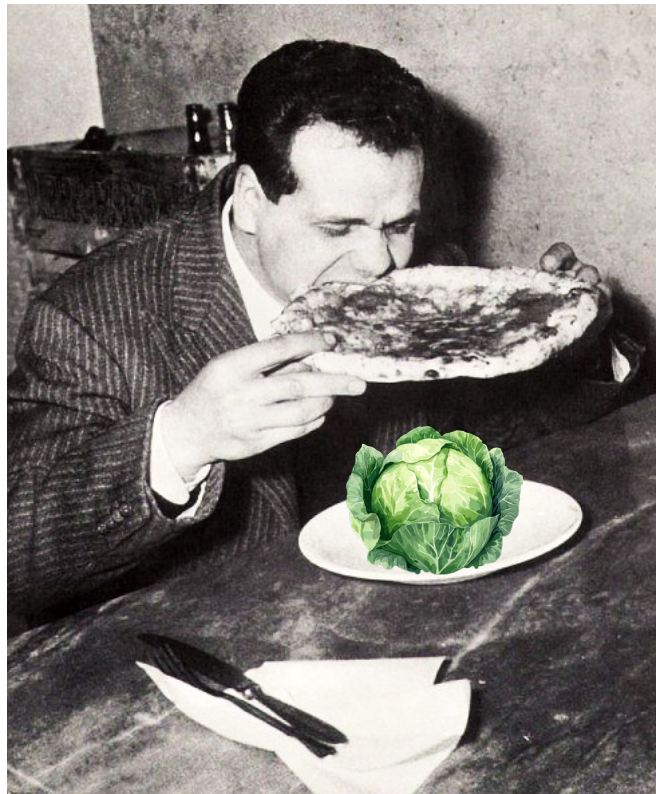


CAVOLO!

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

ANTIPASTO

a bit of everything

RUSTIC SOURDOUGH fresh sourdough baked daily (V) · 4, add whipped ricotta (VG/GF) · 3

DON COPPOLA marinated deli meats & cheeses, crisp vegetables, green olives, red wine vinegar (GF) · 9

COPPOLA crisp vegetables, green olives, red wine vinegar (VG/GF) · 6

ROMAN ARTICHOKES sunflower oil, garlic and white wine vinegar (V/GF) · 7

MIXED OLIVES black and green, herbs (V/GF) · 5

WHITE ANCHOVIES vinegar and olive oil (GF/S) · 5

MORTADELLA & BURRATA pistachio pesto, pickled mustard seeds (GF/N) · 11

HOUSE SALAD seasonal greens, housemade ranch, dehydrated olives (VG/GF/*) · 12

CAVOLO DELI SALAD mixed salumi, shaved cabbage, vinegar, pepperoncini · 13

CAPRESE SALAD fresh mozzarella, heirloom tomatoes, basil and aged balsamic vinegar (VG/GF) · 14

PROSCIUTTO & MELON arugula, 24 months prosciutto di parma, seasonal melon (GF) · 17

ITALIAN LOADED CHIPS creamy parmesan, coppa, hot honey, castelvetro, shaved parmesan (GF) · 15

italian street-style sandwich made with our house pizza dough

PANUOZZO prosciutto di parma, mozzarella, arugula, balsamic · 24

PA born, italian-american through and through

STROMBOLI mushrooms, onions, pepperoni, provolone, mozzarella · 20

MAGGIE MONDAYS
BUY ONE PIZZA, GET ONE

Every Monday

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy (S) fish & shellfish (*) raw or undercooked

* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions

PIZZA

13", 48 hours sourdough

MAGGIE salerno tomato, PA fior di latte mozzarella, parmigiano D.O.P., basil, sicilian olive oil (VG) · 18

RONI tomato, mozzarella, aged provola, oregano, pecorino, pepperoni · 22

FERRARI tomato, mozzarella, provolone, neapolitan style pepperoni, honey · 26

EGGPLANT tomato, smoked mozzarella, roasted red tomatoes, basil, parsley & garlic, ricotta (VG) · 20

SYLVIO tomato, provolone, smoked mozzarella, nduja, jimmy nardello peppers, honey · 22

SAUSAGE whey cream, pepper flakes, provolone, roasted peppers, marinated shallots · 23

MUSHROOM whey cream, mozzarella, garlic, shallots, roasted shiitake, lemon zest (VG) · 23

