



PRIVATE DINING MENU

PIZZA BUFFET | \$15 PER PERSON

All pizzas are 12 inches (6 slices) and serve 1-2 people.

As the host, you get to choose up to 4 pizza varieties for your guests to enjoy and leave the rest to us. We will make sure there is fresh, hot pizza available throughout your event!

Please select up to 4 varieties:

-  **Margherita** – San Marzano tomato sauce, fresh mozzarella, basil
- NewYork**– San Marzano tomato sauce, fresh mozzarella, oregano
- Pepperoni**– San Marzano tomato sauce, fresh mozzarella, pepperoni
-  **TheDallas**– San Marzano tomato sauce, fresh mozzarella, meatballs, homemade sausage, pepperoni, oregano
- Contadina**– San Marzano tomato sauce, mushrooms, sausage
- PestoChicken** – fresh mozzarella, pesto sauce, ricotta, grilled chicken
-  **Smoky** – fresh mozzarella, smoked mozzarella, San Marzano tomato sauce, basil, chicken, bacon
- Capricciosa** – fresh mozzarella, San Marzano tomato sauce, ham, mushrooms, artichokes, kalamata olives
-  **Texas Heat** – fresh mozzarella, San Marzano tomato sauce, pepperoni, jalapeno, garlic, oregano
- Giardina** – fresh mozzarella, San Marzano Tomato Sauce, spinach, mushrooms, red onions
- Vegetariana** – fresh mozzarella, San Marzano Tomato Sauce, black olives, red onions, sweet roasted mini peppers

 **most popular**

Create Your Own – choose a Margherita or New York Pizza as your base, then select up to 3 toppings:

dal Giardino

CLASSIC | \$1.50 EACH

artichokes, basil, black olives, cherry tomatoes, garlic, jalapeños, kalamata olives, mushrooms, pepperoncini, red onions, roasted mini peppers, spinach

Carne

CLASSIC | \$1.50 EACH

bacon, chicken, ham, italian sausage, meatball, pepperoni, salami
SPECIALTY | \$3.00 EACH
anchovy, hot capicola, prosciutto di parma, soppressata

Formaggi

CLASSIC | \$1.50 EACH

goat cheese, shaved parmesan, ricotta, house-made mozzarella, smoked mozzarella

SPECIALTY | \$3.00 EACH

mozzarella di bufala





PRIVATE DINING SPECIALS

SMALL BITES

*two dozen order minimum

Antipasto Platter – Italian cold cuts, artisan cheese, marinated veggies (serves 30-40 ppl)	\$90
Lemon Pepper Wood-Fired Shrimp – served with chipotle aioli dipping sauce GF	\$24/dozen
Caprese Skewers – tomato, mozzarella, basil, and balsamic glaze	\$26/dozen
Traditional Bruschetta – pesto, tomatoes, garlic, basil, shaved parmesan, balsamic glaze, served over toasted crostini	\$26/dozen
Arugula & Prosciutto Bruschetta – ricotta spread, arugula, prosciutto, balsamic glaze, served over toasted crostini	\$28/dozen
Fig & Goat Bruschetta – fig spread, goat cheese, served over toasted crostini	\$28/dozen

SALADS

	Small serves 12	LARGE serves 24
House – mixed greens, tomatoes, red onions, balsamic vinaigrette GF	\$29	\$46
Caesar – romaine, shaved Parmigiano, croutons, Caesar dressing mixed	\$29	\$46
Cavalli – greens, pine nuts, shaved Parmigiano, sliced prosciutto, house-made balsamic vinaigrette	\$40	\$75
Adriatica – mixed greens, goat cheese, candied pecans, dried cherries, house-made balsamic vinaigrette	\$40	\$75
Add Chicken to Any Salad	\$18	\$34



MENU CONTINUED

HOT APPETIZERS

Baked Meatballs – homemade beef meatballs with marinara sauce 

Mozzarella Fritta – housemade mozzarella, breaded & fried, served with marinara

Arancini– fried Sicilian rice balls, bacon, mozzarella, jalapeno parmigiano cream sauce

Fried Long Stem Artichoke – parmigiano & panko-crusted artichoke hearts, served with lemon aioli

Jalapeno Artichoke Dip – served with house-made crostini

Price per piece
on appetizers
approx. \$2.5-\$3

serves 25-30
\$80

*Requires a chafing dish & sterno setup, additional \$10 per setup

PASTA

Traditional Lasagna – marinara, ricotta, mozzarella, ground beef, basil

Chicken Parmesan – breaded chicken breast, Parmigiano, melted mozzarella, spaghetti, marinara

Spaghetti & Meatballs – spaghetti, baked all-beef meatballs, marinara

Penne alla Vodka – penne pasta, vodka tomato cream sauce

4-Cheese Macaroni–

Add Chicken

Small
serves 12

LARGE
serves 24

\$55

\$105

\$57

\$110

\$55

\$100

\$50

\$95

\$50

\$95

\$18

\$34

*Requires a chafing dish & sterno setup, additional \$10 per setup



Gluten-Free Penne or Rotini Available

DESSERT

Mini Cannolis

traditional ricottamini cannoli

Tiramisu

mascarpone cream, ladyfingers,
chocolate espresso

Seasonal Bread Pudding

Price per piece

on all desserts

approx. \$3 per piece

CAVALLI'S FAMOUS HOUSE-MADE RED SANGRIA

32 ounce Mason Jar

(3 - 4 servings)

\$32

64 ounce Mason Jar

(8 - 10 servings)

\$75

Please check with the Catering Manager for a current list of Vegan & Gluten Free menu options.



PRIVATE DINING

FULL SERVICE BAR | SPECIAL EVENT MENU | 2-HOUR RESERVATIONS



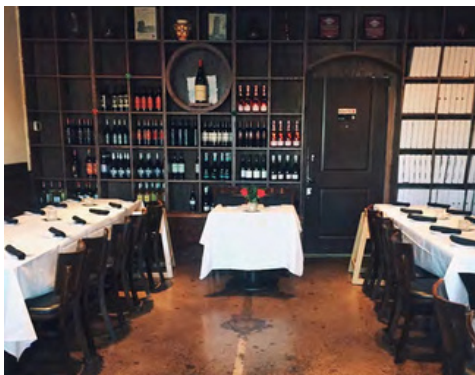
BACK PATIO

COVERED OUTDOOR DINING | SEATS 50 PEOPLE



CANTINA ROOM

PRIVATE DINING ROOM | SEATS 30 PEOPLE



RESTAURANT BUYOUT

MAIN DINING ROOM, CANTINA ROOM, BACK PATIO, BAR | 60+ PEOPLE

For private parties of 60 or more, we require a restaurant buyout and offer 3 different service options.

Service Options:

Family (Buffet) Style
pre-selected appetizers, pizzas,
entrées and desserts served "family
style" either on a buffet table or at
seated tables

Preset Menu
seated meal with 3 or 4 course
pre-set menu

Reception
cocktails and passed appetizers,
with optional salad & pizza buffet