

ANTIPASTI FREDDI

Cold Appetizers



POMODORI CON MOZARRELLA 10.5

Slices of roma tomatoes with buffalo mozzarella and Italian herbs drizzled with balsamic vinaigrette

ANTIPASTO FREDDO ITALIANO 12

An assortment of Italian meats and cheese accompanied by pepperonata

INSALATA DI MARE 12.5

A blend of cold squid, shrimp, bell peppers and red onions tossed with lemon juice, olive oil and basil

ANTIPASTI CALDI

Hot Appetizers



BOCCONCINO DI FORMAGGIO 9.5

Breaded mozzarella sticks seasoned with Italian herbs and spices, served with a side of homemade marinara sauce

ESCARGOT CAVATORE 10.5

Sautéed escargot with green onions and herbs in garlic butter or spicy chopped tomato sauce

CALAMARI FRITTI 11

Lightly battered squid, served with a side of marinara sauce

TORTELLINI CON PANNA 11

Rings of pasta filled with veal in a creamy Alfredo sauce

FUNGHI RIPIENI CON GRANCHI 11

Mushroom caps stuffed with crabmeat and baked with garlic butter

PIATTO GIANCARLO 12.5

Mussels, baby clams and shrimp sautéed in white wine sauce

POLPETTE DI RISOTTO 9.5

Breaded Italian risotto balls flavored with tomatoes, stuffed with mozzarella cheese and lightly fried

RAVIOLI CON FORMAGGIO FRITTO 10

Spicy breaded cheese ravioli, served with a side of marinara sauce

PIATTO FAMILIARE 28

Choice of three cold or hot appetizers served family style



MINISTRONE 7

A medley of fresh vegetables and pasta

STRACCIATELLA 7

Italian egg drop and baby spinach soup

ZUPPE DI POMODORO 8

Creamy tomato soup with a touch of basil

Add Italian sausage or grilled chicken to any soup—additional 2.00

Regular Toppings

pepperoni / Italian sausage / meatballs / fresh mushrooms / red onion / sliced Roma tomatoes / green peppers / red peppers / black olives / spinach / fresh jalapenos / banana peppers / broccoli / anchovies / shaved parmesan cheese / cherry tomatoes \$2

PIZZA

Specialty Toppings

sun-dried tomatoes / artichoke hearts / grilled chicken / NY ricotta / extra mozzarella cheese / fresh arugula / prosciutto di Parma / Genoa salami / pecorino cheese \$3

PESTO ALLA GENOVESE 18

Spicy creamy pesto topped with grilled chicken and sun-dried tomatoes

ORIGINAL MARGHERITA 16

Sliced Roma tomatoes with Buffalo mozzarella cheese, basil, salt and pepper

CAVATORE MARGHERITA 17

Fresh homemade tomato sauce with Buffalo mozzarella cheese, basil, salt, pepper and drizzled with a balsamic reduction glaze

QUATTRO FORMAGGIO 17

Parmesan cheese, goat cheese, mozzarella cheese, pecorino cheese, oregano, salt and pepper

PIZZA DI CAPRI 17

Goat cheese, cherry tomatoes, black olives, olive oil and herbs de Provence

PIZZA DI ANTIPASTI 18

Mozzarella cheese, mortadella, salami, prosciutto, pepperoni and marinated artichoke hearts

EGGPLANT AMORE 17

Breaded eggplant seasoned with Italian herbs, pepperoni, ricotta cheese, banana peppers, salt and pepper

VEGETARIAN ALLA VERONA 16

Spinach, red onion, Roma tomatoes, black olives, banana peppers and freshly chopped garlic


CREATE YOUR OWN 18

Individual gourmet pizza will come with fresh homemade tomato sauce, mozzarella cheese and three toppings (any additional toppings will be an extra cost)

KIDS PIZZA 8

Individual kids size pizza will come with our homemade marinara, mozzarella cheese and one topping (any additional toppings will be an extra cost)

THE NAME "CAVATORE" & ITS COAT OF ARMS
IS OVER 800 YEARS OLD AND COMES FROM A
SMALL MEDIEVAL VILLAGE IN NORTHERN ITALY,
LAND OF *fantastic food...*

"OUR FATHER WANTED TO COMBINE
ITALY & TEXAS. THE BEST WAY HE COULD DO THAT WAS
 A BARN THAT SERVES *Italian* FOOD."



INSALATA *Salad*



INSALATA DI CESARE 17

Our award winning salad-made from scratch and prepared tableside (for two people)

Add chicken 7.95 / salmon 11 / shrimp 8

INSALATA DI POLLO MEDITERRANEA 18

Romaine lettuce with grilled chicken, cherry tomatoes, red onions, banana peppers, black olives, bell peppers, cucumbers and feta cheese served with balsamic vinaigrette dressing

INSALATA DI POLLO ALLA GRIGLIA 16

Romaine lettuce with grilled chicken, red onions, chopped tomatoes, basil, rosemary, olive oil, and lemon juice

PASTA



Gluten free and whole wheat pasta available upon request.

