

# *Cavallario's Cucina*

## **Appetizers**

## **Salads and Soup**

### **Chef Choice Hummus**

Our Hummus base begins with Great Beans and Organic Tahini. From there we add all the right ingredients to create an appetizer spread sure to please. Your server will tell you all the details... \$11.95

### **Pesto Artichoke Baked Brie**

Golden Warm Brie topped with a Pesto Artichoke Tapenade served with Seeded Flat Breads... great for sharing \$12.95

### **Gorgonzola Ciabiatta**

Aged Gorgonzola Cheese, fresh Spinach, Toasted Walnuts and Crispy Bacon top Chewy Ciabiatta Bread... baked till golden brown \$12.95

### **Roasted Veggie "Panzanella" Salad**

Roasted Seasonal Veggies, tossed with Italian Olives, Imported Asiago and Gorgonzola Crumbles, Fresh Garlic & Herbs and Tuscan Bread Chunks, with Imported Cold Pressed Virgin Oil and Aged Balsamic Vinegar \$11.95

### **"Pomodora Bread"**

...Crispy Focaccia Bread topped with Vine Ripe Tomatoes, Fresh Basil, Garlic & Mozzarella Cheese...drizzled with Virgin Olive Oil and baked till golden brown \$11.95

### **Hand Breaded Mozzarella Wedges**

Served with our Pomodoro Sauce \$8.95

### **Classic Antipasto Salad**

True Soppesetta, Aged Genoa Salami, Provolone & Fontinella Cheese surround Crisp Greens, Sweet Red Onions, Bell, Italian & Sweet Roasted Peppers, Kalamata Olives and House Balsamic Vinaigrette \$15.95

## **Grilled Chicken and Feta Salad**

Fresh Spring Greens, Artichoke Hearts, Roasted Sweet Peppers, Kalamata Olives and Brine Cured Feta Cheese with Grilled Chicken & House Aged Balsamic Vinaigrette  
\$16.95

## **House Garden Salad**

Crisp Greens, English Cucumbers, Bell Peppers, Grape Tomatoes and Sweet Red Onion, served with one of our Homemade Dressings \$5.00

## **Chef Choice Daily Soup**

Always Fresh... Always Innovative Small \$3.95 Large \$6.25

## **Hearty Sweet Italian Sausage Soup**

...that says it all ! Small \$3.50 Large \$5.95

# **Mangia Mangia Italian**

## **Lasagna Della Cucina**

Hearty Traditional Layers of Pasta filled with Sweet Italian Sausage, Homemade Meatballs, Ricotta, Romano, Mozzarella and Provolone Cheese, with our Pomodoro Sauce  
\$15.95

## **Eggplant Parmesan**

Lightly Breaded Hand Cut Fresh Eggplant, Layered with Smoked Mozzarella, Asiago, Provolone Cheese and Pomodoro Sauce. Baked and served with a side of Fettuccine  
\$14.95

## **Manicotti**

Delicate Homemade Crepes filled with Mild Ricotta and Smoked Mozzarella Cheese, served with our Pomodoro Sauce ... that's Italian!  
\$16.95

## **Wild Mushroom Fettuccine**

Organic Blended Wild Mushrooms; Portabella, Crimini, Shiitake and Oyster, tossed in a delicate Cream Sauce with Cognac and Fettuccine Noodles with Shaved Parmesan Cheese and a touch of White Truffle Cream.. \$20.95

### **Tomato-Vodka Al'verde Ravioli**

Creamed Spinach and Italian Cheese filled Ravioli served with our House Tomato and "Stoli" Vodka Sauce, topped with sauteed Rapini... "a delightful Italian Green Vegetable" \$21.95

### **Quattro Formaggio Ravioli Pomodoro**

Italian Cheese galore... Ricotta, Mozzarella, Romano and Asiago Filled Ravioli and our Pomodoro Sauce... \$13.95

### **Pomodoro - Tomato Sauce**

Homemade Daily in Our Cucina ...sweet and chunky... \$9.95

Add Homemade Meatballs or Sweet Italian Sausage \$3.75

### **Basil Pesto Sauce**

Fresh Basil, Garlic, Virgin Olive Oil, Pecorino Romano and Nuts from the pantry!  
\$14.95

### **Alfredo Sauce**

We use Imported Pecorino Romano Cheese, Rich Heavy Cream.... and Unsalted Butter to create this sauce... \$13.95

...add Grilled Chicken \$5.00 ...add Fresh Steamed Broccoli Crowns \$3.00 ...Jumbo Shrimp \$9.95

