Must Try!

Must Try!



Linguini Scampi



Make Your Own Pasta

Pick Your Sauce

Arrabiata / Pesto / Alfredo / Butter Garlic

Pick Your Pasta

400

Spaghetti (eggless)

Tagliatelle

Pumpkin Tortellini

Spinach Ravioli

Fettuccine(eggless)

Macaroni (eggless)

Gnocchi

Risotto

Add On's

Non-Veg

Add On's

Veg

Grilled Chicken

85

Broccoli

70

Smoked Chicken

95

Artichoke

100

Grilled Shrimp

125

Veggies

60

Lobster

400

Sundried Tomato

80

Mushroom

60



Deep Dish Pizza

Pizza Veg



(Handcrafted and Wood fire)

Margherita 445

Tomato, mozzarella and basil

Quattro Formaggi 445

Four kinds of cheese, pesto, Italian seasoning, and onion

Al Funghi 475

Roasted mushroom creamy sauce, trio mushroom drizzle, truffle oil

Grilled Eggplant and Tomatoes 465

Herb marinated grilled eggplant, mozzarella, and tomato slices

Traditional Pesto Pizza 465

Pesto Sauce, Cherry tomatoes and mozzarella

Pesto Pizza 465

Marinara sauce with brie, arugula, onion, broccoli, and zucchini

Artichoke 485

Artichoke cream, artichoke hearts, spinach and cream sauce

Potato Rosemary^{NEW} 495

Blue cheese sauce Mozzarella slice potato rosemary and sage oil

Neapolitan (Nove Signature) 465

Fresh bocconcini, basil, pomodoro sauce

Deep Dish Veg Pizza 600

Chicago-style thick pizza baked in a pan and stuffed with cheese, marinara sauce, assorted vegetables, and parmesan

Must
Try!

Must
Try!



Meat Lovers



Pizza Non-veg

(Handcrafted and Wood fire)

Meat Lovers (Nove Signature)

495

Grilled chicken,smoked chicken,frankfurt sausage

Deep Dish Non Veg Pizza

700

Chicago-style thick pizza baked in a pan and stuffed with cheese,marinara sauce,grilled chicken,olives,and parmesan

Bianco with egg yolk NEW

485

Alfredo sauce Mozzarella ricotta feta cheese thyme and egg yolk

Lamb Meatball NEW

555

Tomato sauce Mozzarella onion lamb meat balls and jalapenos

Smoked chicken with kale NEW

515

Tomato sauce Mozzarella gauda cheese confit garlic smoke chicken kalamata and kale

Must Try!



Napolitian Pizza



Make Your Own Pizza

Nepolitian / Thin / Regular / Deep Dish **350**

Pick Your Sauce

Marinara / Pesto / Alfredo

Pick Your Cheese

65

Mozzarella

Cheddar

Parmesan

Provolone

Add Ons: **Non-Veg**

Grilled Chicken	85
Smoked Chicken	95
Grilled Shrimp	125
Minced Lamb	250

Add Ons: **Veg**

Broccoli	70
Artichoke	100
Veggies	60
Sundried Tomato	80
Mushroom	60



Almond Crusted Salmon

Secondi



Mushroom Risotto (Nove Signature)

525

Fresh porcini, shiitake, button mushroom with mascarpone cheese



Seafood Risotto

625

Seafood, butter, and parmesan



Braised Lamb

1050

Braised lamb, red skin dauphinoise potato, and grilled exotic vegetables



Almond Crusted Salmon (Nove Signature)

900

Confit potato, herbed vegetables served with apple salad and caper-berry butter emulsion



Grilled Chicken Breast

425

Grilled chicken breast served with garden greens in mushroom sauce and mashed potato



Grilled Chicken Leg

429

Skin on chicken with bell pepper, quinoa, and tomato cream sauce



Grilled Solefish served with Grilled Vegetables

550

Pan grilled solefish with gnocchi, vegetables, and sun-dried tomatoes, and pink peppercorn sauce



Chicken Wellington

599

Succulent herb chicken wrapped in puff pastry served with peppers and seasonal greens

Baked Artichoke Heart

475

Must Try!

Must Try!



Roasted Pepper, Sun Dried Tomato and Parmesan

Cruffle

(Served with a house salad)



Pesto, Bocconcini and Confit Tomato	450
Truffle, Mushroom and Goat Cheese	450
Roasted Pepper, Sun-dried Tomato and Parmesan	450
Avocado and Cream	515
▲ Smoked Salmon, Sour Cream, Capers with Poached Egg	499
Nutella with Caramelized Banana & Vanilla Gelato	450

Must
Try!



Quattro Formaggi Pizza

Side Dishes Veg



Garlic Bread 250

Pull Apart Garlic Cheese Bread NEW 300

Sauteéd Spinach NEW 250

Sauteéd Asparagus NEW 350

Must
Try!



Flourless Chocolate Cake with Cream

Dolci



Tres Leches 325

Tiramisu 375

Caramel Pudding 299

Flourless Chocolate Cake with Cream 350

Brunt Basque Cheese Cake 350

Churros with cinnamon sugar served with whipped cream, chocolate soil & chocolate sauce **NEW** 315

Mascarpone pannacotta served with salted caramel, chocolate bark & caramelised hazelnuts **NEW** 299

Crispy Ricotta cannolini with cream and roasted pistachios served with cream quenelle **NEW** 315

Must Try!

Must Try!

Must Try!



Beverage Menu

Coffee

Espresso	150
Double Espresso	200
Americano	180
French Press	250
Cortado	150
Mocha	200
Macchiato	180
Latte	200
Cappuccino	250
Iced Coffee	250
Affogato	300

Hot Chocolate

Nove Signature Hot chocolate	350
Salted Caramel Hot Chocolate	300

Must
Try!



Juice

Watermelon Basil	300
Orange	300

Must
Try!

Smoothies

Belgian Chocolate	300
Peanut Butter	300
Mixed Berry	300

Mocktails

Espresso Citrus Fizz	280
Espresso, cold-pressed orange juice, tonic	
* Ginger Berry Twist	280
Strawberry, pineapple, ginger, honey	
* Tropical Fusion	300
Mangoes, lychee, kiwi, parsley	
Chocolate Truffle Swirl (Nove Signature)	300
Chocolate frappe, truffle oil	
Green Smoothie (Nove Signature)	300
Avocado, spinach, kale, honey, almond milk	
Rose Apricot Mint Refresher	280
Rose, apricot puree, mint	
Coke	100

** Based on seasonal availability*



Our Locations: **Banjara Hills |
Kokapet**

DINE-IN TAKE AWAY DELIVERY CATERING

Our Catering Services

Birthday Parties
Dinner Parties
Corporate Events
Outdoor Events

Our Delivery Partners



SWIGGY



ZOMATO

Call us to know more:  Banjara +91 70958 76222
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