



BRUNCH 18

Seasonal Fresh Fruit	\$8.00
.....	
Eggs Any Style	\$12.00
.....	
Farm fresh whole eggs, bacon, farm-style bread	
.....	
Build Your Own Omelette	\$11.00
.....	
Heartwise Omelette	\$13.00
.....	
Fresh egg whites, asparagus, onions, portobello mushrooms	
.....	
Chorizo Scramble	\$14.00
.....	
Argentinian chorizo, fresh scrambled eggs, tomatoes, sliced avocado, farm-style bread	
.....	
Steak and Eggs	\$21.00
.....	
Filet mignon bites, shallot cream, fresh scrambled eggs, tomatoes, farm-style bread	
.....	
NY Strip & Eggs	\$38.00
.....	
Argentinean NY strip, fried eggs, rustic potatoes, chimichurri	
.....	
Novecento Benedict	\$22.00
.....	
Poached eggs, hollandaise sauce, English muffin, skirt steak	
.....	
Salmon Benedict	\$15.00
.....	
Poached eggs, hollandaise, English muffin, smoked Scottish salmon	
.....	
Bacon Pancakes	\$15.00
.....	
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon	
.....	
French Toast Argentino	\$14.00
.....	
Brioche bread, condensed milk, dulce de leche sauce, whipped cream	
.....	
Avocado Toast	\$14.00
.....	
Avocado mash, poached eggs, farm-style bread	
.....	
Salmon Toast	\$17.00
.....	
Smoked Scottish salmon, capers, smoked eggplant aioli, poached eggs, farm-style bread	
.....	
Croque 900	\$13.00
.....	
Croissant ham, fried eggs, mozzarella, bechamel	
.....	
Asado	\$35.00
.....	
Kids Asado	\$15.00
.....	

Parrillada Classica - Classic Argentinean Meat Platter (Serves 3-4) \$74.00

Picana, Vacio, Pollo, Chorizo and Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes

Parrillada Novecento - Novecento Style Traditional Argentinean Meat Platter \$98.00

Entraña, Bife de Chorizo, Pollo, Chorizo, Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes

PRIMER TIEMPO 24

Soup of the Day \$8.00

Burrata \$16.00

Burrata cheese, tomatoes, basil

Ceviche \$16.00

Mahi-mahi, leche de tigre, avocado, smashed green plantains

Calamares \$14.00

Crispy calamari rings, homemade tartar sauce and marinara

Pulpo a La Brasa \$21.00

Char-grilled octopus, chimi whipped potatoes, smoked paprika

Carpaccio \$16.00

Herb crusted filet mignon, citrus vinaigrette, olive oil, smoked eggplant aioli

Tartar de Salmon \$16.00

Salmon, avocado, herb aioli, red onions

Provoleta \$15.00

Grilled thick cut provolone cheese

Bread Basket AVAILABLE OPTIONS

\$3.00

Add Avocado: \$5.00

Add Calamari: \$6.95

Add Chicken Breast: \$7.00

Add Pulpo: \$6.95

Add Shrimp: \$10.00

Add Entrana: \$14.00

Add Vacio: \$12.00

Sub Side Pasta: \$3.00

Empanada Steak \$6.00

Hand cut steak

Empanada Chicken \$5.50

Creamy all natural chicken

Empanada Ham and Cheese \$5.50

Empanada Spinach and Cheese \$5.50

Empanada Short Rib	\$5.50
Empanada Humita	\$5.50
Empanada Caprese	\$5.50
Empanada Saltena	\$5.50
Empanada Atun	\$5.50
Empanada Salmon	\$5.50
Empanada Chorizo Espanol	\$5.50
Empanada Cebolla y Queso	\$5.50
Empanada Del Dia	\$5.50
Emp Vegana	\$4.50
Confit Vegetables	
Emp Manzana	\$4.50