### **Alfredo**

### **"Primavera"**

Seasonal Fresh Veggies served with our Alfredo Sauce \$16.95 ...add Grilled Chicken \$5.00

*Italy Imported... Fettuccine... Linguine... Capellini... Penne*

*Chef Choice Spinach Pasta*

*Chef Choice Organic Whole Wheat Pasta*

# Chicken and Veal Entrees

## **Chicken Marsala**

Lightly Breaded Chicken Breast Sautéed with Extra Virgin Olive Oil, Fresh Mushrooms, Onions, Fresh Sage, and Sweet Marsala Wine \$17.95

## **Chicken Parmesan**

Hand Breaded Chicken served the usual "Parmigiano" way with our Pomodoro Sauce and Provolone Cheese and Choice of Pasta \$16.95

## **Pasta Nebbiolo**

Grilled Chicken, Artichoke Hearts, Sweet Roasted Peppers, Kalamata Olives, Fresh Herbs and Baby Spinach in our Cucina made Sun dried Tomato Pesto Cream Sauce with Freshly Grated Asiago, tossed with "Tagliatelle" Spinach Pasta \$19.95

## **Chicken bacon Blue**

Sliced Breast of Chicken, Fresh Mushrooms, Baby Spinach and Bacon tossed with Penne Pasta in a Creamy Gorgonzola Blue Cheese Sauce prepared with "well aged" Gorgonzola Cheese \$19.95

## **New York State Award Winning...Veal Roulade Al Verde'**

Hand Pounded Top Round Veal Cutlet seasoned with Fresh Rosemary and Garlic, Aged Parma Ham, Asiago, Fresh Baby Spinach and Sun-dried Tomatoes served with a Sweet Marsala Wine Cream Sauce with Aged Balsamic Reduction \$24.95

## **Veal Saltimbocca**

Top Round, Hand Pounded & Lightly Breaded Veal Cutlet topped with Fresh Roasted Eggplant, Aged Prosciutto and Smoked Mozzarella Cheese, baked and served in a Sweet Marsala Wine Sauce \$21.95

## **Veal Cutlet Parmesan**

Fresh Tender Milk Fed Veal, Top Round Cutlet, Hand Prepared the Usual "Parmigiano" Way served with Imported Linguine Pasta \$19.95

# Fish... Shellfish... Beef & Pork

## **Hot Seafood Scampi**

Wild Mexican White Shrimp & Fresh Atlantic Sea Scallops sautéed with Imported Cold Pressed Virgin Olive Oil from Italy, Dry Sherry, Fresh Garlic, Imported Artichoke Hearts, Sweet Red Roasted Peppers, Italian Kalamata Olives, Pepperoncini and Fresh Herbs. Served in our traditional way with Capellini Pasta. \$24.95

## **Citrus Salmon in Cartoccio**

Farm Raised, Antibiotic and Hormone Free, Norwegian Salmon Roasted-Poached with Orange and lemon Citrus, Thyme, Fresh Asparagus and White Wine \$22.95

## **Sherry Romano Lobster Manicotti**

Homemade Manicotti Crepes filled with Chunks of Wild Caught Canadian Cold Water Lobster Meat, Ricotta and Asiago Cheese, served with a Pecorino Romano Sherry Sauce with Lemon and Herbs \$26.95

## **Sicilian Stuffed Pork Tenderloin**

Roasted Pork Tenderloin filled with Aged Prosciutto, Fresh Spinach, Pecorino Romano and Toasted Bread Crumbs with a hint of citrus, served with a Marsala Wine Orange Sauce... delightful \$20.95

## **Char-grilled Angus New York Strip Steak**

Hand Cut 14-16oz Choice Angus Beef Char-grilled your way... \$25.95

Add Butter and Wine Braised Fresh Mushrooms \$3.00

# Daily Chef Created Specials

## **Beef Tenderloin of the Day**

... Always Fresh and Innovative... "of the day" allows us to create for you a unique recipe with creative twists... described table side \$32.95

## **Fresh Wild Catch of the Day**

... serving Fresh Caught Fish from the Pristine Waters of Hawaii and the Pacific Rim. Species of choice will boast of natural high levels of Omega3 oils, niacin, selenium, and vitamin Bs, considered extra lean protein and low in saturated fat. These species are "Long Line Caught" on Day Boats, and occasionally we are able to purchase "Diver Caught Reef Fish".... all this found ONLY at Cavallario's Cucina