

cafe nuovo

dinner menu



ca•fe (ka-fey):

a restaurant, often with an enclosed or outdoor section extending onto the sidewalk.

cafe nuovo

(ka-fey nu-O-vo):

a restaurant, whose sole purpose is to deliver a dining experience un-paralleled in Providence with one philosophy: the finest ingredients in both cuisine and hospitality combined with a strong emphasis on the seasons and local farms/artisans that bring to our kitchen the base for what's to follow...

Starters

Burrata	Macerated strawberries, arugula, aged balsamic olive oil crostini	18
Tempura Vegetable Maki	Sushi rice, cucumber & red pepper, spicy aioli	14
Cauliflower	Soy, ginger + garlic glazed cauliflower honey roasted peanuts, charred scallion aioli	15
Crispy Sushi*	Yellowfin tuna crudo, Korean chile, crispy rice honeycrisp apple	19
Calamari and Shrimp	Blistered cherry tomato, pepperoncini ragout basil-butter, roasted garlic & balsamic aioli	22
Crab Cakes	Sweet corn chowchow, pickled carrots spicy remoulade	23
Nuovo Crab Cocktail	Colossal lump crab, aurora sauce cucumber souse, crispy brioche	25
Shrimp Tempura	Thai cucumber & peanut salad, rice wine vinaigrette ponzu glaze, Thai chilis	19
Oysters Rockefeller	Pernod, spinach & parmesan, crispy fried oysters sauce escabeche	24
Escargots	Toasted baguette, pernod, pignoli, garlic butter brie wedge	17
Prime Sirloin Tartare*	Shallot, capers, chives & crispy potato chips	25
Tenderloin Carpaccio*	Crispy fingerlings, horseradish aioli, arugula shaved parmesan	22
Veal Pot Stickers	Braised veal, caramelized onions & bell peppers Asian slaw with pickled ginger dressing	21
“BLT” Pizza	Applewood smoked bacon, Boursin cheese spread heirloom tomato, arugula, balsamic	22

Raw Bar*

Oysters	3.5 ea	Littlenecks	2.5 ea
Shrimp	6 ea	Warm Oysters	
		tobiko citrus butter + chives	4 ea

*Food items raw or partially cooked can increase your risk of food-borne illness. Consumers who are especially vulnerable to food-borne illness should only eat thoroughly cooked seafood and other food from animals.

Soup

Creamy Tomato	Tarragon and basil, goat cheese crostini	10
---------------	--	----

Salads

Caesar	Romaine, shaved grana padano, focaccia croutons parmesan tuile	13
Chopped	Seasonal vegetables, imported Greek feta, fresh herbs sherry vinaigrette	13
Boston Bibb	Golden delicious apples, cider dressing, spiced walnuts, gorgonzola dolce	13
Organic Baby Carrots	Goat cheese pudding, shaved fennel, orange pistachio-cacao crumble, orange vinaigrette	15

Pasta & Risotto

Stuffed Rigatoni	Veal, prosciutto & portobello stuffing, endive radicchio, fresh mozzarella, madeira sauce	34
Cacio e Pepe	Fresh black pepper pasta, imported pecorino romano crispy sage	25
Duck Pappardelle	Pulled duck confit, whiskey-soaked cherries, fried sage candied walnuts, natural jus	35
Bolognese	Mezzi rigatoni, ragu of veal, pork & beef San Marzano tomatoes, crispy herbed ricotta	31
Beef Tenderloin Risotto*	Wild mushrooms, peas, white truffle oil, bordelaise	42
Shrimp & Littlenecks	Linguini with 12 littlenecks & shrimp white wine butter & Italian parsley	39
Orecchiette	Linguiça, chorizo & hot Italian sausage, broccoli florets caramelized onions, sage cream sauce, pecorino romano castelvetrano olives	32

***Food items raw or partially cooked can increase your risk of food-borne illness.
Consumers who are especially vulnerable to food-borne illness should only eat
thoroughly cooked seafood and other food from animals.**