ENSALADAS ⁴

Ensalada Novecento	\$26.00
Skirt steak, mixed greens, tomatoes, avocado, crispy French fries, dijon vinaigrette, demi glace	
Gorgonzola y Pera	\$14.00
Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette	
Caesar	\$14.00
Romaine lettuce, shaved Parmesan cheese, croutons, homemade Caesar dressing	
Kale Salad	\$15.00
Crispy kale, tomatoes, quinoa, avocado, red onions, chick peas, feta cheese, cucumber, Kalamata olives, mango vinaigrette	

PARA PICAR ⁴

Mollejas	\$6.00
Sweetbreads	
Chorizo	\$5.00
Argentinian style sausage	
Morcilla	\$5.00
Blood sausage	
Picada Criolla	\$32.00
All natural chicken, chorizo, flap steak, and a choice of two empanadas	

SANDWICHES ⁴

Lomito	\$21.00
Thinly sliced filet mignon, mozzarella, ham, crispy bacon, lettuce, tomato, mayonnaise, French baguette	
Hamburguesa Clasica	\$17.00
Snake River Farm American wagyu, mozzarella, tomato, lettuce, herb aioli, sesame brioche bun	
Hamburguesa Novecento	\$19.00
Snake River Farm American wagyu, mozzarella, ham, crispy bacon, tomato, herb aioli, fried egg, sesame brioche bun	
Choripan	\$14.00
Argentinian sausage, herb aioli, salsa criolla, French baguette	

PARRILLA 11

Gaicho	\$109.00
Ojo De Bife	
Argentinian ribeye	
Entrana	\$34.00
Skirt steak	
Vacio	\$27.00
Flap steak	
Picana	\$25.00
Top Sirloin	
Lomo	\$36.00
Argentinian filet mignon	
Pollo	\$22.00
Half boneless all natural chicken	
Branzino	\$34.00
European bass	
Bife de Chorizo	\$36.00
Argentinean NY strip steak	
Parrillada Classica - Classic Argentinean Meat Platter (Serves 3-4)	\$74.00
Picana, Vacio, Pollo, Chorizo and Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	
Parrillada Novecento - Novecento Style Traditional Argentinean Meat Platter	\$98.00
Entraña, Bife de Chorizo, Pollo, Chorizo, Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	

MILANGA 4

Milanga Ribeye	\$25.00
Traditional Argentinean ribeye milanese	

Milanga Tenderloin	\$22.00
Traditional Argentinean filet mignon milanese	
Milanga All Natural Chicken	\$19.00
Traditional Argentinean all natural chicken milanese	
Milanga Eggplant	\$15.00
Traditional Argentinean eggplant milanese	

PROVISIONES 25

French Fries	\$4.00
Jasmine Rice - 900	\$4.00
Salad - 900	\$4.00
Mashed Potato - 900	\$4.00
Potato Salad - 900	\$4.00
Burnt Tomatoes - 900	\$4.00
Zingy Potatoes - 900	\$6.00
Asparagus - 900	\$6.00
Charred Asparagus	
Truffle Fries - 900	\$6.00
Roasted Sweet Potato - 900	\$6.00
Sauteed Spinach - 900	\$6.00
Sauteed Vegetables - 900	\$6.00
Side Avocado	\$5.00
Side Bacon	\$4.00
Side Cheese	\$3.00
Side French Toast	\$8.00
Side One Egg	\$4.00
Side Pancakes	\$8.00
Side Prosciutto	\$7.00
Side Quinoa	\$4.00
Side Tomato	\$4.00
Side Smoked Salmon	\$7.00

Side Toast	\$4.00
Side Tostones	\$5.00
Side Two Eggs	\$8.00

SEGUNDO TIEMPO 3

Salmon - 900	\$28.00
Pan seared salmon with your choice of a house side	
Risotto Carne	\$27.00
Filet mignon, demi glace, arborio rice, Parmesan	
Risotto Mariscos	\$28.00

