

Appetizers

Caprese 6.50

Fresh mozzarella cheese, Roma tomatoes, extra virgin olive oil, sweet basil, balsamic vinegar and capers

Grilled Portobello Mushrooms 7.25

Stuffed with sautéed spinach, sliced Roma tomatoes, goat cheese, and baked with a sun-dried tomato sauce and mozzarella

Salmon Crostini 6.95

Norwegian salmon lox on toasted sourdough with pesto, goat cheese, onions and capers

Baked Garlic 6.25

Oven-baked garlic with pesto, goat cheese and grilled sourdough toast

Cheezy Garlic Bread 3.75

Sourdough bread topped with garlic butter and Parmesan cheese

Bruschetta Pomodori 6.25

Grilled garlic bread with fresh Roma tomatoes, basil and garlic

Hot Artichoke Dip 6.95

Artichoke hearts mixed with dill, sautéed onions and Parmesan cheese baked in our wood-burning oven. Served with grilled sourdough

Soups

White Bean Minestrone ♥ Cup 3.95 • Bowl 5.75

Fresh vegetables, onions, risotto, cannellini beans, pesto and fresh Parmesan cheese

Southwest Corn Chowder Cup 3.95 • Bowl 5.75

Yellow and red peppers, onions and sweet corn with cream and potatoes

Maine Lobster Bisque Bowl 6.95

Lobster meat with tomatoes, onions, carrots, sherry and cream

Salads

Add chicken to your salad: Half 2.25 • Full 4.50

Add shrimp to your salad: Half 3.00 • Full 5.00

NEW! House Salad Half 4.25 • Full 8.50

Mixed greens, endive, caramelized walnuts, onions, cranberries, apples and Parmesan cheese tossed in apple cider vinaigrette

Chipotle Lime Chicken Half 6.75 • Full 11.50

Grilled chipotle chicken breast, chilled romaine and iceberg, tomatoes, yellow corn, scallions, roasted peppers, mozzarella and red cabbage tossed with a sweet and spicy chipotle chili dressing

Mary Lou's Chicken Salad Half 6.95 • Full 11.75

Grilled chicken breast, chilled hearts of romaine and garlic croutons tossed in our original aged balsamic, olive oil, garlic and lemon dressing with roasted peppers and Romano cheese (without chicken and roasted peppers, 5.00 half • 8.95 full)

Romaine & Watercress Half 5.50 • Full 9.50

Chilled romaine and watercress tossed with balsamic gorgonzola-basil dressing, and topped with gorgonzola and caramelized walnuts

Classic Caesar Salad Half 5.00 • Full 8.95

Chilled hearts of romaine with garlic croutons tossed in a creamy Caesar dressing

Chopped Salad Half 6.75 • Full 11.50

House-roasted turkey breast, salami, scallions, basil, mozzarella cheese and Roma tomatoes with a Dijon herb-mustard vinaigrette dressing

Oriental Chicken Salad Half 6.75 • Full 11.50

Grilled chicken breast, iceberg and romaine lettuce, crisp wontons, carrot slivers, peanuts, scallions and cilantro with a spicy peanut-ginger dressing

Greek Salad Half 6.50 • Full 10.75

Mixed greens, red onions, feta, cucumbers, Roma tomatoes, kalamata olives, and pepperoncinis with a garlic-lemon olive oil dressing

Wood-Fired Pizzas

Pizza Nova uses the highest quality ingredients in our recipes.

Our pizzas are hand-stretched then baked in our woodburning ovens.

We encourage you to share our pizzas, pastas and salads family style.

We guarantee you can taste the quality!

10" Pizza • 14" Pizza

NEW! "Thin Crust" Spicy Sausage & Onion Pizza 12.50 • 18.50

Tomato sauce, onions, spicy sausage, fresh mozzarella, Parmesan and fresh oregano

Gorgonzola Pear Pizza 12.50 • 18.50

Alfredo sauce and gorgonzola cheese pizza topped with fresh spinach salad tossed with balsamic vinaigrette, caramelized walnuts, onions and pears

Portobello & Pancetta Pizza

with Black Truffle Oil 12.50 • 18.50

Portobello mushrooms and black truffle oil with crispy pancetta, caramelized onions, fontina and Parmesan cheese

Thai Chicken or Shrimp 12.50 • 18.50

Scallions, bean sprouts, carrot slivers, cilantro and roasted peanuts with a spicy Thai peanut-ginger sauce

White Pizza 10.75 • 16.50

Fresh garlic, Alfredo sauce, pepperoni, mozzarella, fontina, ricotta and Parmesan cheese