FETTUCCINE ALFREDO CON POLLO 20

Homemade fettuccine pasta mixed with our signature Alfredo sauce and topped with lightly seasoned grilled chicken or Italian sausage

Add grilled shrimp-additional 6.00

FETTUCCINE ALLA CARBONARA 17

Fettuccine pasta with prosciutto, green onions and egg in a cream sauce with crushed black pepper

RAVIOLI CON CARNE 17

Beef stuffed pasta baked with homemade marinara sauce and mozzarella cheese

CANNELLONE DELLA CASA 16

Veal stuffed pasta baked with marinara sauce and mozzarella cheese

MANICOTI FRESCHI 16

Pasta stuffed with ricotta cheese and baked in marinara sauce and mozzarella cheese

LASAGNA AL FORNO 16

Oven baked lasagna prepared with a béchamel sauce - *an old family recipe*

SPAGHETTI MARINARA 16

Spaghetti with homemade marinara sauce

Add Bolognese sauce, meatballs, grilled chicken strips or Italian sausage-additional 2.00

CAPELLI D'ANGELO CON POLLO 18

Angel hair pasta with diced grilled chicken tossed in marinara and basil sauce

CAPELLI D'ANGELO CON VEGETALI FRESCHI 16

Angel hair pasta sautéed with a fresh medley of vegetables in olive oil and herbs

FETTUCCINE ALLA GIANCARLO 20

Fettuccine pasta with grilled chicken strips, chopped tomatoes, and julienne carrots sautéed in a spicy, creamy pesto sauce

PESCE
Fish


PASTA PESCATORE 24

Sautéed shrimp, scallops, clams, mussels and squid in a cream sauce, served on a bed of fettuccine

CRAWFISH ALLA ROSA 21.5

Sautéed crawfish, mushrooms, green onions, sun-dried tomatoes in a tomato cream sauce, served on a bed of angel hair pasta

SNAPPER DELLA CASA 28

Red snapper sautéed with sun-dried tomatoes and mushrooms in a lemon butter sauce

SALMONE CON TERAGON 26

Filet of salmon with a Tarragon sauce, served with steamed broccoli and carrots

GAMBERI DELLA CASA 24

Sautéed shrimp and scallops in a garlic lemon butter sauce, served on a bed of angel hair pasta

PESCE CON GAMBERI ALLA GRIGLIA 26

Grilled Mahi Mahi with shrimp in lemon, olive oil and basil, served with sautéed fresh vegetables



PIATTI FAVORITI

★ DELLA CASA ★

House Favorites

TOURNEDOS DI MANZO AL BRANDY 34

Filet of beef grilled and then sautéed in a Brandy demi-glaze sauce with mushroom caps

MELANZANE ALLA PARMIGIANA 19.5

Baked layers of eggplant topped with marinara sauce and mozzarella cheese

SALSICCIA ITALIANA CON VERDURE 19.5

Italian sausage sautéed with a jus brown sauce, bell peppers, red onions, basil and a touch of garlic

COSTOLETTE ALLA PATRICK 22

Grilled pork chops topped with sautéed garlic spinach, mozzarella cheese and a red onion balsamic reduction sauce

All House Favorites are served with a side order of your choice or penne pasta.


CONTORNI
Sides


STEAMED ASPARAGUS 8

PROSCIUTTO MASHED POTATOES 7.5

SAUTÉED SPINACH WITH GARLIC 7

MEDLEY OF STEAMED OR SAUTÉED VEGETABLES 7

“COOKING IS LIKE *Love*, IT SHOULD BE ENTERED
INTO  WITH ABANDON OR NOT AT ALL.” – *Harriet Van Horn*



POLLO AL ROSMARINO 19

Sautéed chicken breast with garlic, mushrooms and fresh rosemary with a light brown sauce

PETTI DI POLLO ALLA GRIGLIA 19.5

Grilled chicken breast with fresh herbs and asparagus, served with spaghetti with olive oil

POLLO ALLA PARMIGIANA 19

Breaded and pan fried chicken breast topped with homemade marinara sauce and baked with mozzarella cheese

POLLO ALLA PICATTA 19

Chicken breast sautéed in lemon butter, mushrooms, capers and white wine

POLLO ROLLATINI 25

Chicken breast filled with garlic spinach, prosciutto and cheese, rolled and topped with a Brandy demi-glaze sauce and shrimp

POLLO FRANCESE 19

Buttered chicken breast sautéed in a lemon butter sauce and mushrooms



VITELLO ALLA MARSALA 24

Sautéed veal slices with green onions and mushrooms flamed in Marsala wine sauce

VITELLO PICCATA 24

Sautéed veal slices in lemon, butter and white wine with fresh mushrooms and capers

VITELLO ALLA GRIGLIA AL LIMONE 24

Grilled veal slices seasoned with lemon and herbs and accompanied by asparagus, sautéed mushrooms and spaghetti with olive oil

SALTIMBOCCA ALLA ROMANA 26.5

Sautéed veal filet with prosciutto, spinach and mushrooms in brown sauce

Unless otherwise noted, all Entrées are served with a side of penne pasta and homemade marinara sauce



STEAMED ASPARAGUS 8

SAUTÉED SPINACH WITH GARLIC 7

MEDLEY OF STEAMED OR SAUTÉED VEGETABLES 7

DOLCI

Desserts

NONNA'S TIRAMISU 7

WHITE OR DARK CHOCOLATE MOUSSE 7

PROFITEROLES—with vanilla ice cream and chocolate sauce

AMARETTO AND NUTELLA CANNOLIS 7

SLICE OF CAKE OR PIE 7

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