







PRIVATE DINING MENU

PIZZA BUFFET | \$17 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 | \$2 EACH

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

Carne

CLASSIC | \$2 EACH

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

Formaggi

CLASSIC | \$2 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)	\$100
Lemon Pepper Wood-Fired Shrimp – served with chipotle aioli dipping sauce GF	\$25/dozen
Caprese Skewers – tomato, mozzarella, basil, and balsamic glaze	\$28/dozen
Traditional Bruschetta – pesto, tomatoes, garlic, basil, shaved parmesan, balsamic glaze, served over toasted crostini	\$28/dozen
Arugula & Prosciutto Bruschetta – ricotta spread, arugula, prosciutto, balsamic glaze, served over toasted crostini	\$30/dozen
Fig & Goat Bruschetta – fig spread, goat cheese, served over toasted crostini	\$30/dozen

SALADS

	Small serves 12	Large serves 24
House – mixed greens, tomatoes, red onions, balsamic vinaigrette GF	\$30	\$50
Caesar – romaine, shaved Parmigiano, croutons, Caesar dressing mixed	\$30	\$50
Cavalli – greens, pine nuts, shaved Parmigiano, sliced prosciutto, house-made balsamic vinaigrette	\$42	\$75
Adriatica – mixed greens, goat cheese, candied pecans, dried cherries, house-made balsamic vinaigrette	\$42	\$75
Add Chicken to Any Salad	\$20	\$35



MENU CONTINUED

HOT APPETIZERS

- Baked Meatballs** – homemade beef meatballs with marinara sauce GF
- 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

	Small serves 12	Large serves 24
Traditional Lasagna – marinara, ricotta, mozzarella, ground beef, basil	\$60	\$110
Chicken Parmesan - breaded chicken breast, Parmigiano, melted mozzarella, spaghetti, marinara	\$60	\$110
Spaghetti & Meatballs – spaghetti, baked all-beef meatballs, marinara	\$55	\$95
Penne alla Vodka – penne pasta, vodka tomato cream sauce	\$50	\$95
4-Cheese Macaroni –	\$50	\$95
Add Chicken	\$20	\$35

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

GF 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 | 3-HOUR RESERVATIONS



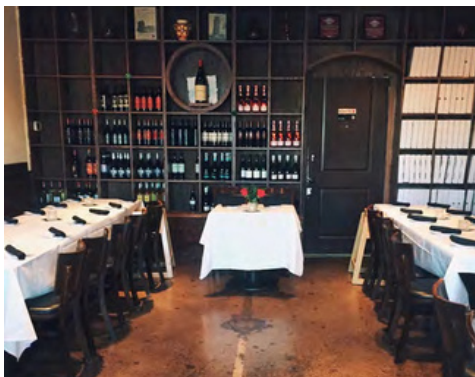
BACK PATIO

COVERED OUTDOOR DINING | SEATS 50 PEOPLE | \$1500 Food/Beverage Min.



CANTINA ROOM

PRIVATE DINING ROOM | SEATS 25 PEOPLE | \$1200 Food/Beverage Min.



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