Composed Plates

Lamb Shank	Six-hour slow braised, toasted orzo san marzano braising sauce, parmigiano-reggiano	45
Wagyu Flat Iron Steak*	Chive & Yukon potato croquette, stilton mousse lamb's lettuce with ground mustard vinaigrette	64
Filet Mignon*	Potato rosti, asparagus, bordelaise sauce	54
Veal Chop*	Warm confit potato salad, roasted broccolini portobello mushroom cream sauce	66
Boneless Short Rib	Whipped potatoes, broccoli, organic carrots crispy potato gremolata, braising jus	45
Grilled Pork Chop	Pickled red onion, sweet potato puree Brussels sprouts, maple bourbon reduction	43
Roasted Chicken	Roasted baby potatoes, mushrooms, Brussels sprouts baby carrots, lemon-thyme pan sauce	31
Seared Duck Breast*	Duck leg confit, carrot ginger puree, snow peas, carrots apricot chutney, orange duck jus	48
Grilled Salmon*	Roasted potatoes, fennel puree, arugula with orange blossom vinaigrette, strawberry mint beurre blanc	41
Shrimp & Scallops	Blackened, candied spaghetti squash, sweet corn pancetta & chive butter sauce	39
Chilean Sea Bass	Coconut scented jasmine rice, bok choy, citrus segments yuzu-miso beurre blanc	55
Vegetable Curry	Herbed coconut rice, king oyster mushroom, broccolini chick peas, green chutney	29

Sides

Risotto, Lemon or Mushroom	15	Sautéed Spinach	10
Whipped Yukon Potatoes	12	Penne Marinara	12
Coconut Jasmine Rice	10	Candied Spaghetti Squash	12
Idaho or Sweet Potato Fries	8	Grilled Asparagus	15

***Food items raw or partially cooked can increase your risk of food-borne illness.
Consumers who are especially vulnerable to food-borne illness should only eat
thoroughly cooked seafood and other food from animals.**

Café Nuovo

Hors D'oeuvre Suggestions

Assorted appetizers

- Crisp Calamari Spoons, banana peppers
- Crispy sushi, yellowfin tuna, korean aioli
- Scallops wrapped in bacon
- Crab cakes, Fines Herbes, Classic Remoulade
- Crab or lobster Rangoon with cream cheese filling and sweet & sour sauce
- Duck confits Wontons
- Potato Rosti: Smoked Salmon, Chive Crème Fraiche
- Or Beef short Rib with horseradish sauce
- Stuffed mushrooms, Veal-Prosciutto-mushroom duxelle
- Beef Wellington
- Sliders: Cheeseburger, house pickle, special sauce
- Or crispy chicken, house pickle, special sauce
- Nuovo Swedish meatball skewers
- Grilled chicken skewers: teriyaki or Mediterranean
- Beef papasan skewers
- Tempura vegetable maki, Korean aioli
- Grilled Margherita Pizza
- Spanikopita spring rolls
- Aroncini di riso with roasted tomato aioli
- Blue cheese stuffed dates wrapped in bacon
- Panko crusted goat cheese with seasonal sauce

Crostini

- Eggplant salad, Kalamata
- House-made ricotta, hot pepper jelly
- Beef tartare, truffle aioli
- Baked brie toasts with candied pecan & balsamic reduction
- Portobello trifolatti toasts with goat cheese, truffle and chive

Spoons

- Lump crab, aurora, avocado
- Lobster, grilled corn, smoked paprika aioli

Stationary

Antipasto

Imported and Domestic Cured Meats and Cheeses, marinated vegetables

Raw Bar

Colossal Shrimp Cocktail, Littlenecks,
Jumbo Maryland Lump Crab Meat with aurora sauce
Chilled Oysters, Local, Cucumber Mignonette, Cocktail

Buffet Suggestions

Boneless beef short rib Bordelaise
Grilled Salmon, beurre blanc
Chicken Francese or Portobello Madeira
Grilled vegetable platter
Chopped salad
Roasted potatoes
Pasta Pomodoro or pink vodka
Mushroom or lemon risotto

Dessert Table

Chocolate mousse cups
Crème brulee spoons
Apple cake bites