PASTAS 7

Pomodoro Novecento

Spaghetti, tomato sauce, burrata cheese, basil

AVAILABLE OPTIONS

	\$2.00
Add Chicken Diced:	\$4.00
Add Mixed Vegetables:	\$4.00
Add Mozzarella:	\$2.00
Add Salmon:	\$8.00
Add Seafood (Shrimp, Calamari, Octopus):	\$13.00
Add Shrimp:	\$10.00
Add Vacio:	\$12.00
Add Entrana:	\$14.00
Add Avocado:	\$5.00
Add Calamari:	\$6.95
Add Chicken Breast:	\$7.00
Add Pulpo:	\$6.95
Add Shrimp:	\$10.00
Add Entrana:	\$14.00
Add Vacio:	\$12.00
Sub Side Pasta:	\$3.00
Add Portobello:	\$4.00
Add Chorizo:	\$5.00
Add Chicken Diced:	\$4.00
Add Chicken Breast:	\$8.00
Add Salmon:	\$9.00
Add Shrimp:	\$10.00
Add Entrana:	\$14.00
Add Vacio:	\$12.00
Sub Bolognese:	\$3.00
Sub Rigatoni (GF):	\$2.00
Sub Zucchini Noodles:	\$2.00

Gnocchi Gratinado

\$21.00

Ricotta gnocchi, Parmesan sauce, au gratin

Parmesano

Spaghetti, parmesan cream, all natural chicken

AVAILABLE OPTIONS

- \$2.00
 - Add Chicken Diced: \$4.00
 - Add Mixed Vegetables: \$4.00
 - Add Mozzarella: \$2.00
 - Add Salmon: \$8.00
 - Add Seafood (Shrimp, Calamari, Octopus): \$13.00
 - Add Shrimp: \$10.00
 - Add Vacio: \$12.00
 - Add Entrana: \$14.00
 - Add Avocado: \$5.00
 - Add Calamari: \$6.95
 - Add Chicken Breast: \$7.00
 - Add Pulpo: \$6.95
 - Add Shrimp: \$10.00
 - Add Entrana: \$14.00
 - Add Vacio: \$12.00
 - Sub Side Pasta: \$3.00
 - Add Entrana: \$14.00
 - Add Shrimp: \$10.00
 - Add Salmon: \$9.00
 - Add Portobello: \$4.00
 - Add Chorizo: \$5.00
 - Add Albondigas: \$8.00
 - Extra Chicken: \$6.00
 - Sub Gluten Free Rigatoni: \$2.00
 - Sub Bolognese: \$3.00
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Bolognese

