

## Starters

<b>Bruschetta of the Day</b> daily chef created toppings	7
<b>Antipasto Torre</b> tower of imported meats, cheese, fresh tomatoes, grilled eggplant, hard boiled egg, sprinkled with Italian seasoning	12
<b>Fried Calamari</b> served with fried rock shrimp, topped with crispy onions served with a spicy roasted red pepper mayo sauce	12
<b>Grilled Calamari</b> with fresh lemon and EVOO, topped with capers and chopped olives*	12
<b>Sausage and Peppers</b> grilled imported sausage served with roasted bell peppers in a garlic white wine sauce	8
<b>Casino Clams</b> fresh clams baked with bread crumbs pancetta, spinach, and bell peppers with natural juices	6 for 9 12 for 16
<b>Citrus Mussels</b> oven roasted black mussels with lemon, orange, and herbs*	12
<b>Cava Kabob</b> skewers of shrimp, filet mignon, bell peppers, and onions grilled with EVOO and herbs garnished with baby arugula*	12
<b>Chef's Cheese Plate</b> chef's daily selection of domestic and imported cheeses served with hard Italian salami and crostini	12
<b>Tuscan Quesadilla</b> two tortillas stuffed with pepper jack and Prosciutto di Parma grilled until crispy served with a side of tomato relish	9
<b>Italian Hummus</b> chick peas, roasted red peppers, sun dried tomatoes and EVOO served with garlic crostini	7

*\*gluten free option available*

## Pizzas of Cava

*specialty pizzas made on a flatbread crust.*

<b>Margarita</b> fresh mozzarella, roma tomatoes, fresh basil, EVOO (red sauce optional)	8
<b>Prosciutto</b> fresh mozzarella, Prosciutto di Parma, fresh sliced tomato, arugula, garlic and EVOO	10
<b>Cambria</b> goat cheese, sun-dried tomatoes, fresh basil, and EVOO (red sauce optional)	10
<b>Mediterranean</b> fresh mozzarella, kalamatta olives, artichoke hearts, sun-dried tomatoes, feta cheese and red sauce	10
<b>Sausage and Red Peppers</b> fresh mozzarella, Italian sausage, roasted red peppers, sweet red onions and red sauce	10
<b>Three Cheese</b> fresh mozzarella, parmesan, feta cheese, and red sauce	10
<b>Funghi</b> fresh mozzarella, mushrooms, red onions (red sauce optional)	10

## Soups and Greens

<b>Daily Soup Special</b> chef's daily creation	3
<b>House Salad</b> mixed Italian greens with tomatoes, carrots, and red onions with a homemade Italian dressing	3
<b>Cesar Salad</b> fresh Romaine lettuce with homemade croutons and Cesar dressing	5
<b>Caprese Salad</b> fresh mozzarella, tomato, topped with Prosciutto di Parma and fresh basil, sprinkled with EVOO	6
<b>Greens and Avocado</b> sliced avocado, tomato, red onion, and feta cheese topped with roasted shallots and a white truffle oil vinaigrette	8
<b>Cava Salad</b> chopped mixed greens, imported Italian meats, feta cheese, hard boiled eggs, red onions, and tomatoes, tossed in house dressing	9
<b>December Salad</b> red beets, yellow potato, green beans, goat cheese, shallots, sherry white wine vinegar and EVOO	8

## Pasta

- La Cavaiola** if you have a taste for pasta, but can't decide which to have, then this dish is for you. A generous portion of cavatelli, orecchiette, and gnocchi tossed together with your choice of meat, arrabiata, or marinara sauce. This dish is guaranteed to satisfy your pasta craving. Oh, it also includes a meatball! 15
- Orecchiette Pecorino** tiny ear shaped pasta baked with Italian sausage, tomato and light cream sauce topped with Pecorino cheese. 14
- Farfalle alla Chef** bow tie pasta with chicken, sun-dried tomatoes, and mushrooms in a light balsamic cream sauce. 15
- Sausage and Spinach Cavatelli** fresh Cavatelli pasta, spinach, sliced Italian sausage in a garlic white wine sauce 14
- Rigatoni Caprese** Rigatoni pasta with fresh tomato, mozzarella, fresh basil, slivered garlic and EVOO 12
- Linguini de Mare** Linguini noodles with mussels, shrimp, and calamari with a tomato sauce 18

## Create Your Own Pasta

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### Pasta

### Sauce

Linguini	Fresh tomato basil
Ragatoni	Marinara
Penne	Meat
Farfalle	Vodka
Angel Hair	Arrabiatta
Add meatballs or Sausage - 4	Gluten free Penne Pasta alla Primavera

## Meat

*all entrees served with chef's daily sides*

- Chicken Limone** chicken breast with capers, shallots, peas in a lemon white wine sauce 14
- Chicken Oreganata** sauteed chicken breast topped with Prosciutto di Parma, smoked mozzarella in a garlic oreganata sauce, served over a bed of angel hair. 15
- Chicken Pamigiana** chicken breast served parmesan style with your choice of pasta. 14
- Veal Milanese** sauteed veal scallopini pounded thin and breaded, served with fresh arugula and mozzarella. 18
- Veal Marsala** sauteed veal served with mushrooms in a marsala sauce. 17
- Veal Parmigiana** veal served parmesan style with your choice of pasta. 16
- Filet Mignon** 8 oz. filet served with Portobello mushrooms and topped with melted bleu cheese with peppercorn sauce and a side of garlic mashed potatoes and vegetables. 28
- Cava Chops** 12 oz. center cut pork chop, served with potato wedges, green peppers and pepperoni in a garlic white wine sauce with a touch of demi-glaze. 20
- Extras sautéed spinach, sautéed mushrooms, mashed potatoes* 5

\* Ask about our gluten free entrees

\* \$2 split charge

\* If there is something you desire and it is not on our menu ask your server and the chef will try to accommodate your request

\* 20% gratuity added to parties of 6 or more