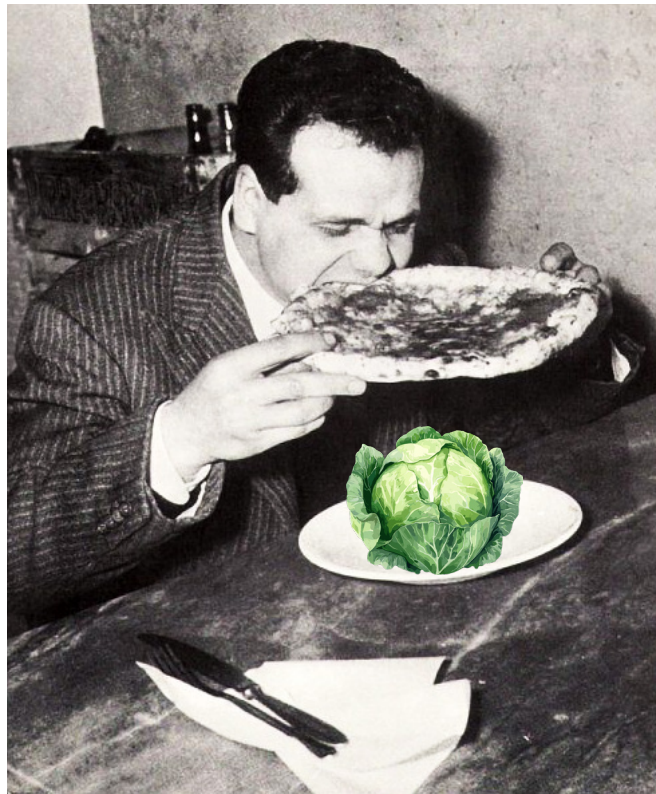


CAVOLO!

PIZZERIA BAR



WHILE CAVOLO LITERALLY MEANS “CABBAGE” IN ITALIAN,
IN SLANG IT’S MORE LIKE SAYING “HOLY SMOKES!”

A LITTLE QUIRKY, A LOTTA FLAVOR, AND 100% ITALIAN ATTITUDE

ALIMENTARI

a bit of everything

FOCACCIA spelt, olive oil, balsamic · 5

GIARDINIERA pickled seasonal vegetables · 5

CERIGNOLA olives, orange, garlic, calabrian chili · 5

PEPPERS roasted red pepper, conserva · 5

choose one · 9, choose two · 16

MORTADELLA

PROSCIUTTO

SOPRESSATA PICCANTE

SALAMI ROSA

PIAVE VECCHIO

GOUDA RESERVE

24 MONTH PARMIGIANO REGGIANO

SALAD seasonal greens, housemade ranch, dehydrated olives · 9

MEATBALLS italian spiced beef, tomato, ricotta, basil · 16

CACIOCAVALLO italian queso fundido, focaccia slice, 'nduja · 14

SHRIMP scampi, garlic, lemon, white wine, bread crumbs · 21

LAMB slow cooked ragu, crispy polenta, sunday gravy · 16

italian street-style sandwiches made with our house pizza dough

PANUOZZO prosciutto di parma, fior di latte, arugula, balsamic · 22

MORTAZZO framani mortadella, pistachio pesto · 18

PIZZA

all naturally leavened · 13"
no additions or substitutions

MARINARA tomato, garlic, sicilian oregano, basil · 14

MAGGIE tomato, mozzarella, basil, olive oil · 16

RONI tomato, mozzarella, aged provola, oregano, pecorino, pepperoni · 20

NDUJA tomato, mozzarella, 'nduja, smoked mozzarella, honey · 18

SAUSAGE mozzarella, aged provola, roasted onions, pork sausage, fermented fresno chili · 20

MUSHROOM whey butter, mozzarella, garlic, shallots, roasted mushrooms, lemon zest · 20

CAVOLO! cavolo nero, smoked mozzarella, garlic, seasonal kale, aged gouda, stracciatella · 18

seasonal

SUNGOLD sungold tomatoes, colatura, smoked mozzarella, garlic, basil, oregano, parmigiano · 21

HEIRLOOM local heirloom tomatoes, mozzarella, aged provola, oregano, garlic · 21

DOLCI

housemade soft serve

FIOR DI LATTE · 8

STRAWBERRY · 8

AFFOGATO (CHOCOLATE OR VANILLA) · 8

FREE SPIRITED

GALVANINA ITALIAN SODA blood orange, lemon, clementine, ginger · 6

PERONI N/A · 7

AQUA PANNA still water · 7

SAN PELLEGRINO sparkling water · 7

COCA-COLA PRODUCTS (no refills) · 2.50

ESPRESSO · 3

VINO DELLA CASA

house wine served traditional carafe style

quartino (250ml–2 glasses) · 11, mezzo (500ml–4 glasses) · 21, litro (1L–8 glasses) · 42

ROSSO toscana rosso, bonsalto · tuscany

BIANCO alegre grillo, barone sergio · sicily

BIRRA ALLA SPINA

PERONI · 6

PAULANER HEFE-WEIZEN · 7

FREE WILL 'CLOUDY WITH A CHANCE OF CHARCUTERIE' HAZY IPA · 8

NEW TRAIL AMBER · 6

BIRRA IN BOTTIGLIA

MORETTI · 7

FORST · 8

ELDER PINE ITALIAN-STYLE PILSNER · 11

VICTORY ROYALE IPA · 7

SPRITZ

HOUSE aperol, prosecco, soda water, orange, olive · 12

SICILIAN italicus bergamot, a little gin, prosecco, lemon, olive brine · 12

LAMBRUSCO cappelletti, averna amaro, blood orange soda, olive · 12

AMARO lucano amaro, prosecco, soda water, lemon twist · 12

LIMONCELLO limoncello, lemon, soda water, rosemary sprig · 12

NEGRONI

HOUSE gin, campari, vermouth, orange twist · 12

BIANCO gin, cocchi americano, salers apertif · 12

SPAGLIATO campari, rosso vermouth, prosecco, orange slice · 12

BOULEVARDIER bourbon, campari, ulrich rosso vermouth, orange twist · 12

ALPEVARDIER rye, cardamaro, alta verde · 12

ALTRO

CIAO BIRD rum, campari, pineapple, orange, lime, nutmeg · 12

SALINA MARTINI taggiasco olive gin, peperoncini brine, cocchi extra dry, black pepper · 12

SHAKERATO your choice of amaro, shaken hard and served cold with a twist · price varies by amaro