

Lori's Picks



Nové

Italian Restaurant

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The famed Saratoga restaurant Sergio's has recently undergone a complete makeover, reopening as Nové Italian Restaurant. Though owned by the same family, Nové definitely offers a new experience for Capital Region diners. The restaurant itself has been completely remodeled and the menu has been updated as well. Gone are the family style dishes, replaced with individual portions of new and exciting takes on many Italian classics.

Nové has a distinctly contemporary décor in a large open space. The soft taupe walls, iron light fixtures, pillars, and simple lines of the furnishings all come together to create a tasteful and cosmopolitan ambiance. The inviting bar area is separate from the main dining room. Complete with a flat screen TV, it looked to be quite the popular spot.

Nové only uses the highest quality ingredients—a trip is made to New York City weekly to ensure the freshness of the seafood, and the pasta and desserts are house-made. Their produce is as fresh as it gets, coming from their very own garden right behind the restaurant.

Our evening at Nové began with a basket of scrumptious dense peasant rolls, served with olive oil and balsamic vinegar. Navigating the menu with its considerable options was a lot of fun, but Kait, our fantastic waitress, aided us in coming to our final decisions. The

traditional Brooklyn-style brick oven pizzas looked amazing as did their endless selection of entrees ranging from pastas off all varieties, beef, veal, chicken, and seafood dishes. Hero sandwiches were another option for those not wanting standard dinner fare. To begin my meal I opted for a special appetizer of the evening, red figs and prosciutto, while my companion could not resist the baked clams oreganata. The red fig and prosciutto appetizer was heaven on earth to me. The sweetness of the figs was complemented so beautifully by the salty prosciutto. My companion raved about his clams oreganata. The fresh plump clams were prepared perfectly to his liking. We rounded out our pre-dinner selections with a salad that consisted of mesclun greens, fresh sweet crab meat and avocado, finished in a simple olive oil and fresh lemon dressing. This verdant delight was dazzling with its layers of wholesome freshness.

Knowing the pasta was house-made, my entrée was a fairly easy decision for me. Even though there were a plethora of choices, the farfalle pappalina just spoke to me. The house-made bow tie pasta, cooked to a perfect al dente, was served with prosciutto and peas, in a fabulous tomato cream sauce. From the texture of the pasta to the divine sauce, I was thoroughly impressed. This was honest food made with top-notch ingredients—a quintessential Italian treasure. My



companion ordered the evening special of straccetti al balsamico—thinly sliced filet mignon, pan seared and tossed in a heavy balsamic dressing. The dish was served with savory roasted red potatoes and green and yellow squash. The saturation of the balsamic dressing into the filet mignon made this dish unbelievably succulent and undoubtedly delicious.

We just had to indulge in a house-made dessert. The Italian cheesecake had my name on it and my companion could not resist the cannoli. My house-made cheesecake was every bit the authentic Italian dessert. This creamy delight had an ideal hint of orange zest and was just the way to top off my glorious Italian meal. My companion was enraptured by his cannoli, with house-made shell and filling. This spectacular dessert was complete with bitter sweet chocolate shavings.

Nové Italian Restaurant has everything going for it. Phenomenal cuisine that stands on its own by the purity of the ingredients, first-rate service, lovely ambiance, moderate pricing, and generous portions. They also feature takeout services. Using the finest ingredients, Chef Franco Baisc and his talented staff are working magic at Nové Italian Restaurant!