Mediterranean Vegetarian Pizza ♥ 12.50 • 18.50

Fire-roasted portobello mushrooms, onions, zucchini, kalamata olives and tomatoes with mozzarella, fontina and feta cheese

Pizza Nova 10.95 • 17.75

Smoked Norwegian salmon, red onions, capers and mozzarella, fontina and goat cheese

Five Cheese 10.95 • 17.75

Smoked gouda, gorgonzola, mozzarella, fontina and Parmesan cheese, Roma tomatoes, garlic oil and fresh oregano

The Works (with Bait) 12.50 • 18.50

Pepperoni, sausage, mushrooms, black olives, onions, bell peppers and anchovies (on request)

Our Famous BBQ Chicken 10.95 • 17.75

Chicken marinated in our secret BBQ sauce, red onions, cilantro, and smoked gouda, mozzarella and fontina cheese

Margherita ♥ 9.75 • 15.95

Sliced Roma tomatoes, mozzarella and fontina cheese, garlic and fresh basil

Grilled Chicken Pesto 10.75 • 17.50

Marinated chicken with fresh pesto, sautéed mushrooms, sun-dried tomatoes, and scallions with mozzarella and fontina cheese

Goat Cheese 10.95 • 17.75

Fresh spinach, pancetta, red onions, and mozzarella, fontina and goat cheese

Hawaiian Pizza 10.95 • 17.75

Canadian bacon, fresh pineapple, tomato sauce, and mozzarella and fontina cheese

Pepperoni 10.45 • 14.25

Pepperoni, mozzarella and fontina cheese and tomato sauce

Mozzarella Cheese 8.95 • 12.25

Mozzarella and fontina cheese and tomato sauce

Create Your Own Pizza

Mozzarella Cheese Pizza

10" – 8.95 • 14" – 12.25

Additional Items, Per Item

10" – 1.50 • 14" – 2.00

Anchovies

Artichoke Hearts

Asparagus

Bean Sprouts

Bell Peppers

Black Olives

Broccoli

Canadian Bacon

Capers

Caramelized Onions

Chicken

Feta Cheese

Goat Cheese

Gorgonzola Cheese

Jalapeños

Kalamata Olives

Meatballs

Mushrooms

Onions

Pancetta

Pepperoni

Prosciutto

Pesto

Pineapple

Pine Nuts

Roasted Peppers

Salami

Sausage

Smoked Gouda Cheese

Spinach

Sun-Dried Tomatoes

Salmon Lox

Shrimp

Zucchini

We accept reservations. Local delivery available after 5 p.m. daily.

Pastas

Four-Cheese Ravioli with Asparagus 12.50

A blend of ricotta, Romano, Parmesan and feta cheese with fresh asparagus and Roma tomatoes in a reduced cream sauce

Linguine & Meatballs 9.75

Meatballs and tomato sauce with herbs, garlic and Parmesan cheese

Tomato Basil Angel Hair 8.95

Fresh tomatoes, basil, garlic and olive oil
(with goat cheese, add 1.50 • with shrimp, add 3.00)

Chicken Tequila Fettuccine 11.75

Fresh spinach fettuccine, chicken breast, peppers, onions and cilantro in a jalapeño cream sauce (substitute shrimp for 2.25)

Thai Chicken Linguine 11.75

Chicken breast, carrots, peanuts, bean sprouts, scallions, cilantro and fresh linguine in a spicy peanut-ginger sauce (substitute shrimp for 2.25)

Broccoli with Penne ♥ 8.95

Broccoli, fresh herbs, garlic, sun-dried tomatoes, olive oil and Parmesan cheese

Fettuccine Alfredo 8.75

Fresh egg fettuccine tossed with our creamy homemade Alfredo sauce, then topped with Parmesan cheese (add grilled chicken 2.25)

Pasta Nova 10.95

Smoked Norwegian salmon, tomatoes, scallions and capers tossed with egg fettuccine and cream and topped with fresh Parmesan cheese

Portobello Mushroom & Asparagus Fettuccine 11.50

Portobello mushrooms, asparagus, sun-dried tomatoes and garlic atop fresh egg fettuccine in a light wine and garlic cream sauce with Parmesan cheese

Penne with Italian Sausage & Roasted Peppers 10.25

Fire-roasted peppers, Italian sausage and fresh rosemary tossed with penne in a light cream sauce, topped with fresh Parmesan cheese

Fettuccine, Prawns & Prosciutto 13.95

Fresh egg fettuccine, large tiger shrimp and prosciutto in a garlic cream sauce with crushed red peppers and fresh Parmesan cheese

