

SPECIALTIES

FISH AND CHIPS 15.00
Alaskan Cod deep fried in a light tepura flour batter. Served with crispy natural cut fries and housemate tartar and lemon

LOCALLY FAMOUS LASAGNA 16.00
Fresh egg lasagna layered with meat, ricotta, parmesan, mozzarella and smoked provolone baked in our wood-burning oven. Served with garlic toast

CHICKEN PICCATA 20.00
Chicken breast sautéed in a white wine, lemon and caper cream sauce. Served with seasonal vegetables and risotto

SLOW-ROASTED LAMB SHANK 21.00
Lamb shank and roasted vegetables in a tomato balsamic reduction. Served with risotto

SEARED SALMON AND RISOTTO 22.00
Fresh seasonal salmon, risotto with fresh tomato, basil, spinach and home-made pesto sauce

PARMESAN PANKO CRUSTED ALASKAN HALIBUT 24.00
Glazed with a white wine lemon butter sauce on a bed of sautéed spinach served with risotto with tomato, spinach, basil and parmesan

LUNCH SPECIALS

Served until 4:00

PASTA AND SALAD 13.00

Choose any of the following pastas: tomato basil angel hair, broccoli penne, fettucini alfredo, bolognese and a small best salad or caesar salad

PIZZA AND SALAD 13.00
Selected pizzas and our best salad or caesar salad. Pizza choices: bbq chicken, thai chicken, pepperoni/sausage/mushroom, goat cheese, pepperoni white or margherita pizza

(Gluten-free pizza crust available, add 2.00. Baked in a non-gluten-free wood-burning oven).

BURGERS, SANDWICHES, AND WRAPS

Includes your choice of asian cole slaw, fresh fruit or french fries

CLASSIC NOVA CHEESEBURGER 13.50
Choice angus beef with Tillamook cheddar cheese, grilled onions, lettuce, tomato, 10,000 island dressing on a brioche bun (add honey cured bacon 1.50)

MEATBALL SANDWICH 13.00
Meatballs covered with marinara sauce and melted mozzarella cheese. Served on a freshly baked bun (With onions or roasted peppers, add 1.00)

NOVA CHICKEN CLUB 13.00
Honey cured bacon, grilled chicken breast, gorgonzola cheese, roma tomatoes, aioli, iceberg lettuce and sliced avocado on a freshly baked bun

ROASTED TURKEY SANDWICH 13.00
House-roasted turkey breast, lettuce, tomatoes and onions on a freshly baked bun with cranberry-walnut pesto and aioli (With avocado, add 1.00)

ROASTED VEGGIE SANDWICH 13.00
Fire roasted portabello mushrooms, caramalized onions, tomatoes, grilled zucchini, goat cheese, mozzarella, pesto aioli and arugula with balsamic dressing

SPICY CHICKEN WRAP 12.75
Grilled chicken breast wrapped with avocado, lettuce, sautéed red onions, chili aioli and mozzarella cheese (Substitute iceberg lettuce for the wrap and make it a lettuce wrap!) (substitute shrimp 2.50)

DESSERTS

ICE CREAM 2.50
Warm housemade chocolate chip cookie fresh berry jam and whipped cream

TIRAMISU 6.00
Decaf espresso soaked lady fingers layered with creamy marscapone cheese and powdered chocolate

HOT LAVA CAKE 7.50
Flourless chocolate cake filled with chocolate fudge and served with vanilla ice cream

BOTTLED BEVERAGES

BOTTLED WATER 2.25
FLAVORED SAN PELLEGRINO 3.50
SAN PELLEGRINO 1/2 LITER 3.25 | FULL LITER 5.25
COCA COLA (HECHO IN MEXICO) 3.75
IBC ROOTBEER 3.75

KID’S MEALS

for kids under 12.
Kid’s meals include soft drink or apple juice

CHICKEN STRIPS 7.50
Lightly breaded chicken strips, served with our house made ranch dressing and a side of fruit

PASTA 7.50
Choice of: macaroni & cheese, penne with alfredo sauce, marinara sauce, or butter and parmesan

PIZZA 7.50
Choice of: hawaiian, cheese, pepperoni, create your own pizza - limit 2 toppings, each additional topping 50 cents

ICE CREAM WITH KID’S MEAL 1.25



Woodfired Pizzas Pastas & Salads

Newport Beach
2601 West Coast Hwy.
949.574.4099

Point Loma
5050 North Harbor Dr.
619.226.0268

Solana Beach
945 Lomas Santa Fe Dr.
858.259.0666

San Marcos
141 N. Twin Oaks Valley Rd.
760.736.8300

Pizzanova.net

Local Delivery Available After 5 P.M. Daily,
\$3 Delivery Charge
\$20 Minimum Order

Prices subject to change

SMALL PLATES

BRUSCHETTA POMODORO 9.00
Roma and heirloom tomatoes, balsamic, olive oil, garlic.
Toasted garlic sourdough.