Tagliatelle, housemade short rib ragu

AVAILABLE OPTIONS

\$2.00

Add Chicken Diced: \$4.00

Add Mixed Vegetables: \$4.00

Add Mozzarella: \$2.00

Add Salmon: \$8.00

Add Seafood (Shrimp, Calamari, Octopus): \$13.00

Add Shrimp: \$10.00

Add Vacio: \$12.00

Add Entrana: \$14.00

Add Avocado: \$5.00

Add Calamari: \$6.95

Add Chicken Breast: \$7.00

Add Pulpo: \$6.95

Add Shrimp: \$10.00

Add Entrana: \$14.00

Add Vacio: \$12.00

Sub Side Pasta: \$3.00

Sub Bolognese: \$3.00

Sub Rigatoni (GF): \$2.00

Sub Zucchini Noodles: \$2.00

Rosso

Fusilli, pink sauce, smoked bacon, oregano

AVAILABLE OPTIONS

- \$2.00
- Add Chicken Diced: \$4.00
- Add Mixed Vegetables: \$4.00
- Add Mozzarella: \$2.00
- Add Salmon: \$8.00
- Add Seafood (Shrimp, Calamari, Octopus): \$13.00
- Add Shrimp: \$10.00
- Add Vacio: \$12.00
- Add Entrana: \$14.00
- Add Avocado: \$5.00
- Add Calamari: \$6.95
- Add Chicken Breast: \$7.00
- Add Pulpo: \$6.95
- Add Shrimp: \$10.00
- Add Entrana: \$14.00
- Add Vacio: \$12.00
- Sub Side Pasta: \$3.00
- Add Portobello: \$4.00
- Add Chorizo: \$5.00
- Add Chicken Diced: \$4.00
- Add Chicken Breast: \$8.00
- Add Salmon: \$9.00
- Add Shrimp: \$10.00
- Add Entrana: \$14.00
- Add Vacio: \$12.00
- Sub Bolognese: \$3.00
- Sub Rigatoni (GF): \$2.00
- Sub Zucchini Noodles: \$2.00

Ravioli Funghi

\$22.00

Mushroom and ricotta ravioli, creamy truffle sauce

Puttanesca de Mariscos

\$28.00

Spaguetti, shrimp, calamari, octopus, pomodoro, capers, olives, crushed red peppers

TIEMPO EXTRA 11

Crème Brulee de Dulce de Leche

\$8.00

Todo Chocolate

\$10.00

Warm chocolate truffle cake, whipped cream, chocolate ice cream

Flan

\$8.00

Crema caramel, whipped cream and dulce de leche

Panqueques Novecento

\$10.00

Handmade caramelized dulce de leche crepes, vanilla ice cream

Tiramisu	\$9.00
Copa de Helado	\$9.00
Souffle de Dulce de Leche	\$10.00
Warm dulce de leche truffle cake with banana ice cream	
Sinfonia Novecento	\$25.00
Postre Especial del Dia	\$10.00
One Scoop Helado	\$4.00
Alfajor de Maizena	\$1.90

PARA LOS PIBES 8

Kids Steak	\$13.00
Copa de Helado	\$4.00
Kids Milanga Filet	\$13.00
Kids Milanga Chicken	\$12.00
Kids Spaghetti	\$9.00
Kids Gnocchi	\$9.00
Kids GF Rigatoni	\$9.00
Kids Fusilli	\$9.00

DRAFT BEER 10

Spanglish Pitcher	\$25.00
14oz Heineken	\$7.00
14oz Mahou	\$7.00
14oz Michelob Ultra	\$7.00
9oz Wynwood Brewing - La Rubia	\$8.00
9oz Veza Sur - Sessions IPA	\$8.00
9oz Funky Buddha - Hop Gun	\$9.00
9oz Cigar City Maduro	\$8.00
9oz Veza Sur - Spanglish	\$8.00
9oz Modelo	\$8.00

BOTTLED BEER 10

Quilmes BTL	\$7.00
Peroni BTL	\$7.00
Stella Artois BTL	\$7.00
Corona Light BTL	\$7.00
Heineken Light BTL	\$7.00
Heineken 0.0	\$7.00
Heineken Bucket	\$25.00
Heineken Btl	\$7.00
Mangolandia BTL	\$7.00
Mangolandia Bucket	\$25.00

MALBEC 17

Altos Las Hormigas	\$38.00
Rutini Novecento Aniversario	\$42.00
Cordero con Piel de Lobo	\$44.00
Catena Vista Flores	\$47.00
Rutini Encuentro	\$49.00
Terrazas Reserva	\$50.00
Zuccardi Q	\$56.00
Las Perdices Reserva	\$58.00
Durigutti Pie de Monte	\$78.00
Alto las Hormigas Reserva	\$84.00
Luigi Bosca De Sangre	\$90.00
Pulenta Gran Malbec	\$112.00
Yacochuya, by Michelle Rolland	\$172.00
Nieto Senetiner Don Nicanor Single Vineyard	\$120.00
Chevel Des Andes	\$148.00
Kaiken Mai	\$172.00