Pasta Marinara 8.50

Our house-made tomato sauce with onions, herbs, garlic and Parmesan cheese, over penne pasta. Topped with Parmesan cheese (with sausage, add 1.75)

Chicken & Mushroom Fettuccine 11.50

Fresh Italian herb fettuccine, chicken breast, prosciutto, crushed red peppers and button mushrooms in a garlic cream sauce with fresh Parmesan cheese

Sun-Dried Tomato & Pesto Linguine ♥ 10.25

Egg linguine with house-made pesto, toasted pine nuts, sun-dried tomatoes. Topped with fresh Parmesan cheese
(with goat cheese, add 1.50 • with shrimp, add 3.00)

Sides

Mediterranean Pasta Salad 4.25

Fusilli with onions, sun-dried tomatoes, spinach, kalamata olives and feta cheese

Fresh Sautéed Vegetables 2.95

Zucchini, yellow squash and broccoli sautéed with butter and fresh herbs

Garlic Mashed Potatoes 2.95

Skinless russet potatoes and roasted garlic with onion bits and Parmesan cheese

Macaroni & Cheese 5.95

Penne pasta and cheddar cheese baked in our wood-burning oven

Meatballs 4.35

Grilled Rosemary Chicken 4.35

Italian Sausage 3.75

Kid's Meals

For Kids Under 12. Kid's Meals include soft drink.

Pizza 5.95

Choice of: Hawaiian • Cheese • Pepperoni • Create-Your-Own
(limit two toppings), \$.50 per extra topping

Pasta 5.95

Choose one: Ravioli with Tomato or Alfredo Sauce • Macaroni & Cheese
• Penne with Alfredo Sauce, Marinara Sauce or Butter & Parmesan

Ice Cream with Kid's Meal 1.00

Specialties

NEW! Roasted Tomato & Basil Risotto 10.50

Fire-roasted tear drop tomatoes, fresh spinach, basil, Parmesan and fresh thyme

Lobster Risotto 13.50

Maine lobster, portobello and button mushrooms with fresh spinach and Parmesan cheese

Slow-Roasted Lamb Shank 14.95

Lamb shank and roasted vegetables in a tomato balsamic reduction served with garlic mashed potatoes

Parmesan Crusted Alaskan Halibut 15.95

Served with a white wine lemon broth on a bed of sautéed spinach and garlic mashed potatoes

Five-Cheese Meat Lasagna 9.75

Fresh egg lasagna layered with meat, ricotta, Parmesan, mozzarella, fontina and goat cheese then baked in our marinara sauce

Chicken Marsala with Mushrooms 13.25

Chicken breast sautéed with portobello and button mushrooms in a light marsala wine cream sauce. Served with sautéed vegetables and garlic mashed potatoes

Chicken Piccata 13.25

Chicken breast sautéed in a white wine, lemon and caper cream sauce, served with sautéed vegetables and garlic mashed potatoes

Roasted Chicken 11.50

Half chicken roasted with fresh rosemary and garlic. Served with sautéed vegetables and garlic mashed potatoes

Desserts

NEW! Lava Cake 6.95

Flourless chocolate cake filled with chocolate fudge and served with Häagen-Dazs Vanilla Ice Cream

Nova's Apple Crisp 6.50

Granny Smith apples baked with cinnamon, raisins and brown sugar oat crumbles. Served hot with a brandy butter sauce and Häagen-Dazs Vanilla Ice Cream

Tiramisu 4.75

We use decaf espresso to soak ladyfingers, then layer them with creamy mascarpone cheese. Topped with powdered chocolate

Crème Brûlée 4.50

Made with whole vanilla beans and topped with a caramelized sugar crust

Beverages

See our Beer & Wine List

Sodas* 2.50

IBC Root Beer 2.75

Arizona Raspberry Iced Tea (20 oz.) 3.75

Iced Tea* 2.50

Fresh Lemonade* 2.50

Apple Juice 2.50

Crystal Geyser Raspberry Juice Squeeze 2.75

San Pellegrino Sparkling Water 1/2 liter 2.95 • liter 5.00

Crystal Geyser Bottled Water (1/2 liter) 2.00

Coffee* 2.50

Hot Tea* 2.50

Milk 2.50

*complimentary refills

Sales tax will be added to all food and beverages sold. For your convenience, an optional 18% gratuity will be added to your bill for parties of 8 or more. No separate checks. \$10.00 wine corkage fee. We reserve the right to refuse service to anyone.

Ω ♥ These items were featured in the book "Healthy Dining in San Diego". And meet nutritional guidelines recommended by leading health organizations.

Point Loma • Hillcrest • Solana Beach