PASTA NOVA 10.00
Norwegian smoked salmon, tomatoes, scallions and capers tossed with egg fettuccine and cream. Topped with fresh parmesan.

HAWAIIAN ANGUS SLIDERS 10.00
3 sliders with 10,000 island sauce, grilled pineapple, cheddar cheese, grilled onions on hawaiian rolls, includes fries

TEMPURA ASIAN PRAWNS 11.00
Four panko crusted prawns with a teriyaki ranch sauce and asian cole slaw

CHEEZY GARLIC BREAD 5.00
Parmesan and romano cheese toasted on garlic sourdough bread

BAKED GARLIC 8.00
Oven-baked garlic with pesto, goat cheese and grilled sourdough

MEATBALLS AND MARINARA 10.00
Six meatballs baked in our house made marinara sauce with fresh parmesan cheese

CALAMARI 11.00
Seasoned fried calamari. Served with your choice of lemon aioli or spicy marinara

CAPRESE 10.50
Fresh mozzarella cheese, heirloom tomatoes, extra virgin olive oil, sweet basil and balsamic vinegar

HOT ARTICHOKE DIP 10.50
Artichoke hearts mixed with dill, sautéed onions and parmesan and baked in our wood-burning oven. Served with grilled sourdough

SALMON CROSTINI 10.50
Norwegian smoked salmon on grilled sourdough with pesto, goat cheese, red onions and capers

BAKED MACARONI & CHEESE AU GRATIN 11.00
Tillamook cheddar and gruyere cheeses baked in our wood-burning oven with panko crumbs and parmesan cheese (Add grilled chicken breast 4.00 | add honey cured bacon 1.50)

HOT WINGS (KOREAN, TERIYAKI OR BUFFALO) 10.50
With gorgonzola blue cheese or ranch dressing (Korean style wings include toasted sesame seeds and scallions)

SOUPS

WHITE BEAN MINESTRONE 6.00
Fresh vegetables, onions, risotto, cannellini beans, pesto and fresh parmesan

SOUTHWEST CORN CHOWDER 7.00
Yellow and red peppers, poblano peppers, carrots, onions, sweet corn, cream and potatoes

MAINE LOBSTER BISQUE 9.00
Lobster meat with a puree of tomatoes, onions, carrots, sherry

SALADS

BEST SALAD SM 6.00 | 11.00 | PAN 40.00
Mixed greens, caramelized walnuts, dried cranberries, apples and gorgonzola cheese tossed with apple cider vinaigrette

CLASSIC CAESAR SALAD SM 6.00 | 11.00 | PAN 40.00
Hearts of romaine with garlic croutons tossed with a creamy caesar dressing and topped with shaved parmesan cheese (anchovies on request) (add crispy prosciutto 1.50)

HEIRLOOM TOMATO BURRATA SALAD 11.75 | PAN 42.00
Extra virgin olive oil and balsamic reduction, heirloom cherry tomatoes tossed with arugula (add prosciutto 2.00. | add avocado 1.50)

QUINOA GREEK SALAD 13.25 | PAN 49.00
Romaine lettuce, tricolor quinoa, red onions, feta cheese, english cucumbers, tomatoes, kalamata olives and pepperoncinis with a garlic lemon vinaigrette

BBQ CHOPPED CHICKEN 14.75 | PAN 55.00
Chopped lettuce and romaine with grilled chicken in BBQ sauce bacon, gorgonzola cheese, cucumbers, tomatoes and scallions with ranch dressing and tortilla strips

CHIPOTLE LIME CHICKEN SALAD 14.75 | PAN 55.00
Grilled chipotle chicken breast, chilled romaine and iceberg lettuce, tomatoes, roasted yellow corn, scallions, roasted peppers, mozzarella, tortilla chips and red cabbage tossed with a sweet and spicy chipotle chili dressing

CHOPPED SALAD 14.75 | PAN 55.00
Chilled romaine and iceberg lettuce, house-roasted turkey breast, sopressata salami, tomatoes, scallions, basil, mozzarella cheese with dijon-herb mustard dressing

MARY LOU’S CHICKEN SALAD 14.75 | PAN 55.00
Grilled chicken breast, chilled hearts of romaine and garlic croutons tossed with our original aged balsamic, olive oil, garlic and lemon dressing with roasted peppers and topped with shaved parmesan cheese

ORIENTAL CHICKEN SALAD 14.75 | PAN 55.00
Grilled chicken breast, iceberg and romaine lettuce, crisp wontons, carrots, peanuts, scallions and cilantro with a spicy peanut-ginger dressing

WOODFIRED PIZZAS

All our pizzas are hand tossed and baked with Grande Mozzarella and provolone cheese in our wood burning oven.