Mendel Unus by De La Mota, Champion of Malbec

\$144.00

RED BLENDS 10

Tintillo	\$32.00
Malbec/Bonarda	
Rutini Novecento 30th Anniversary	\$42.00
Cab Sauvignon/Malbec	
Nieto Senetiner Blend	\$42.00
Petite Fleur Blend	\$74.00
Cocodrilo Vina Cobos	\$79.00
Cab Sauv/Malbec/Petit Verdot/Merlot	
Bodegas Fin del Mundo Special Blend	\$89.00
Cuvelier Los Andes Grand Vin	\$104.00
Malbec/Merlot/Cab Sauvignon/Syrah/Petit Verdot	
Lote Negro Norton	\$108.00
Malbec/Cab Franc	
Rutini Encuentro Barrel Blend	\$147.00
Malbec/Cab Sauvignon/Merlot/Cab Fran/Petit Verdot	
Sapo de Otro Poso	\$91.00
Malbec/Syrah/Cab Franc	

RED VARIETALS 9

Novecento Cabernet Sauvignon	\$38.00
Trumpeter Merlot	\$44.00
Aranwa Pinot Noir	\$44.00
Kaiken Ultra, Cabernet Sauvignon	\$57.00
El Enemigo, Bonarda	\$69.00
Catena Alta, Cabernet Sauvignon	\$120.00
Domaine Bousquest, Cabernet Sauvignon	\$32.00
Santa Julia Reserva, Cab. Sauv.	\$42.00
Humberto Canale Estate, Pinot Noir	\$44.00

WHITE AND ROSE 15

Santa Marina, Pinot Grigio	\$32.00
Quara, Torrontes	\$34.00
Cafayate, Salta, Argentina	
Uvas mi Teruno Malbec, Rose	\$36.00
Mendoza, Argentina	
Canto No Luar, Albarino	\$36.00
Riax Baixas, Spain	
Ca' Montini, Pinot Grigio	\$38.00
Trentino, Italy	
Terrazas Reserva, Chardonnay	\$42.00
Gualtallary, Uco Valley, Argentina	
Nautilus Sauvignon Blanc (New Zealand)	\$43.00
Pulenta, Sauvignon Blanc	\$44.00
Mendoza, Argentina	
Chateau Minuty, Rose	\$48.00
Cotes de Provence, France	
Newton Skyside, Chardonnay	\$50.00
Sonoma, USA	
Dodeau Leger, Sancerre France	\$58.00
Rombauer, Chardonnay, Napa Valley	\$99.00
Kaiken Torrontes	\$32.00
Postales Sauvignon Blanc	\$36.00
Novecento, Chardonnay	\$28.00
Mendoza, Argentina	

CHAMPAGNE/SPARKLING 7

Novecento Brut	\$32.00
Mendoza, Argentina	
Voga Prosecco	\$39.00
Italy	
Charles Lafitte, Rose Prestige France	\$48.00
Chandon Brut Classic	\$54.00
Pommery, Brut Royale, France	\$89.00