5 FORMAGGI mozzarella, provolone, sweet gorgonzola, parmigiano, gouda, rosemary (VG) · 20

HEIRLOOM local heirloom tomatoes, mozzarella, provola, parmesan, oregano, garlic (VG) · 22

BEEF & PEPPERS whey cream, mozzarella, provolone, garlic, green peppers & onions, steak strips · 25

TRADITORE whey cream, gouda, garlic, caramelized onions, calabrian chile sauce, chicken & ranch · 25

add ons

MORTADELLA (GF/N) · 5

MUSHROOMS (V/GF) · 9

ANCHOVIES · 5

HOUSEMADE

PEPPERONI (GF) · 5

ONIONS (V/GF) · 2

BURRATA (VG/GF) · 4

RANCH (VG/GF/*) · 2.5

PROSCIUTTO (GF) · 6

ARUGULA (V/GF) · 2

CALABRIAN CHILLI · 3

SAUSAGE (GF) · 6

OLIVES · 3

DOLCI

LOCAL MILK VANILLA SOFT SERVE (VG/GF) · 8

SEASONAL SOFT SERVE · 8

TWIST vanilla & seasonal soft serve · 8

KIDS SOFT SERVE sprinkles (VG/GF) · 6

AFFOGATO choice of ice cream flavor, espresso (VG/GF) · 9

TIRAMISU (VG) · 11

CANNOLI (VG/N) · 9

SOUROUGH DARK CHOCOLATE CAKE (VG) · 11

FREE SPIRITED

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

PERONI N/A · 7

AQUA PANNA still water · 7

SAN PELLEGRINO sparkling water · 7

COCA-COLA PRODUCTS · 3

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LUNCH SPECIALS

11:30am - 2:30pm

PIZZA

MARINARA tomato, garlic, sicilian oregano, basil _(V) · 11

MARGHERITA tomato, mozzarella, basil _(VG) · 13

CHEESE tomato, mozzarella, provolone, pecorino, oregano _(VG) · 14

BOLOGNESE tomato, 12 hours slow cooked housemade beef ragu, provolone, parmesan _(N) · 16

RED SAUCE

MEATBALLS italian spiced beef, tomato, ricotta, basil · 18

ZUPPA

TOMATO SOUP charred onions, whipped ricotta, salsa verde _(VG/GF) · 6

PASTA E FAGIOLI parmesan and prosciutto brodo, tuscan kale _(N) · 8

INSALATA

AVE JULIUS little gem lettuce, chopped chicken, parmesan dressing, crostini · 16

CAVOLO COBB jammy eggs, lardons, cherry tomatoes, avocado, red cabbage, house ranch _(GF) · 16

PANUOZZO

italian street-style sandwiches made with our house pizza dough

PRINCIPE prosciutto di parma, mozzarella, arugula, aged balsamic vinegar · 16

HEIRLOOM burrata, heirloom tomato, basil, olive oil _(VG) · 14

HOAGIE mortadella, biellesi pepperoni, porchetta, coppa, provolone, lettuce, shallot, oil + vin · 18

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VINO DELLA CASA

house wine served traditional carafe style

ROSSO

GAMAY del trasimeno, madre vite · umbria
NERO D'AVOLA colosi · umbria
MONTEPULCIANO velenosi passo adagio · abruzzo
CABERNET/MERLOT BLEND san felo · tuscan y

QUARTINO
2 glasses

14
15
15
20

MEZZO
4 glasses

25
28
28
38

BOTTLE
6 glasses

36
40
55
55

BIANCO & ROSE

FALANGHINA bosco de' medici · pompeiano
GRECHETTO madre vite · umbria
PINOT GRIGIO balan · veneto
ROSATO vigneti radica · abruzzo

14
18
15
20

25
32
28
36

36
47
40
53

BIRRA ALLA SPINA

PERONI · 7
PAULANER HEFE-WEIZEN · 9
LEVANTE 'TICKLE PARTS' HAZY IPA · 9
NEW TRAIL AMBER · 11

BIRRA IN BOTTIGLIA

MORETTI · 8
FORST · 9
BIRRA BALADIN NAZIONALE BLONDE ALE · 12
VICTORY ROYALE IPA · 8

CAFFÉ

ESPRESSO · 3
COFFEE · 3
LATTE · 6
CAPPUCCINO · 6
AMERICANO · 4
CORTADO · 4