10” Gluten free pizza \$4.00 (baked in a non Gluten free wood burning oven)

10” PIZZA | 14” PIZZA

MOZZARELLA CHEESE 12.50 | 17.75
Tomato sauce with mozzarella and provolone cheese

MARGHERITA 13.00 | 19.00
Mozzarella, sliced roma tomatoes, extra virgin olive oil, garlic and sweet basil

PEPPERONI 13.50 | 19.75
Pepperoni, mozzarella, smoked provolone cheese and tomato sauce

GOAT CHEESE 14.75 | 22.50
Fresh spinach, pancetta (italian bacon), red onions and goat cheese

PEPPERONI WHITE 14.75 | 22.50
Fresh garlic, alfredo sauce, pepperoni, mozzarella, smoked provolone, ricotta and parmesan

THIN CRUST SAUSAGE & ONION 15.00 | 23.00
Spicy tomato sauce, onions, sausage and parmesan with fresh oregano

FAMOUS BBQ CHICKEN 16.00 | 24.00
Chicken marinated in our secret bbq sauce, red onions, cilantro and smoked gouda

GORGONZOLA PEAR 16.00 | 24.00
Alfredo sauce and gorgonzola cheese pizza, baked with fresh pears and topped with spinach tossed with balsamic vinaigrette, caramelized walnuts, onions and pears

ITALIAN MEAT 16.00 | 24.00
Tomato sauce topped with pepperoni, sopressata salami, honey cured bacon and sausage

MEDITERRANEAN VEGETARIAN 16.00 | 24.00
Fire-roasted portobello mushrooms, onions, zucchini, kalamata olives and tomatoes with feta cheese

PORTOBELLO, PANCETTA & TRUFFLE OIL 16.00 | 24.00
Portobello mushrooms and black truffle oil with crispy pancetta (italian bacon), caramelized onions, and parmesan

ROASTED TOMATO ARUGULA & PROSCIUTTO 16.00 | 24.00
Fresh mozzarella, roasted tomatoes, shaved parmesan, arugula and lemon olive oil dressing and prosciutto parma

ROYAL HAWAIIAN 16.00 | 24.00
Canadian bacon, fresh pineapple and house-made tomato sauce

THAI CHICKEN 16.00 | 24.00
Grilled chicken, scallions, bean sprouts, carrots, cilantro and roasted peanuts with a spicy thai peanut-ginger sauce (Substitute shrimp 2.50 | 5.50)

THE WORKS 16.00 | 24.00
Pepperoni, sausage, mushrooms, black olives, onions, bell peppers, tomato sauce and anchovies (on request)

PASTA

Substitute whole wheat penne for any pasta 2.00

BOLOGNESE 17.00 | PAN 62.00
Classic sausage and beef sauce with root vegetables, garlic, marinara on penne noodles and fresh parmesan

FETTUCCINE ALFREDO 12.00 | PAN 42.00
Fresh egg fettuccine tossed with our creamy homemade alfredo sauce. Topped with parmesan (Add grilled chicken 4.00 | add shrimp 5.50)

BROCCOLI WITH PENNE 12.50 | PAN 48.00
Broccoli, fresh herbs, garlic, sun-dried tomatoes, olive oil and parmesan (Add grilled chicken breast 4.00)

PASTA NOVA 14.00 | PAN 54.00
Norwegian smoked salmon, tomatoes, scallions and capers tossed with egg fettuccine and cream. Topped with fresh parmesan.

THAI CHICKEN LINGUINE 14.50 | PAN 54.00
Chicken breast, carrots, peanuts, bean sprouts, scallions, cilantro in a spicy peanut-ginger sauce (substitute shrimp for 2.75)

TOMATO BASIL ANGEL HAIR 14.00 | PAN 54.00
Fresh tomatoes, basil, garlic and olive oil. (Add goat cheese 1.50 | add grilled chicken breast 4.00 | add shrimp 5.50)

ROASTED PEPPERS AND ITALIAN SAUSAGE 15.50 | PAN 58.00
Roasted red peppers italian sausage in a rosemary cream sauce over penne pasta, fresh parmesan

SPAGHETTI AND MEATBALLS 16.00 | PAN 60.00
Spaghetti and meatballs with herb garlic tomato sauce and parmesan

SUN-DRIED PESTO LINGUINE 16.50 | PAN 62.00
Fresh egg linguine with homemade pesto, toasted pine nuts, goat cheese and sun-dried tomatoes. Topped with fresh parmesan (Add shrimp 5.50)

CHICKEN TEQUILA FETTUCCINE 17.50 | PAN 66.00
Fresh spinach fettuccine, chicken breast, peppers, caramelized onions and cilantro in a jalapeño cream sauce (Substitute shrimp 2.75)

FETTUCCINE, PRAWNS & PROSCIUTTO 18.00 | PAN 68.00
Fresh egg fettuccine, prawns and prosciutto in a garlic cream sauce with crushed red peppers and fresh parmesan