Veuve Clicquot **\$138.00**

Dom Perignon **\$356.00**

OTHER REDS 10

Appassimento Blend **\$39.00**

Puglia, Italy

Acacia Pinot Noir **\$48.00**

Pinot Noir, Carneros Valley, USA

Tinedo Tempranillo Spain **\$48.00**

Tayu, Pinot Noir Chile **\$55.00**

Tenuta DiMonti, Chianti Tuscany, Italy **\$58.00**

Abar 1808 Tempranillo **\$60.00**

Tenshen, Cabernet Sauvignon, California **\$62.00**

Dehesa De Los Canónigos, Reserva Solideo, Spain **\$98.00**

DeMaria Barolo, Piedmont Italy **\$99.00**

Los Morros **\$44.00**

Pinot Noir, San Antonio Valley, Chile

WOM 4

WoM Glass Rutini Anniversary **\$11.00**

WoM Bottle Rutini Anniversary **\$42.00**

WoM Glass Zuccardi Torrontes **\$10.00**

WoM Bottle Zuccardi Torrontes **\$36.00**

GLASSES 13

Glass Rutini 30th Aniversario **\$11.00**

GI Malbec Rutini

AVAILABLE OPTIONS

\$7.00

Glass: \$13.00

1/2: \$7.00

GI Cabernet **\$11.00**

GI Merlot **\$12.00**

GI Pinot Noir **\$14.00**

GI Albarino	\$10.00
GI Pinot Grigio	\$10.00
GI Chardonnay	\$10.00
GI Sauvignon Blanc	\$10.00
GI Rose	\$10.00
GI Toso	\$10.00
GI Quara Torrontes	\$10.00
Corked Fee	\$29.00

ENOMATICS 12

Cartagena	AVAILABLE OPTIONS
	\$6.00
	Glass: \$13.00
	1/2 Glass: \$6.00

Marques de Teran Reserva	AVAILABLE OPTIONS
	\$2.00
	Glass: \$15.00
	1/2 Glass: \$8.00
	Taste: \$2.00

Canales Pinot Noir	AVAILABLE OPTIONS
	\$8.00
	Glass: \$14.00
	1/2 Glass: \$8.00

Catena Cabernet	AVAILABLE OPTIONS
	\$18.00
	Glass: \$32.00
	1/2 Glass: \$18.00

Cuvelier Grand Vin	AVAILABLE OPTIONS
	\$14.00
	Glass: \$28.00
	1/2 Glass: \$14.00

Appassimento	AVAILABLE OPTIONS
	\$6.00
	Glass: \$12.00
	1/2 Glass: \$6.00

Mirafiore Barolo**AVAILABLE OPTIONS**

\$13.00

Glass: \$25.00

1/2 Glass: \$13.00

Los Moros Pinot Noir**\$14.00****Tayu Pinot Noir****AVAILABLE OPTIONS**

\$10.00

Glass: \$15.00

1/2: \$10.00

Abar 1808 Tempranillo**AVAILABLE OPTIONS**

\$10.00

Glass: \$15.00

1/2: \$10.00

Chianti**\$15.00****Dehesa de los Canonigos****\$25.00****WINE TASTING ARGENTINA** 5**Wne Tasting Argentina****\$39.00****H.Canale Pinot Noir****\$39.00****Quara Malbec****\$39.00****Cuvelier Blend****\$39.00****Catena Cabernet****\$39.00****WINE TASTING RESTO DEL MUNDO** 5**Wine Tasting Resto del Mundo****\$32.00****Cartagena Pinot Noir****\$32.00****M.Teran tempranillo****\$32.00****Appassimento****\$32.00****Mirafiore Barolo****\$32.00****BEVERAGES** 38**American Coffee****\$3.00****Cappucino****\$6.00****Cortadito****\$4.00**

Espresso	\$4.00
Double Espresso	\$6.00
Latte	\$4.50
Iced Tea	\$3.00
Organic Tea and Company	\$4.00
Coke	\$3.00
Diet Coke	\$3.00
Ginger Ale	\$3.00
Coke Zero	\$3.50
Orange Soda	\$3.00
Sprite	\$3.00
Soda	\$3.00
Tonic	\$3.00
Coke Can	\$3.50
Diet Coke Can	\$3.50
Coke Zero Can	\$3.50
Sprite Can	\$3.50
Small Sparkling	\$4.00
Large Sparkling	\$7.00
Small Still	\$4.00
Large Still	\$7.00
Orange Juice	\$4.00
Orange Juice (Fresh)	\$5.50
Lemonade (Fresh)	\$5.50
Lemonade	\$3.50
Mojito - Virgin	\$5.00
Red Bull	\$5.00
Pineapple Juice	\$3.50

Cranberry Juice	\$3.50
Apple Juice	\$4.00
Milk	\$4.00
Schweppes Soda/Tonic	\$3.00
Ginger Beer	\$3.50
Fever Tree	\$3.50
Shirley Temple	\$3.50