

TAPAS (SMALL PLATES TO SHARE)

 **JALAPENO AND ARTICHOKE DIP 8**
served with crostini | add extra crostini \$1


ARANCINI 8.5
fried roman rice balls, bacon, mozzarella, jalapeño & parmigiano cream sauce

MOZZARELLA FRITTA 6.5
housemade mozzarella, breaded & fried, marinara

CALAMARI FRITTI 11
lightly breaded, fried loligo calamari, marinara sauce

OLIVES 6
citrus peel, oregano, garlic

BAKED MEATBALLS 8
three all beef meatballs, marinara, shaved parmesan

 **FRITTO MISTO 13**
fried shrimp, calamari, cherry peppers, marinara & chipotle aioli dipping sauce

PANE

FOCACCIA 4
rosemary, parmesan, EVOO, marinara

FOCACCIA RUSTICA 5.5
smoked mozzarella, rosemary, EVOO, marinara


BRUSCHETTA 7
pesto, tomatoes, garlic, basil, shaved parmesan, balsamic glaze, served over crostini

 **GAMBERI SCAMPI 13**
shrimp, garlic butter sauce, lemon, served over crostini


INSALATE E ZUPPA

HOUSE SALAD SM 6.5 /LG 8
mixed greens, tomatoes, red onions, house made balsamic vinaigrette

CAESAR SALAD SM 6.5 /LG 8
romaine, with Parmigiano, house made croutons, Caesar dressing

 **CAVALLI SALAD 8**
mixed greens, pine nuts, shaved Parmigiano, prosciutto, house made balsamic vinaigrette

IRVING SALAD 8
mixed greens, goat cheese, candied pecans, dried cherries, house made balsamic vinaigrette

 **INSALATA NOCI 8.5**
mixed greens, house marinated beets, brandied walnuts, cherry tomatoes, goat cheese, house made champagne vinaigrette

CAPRESE SALAD 10
house made mozzarella, sliced tomatoes, basil, EVOO | sub mozzarella di bufala +3
*balsamic vinegar & oil provided by request

ZUPPA DEL GIORNO 5/7
ask your server for daily special

 **CAVALLI FAMILY FAVORITES**



LUNCH MENU

Tuesday - Friday
11:00am - 3:00pm

comes with 1/2 house salad or 1/2 caesar salad

PESTO CHICKEN BLT PANINI 12
hot oven baked bread, grilled 6oz breast, lettuce, tomato, chopped bacon, pesto aioli

MEATBALL PANINI 10
hot oven baked bread, meatballs, fresh mozzarella, parmesan, marinara, basil

HANDMADE MOZZ' "GRILLED CHEESE" 10
hot oven baked bread, fresh mozzarella, sliced tomato, basil, dijonasie

SMOKY CHICKEN PANINI 11
hot oven baked bread, grilled 6oz breast, red onion, tomato, smoked mozzarella, smoky aioli

VEGETARIAN PANINI 9
hot oven baked bread, mushrooms, onion, mini peppers, spinach, artichoke, fresh mozzarella, dijonaise

OVEN ROASTED SHRIMP PANINI 13
hot oven baked bread, marinated shrimp, arugula, tomato, pesto aioli, basil - garlic vinaigrette

ITALIAN COLD CUT 13 (SERVED COLD)
fresh baked bread, genoa salumi, spicy soppressata, ham, lettuce, tomato, red onion, provolone Italian - citrus vinaigrette

PASTA

GEMELLE 12
spicy sausage, jalapeno cream, pine nuts, parmesan

SAUSAGE, VEAL LASAGNA 12
pork sausage, ground veal, mozzarella, house made marinara

 **RISOTTO OF THE WEEK 10**
ask your server for weekly special

ADD CHICKEN (\$3) OR SHRIMP (\$4.5) TO ANY SALAD OR PASTA

MOBILE PIZZA OVEN CATERING

Bring Cavalli Pizza directly to your next big event! Our team will load up your restaurant favorites and cook fresh-hot pizzas, on site with our Mobile Pizza Oven!

Email us for pricing, menus and availability
Catering@CavalliPizza.com

OUR FAMOUS PIZZA

In accordance with the Associazione Pizzaiuoli Napoletani (APN), we start with fresh handmade dough that is leavened for 24-48 hours to ensure optimal digestibility. We hand toss, never roll, our dough on a marble slab to give it that thin delicate center. Our sauce is made with imported San Marzano tomatoes. We then add fresh basil and hand-pulled fior di latte mozzarella that we make in-house daily. The pizza is then cooked in a scorching 900 degree wood-fired oven for about 90 seconds, which marks the pizza with those wonderful flame-blackened blisters along the crust and bottom. This results in the best pizza you've ever tasted.

As first generation Americans, we have been raised with a real love and appreciation of Italian food and culture. Now we want to share that with you by bringing the authentic taste of Italy right into the heart of Texas.

Buon Appetito!

PIZZA NAPOLETANA

Each pizza is 6 slices, 12 inches. Please no substitutions

MARGHERITA 10

house made mozzarella, San Marzano tomato sauce, basil, olive oil

NEW YORK 10

house made mozzarella, San Marzano tomato sauce, oregano, olive oil

MARGHERITA EXTRA 13

bufala mozzarella, San Marzano tomato sauce, basil, olive oil

CONTADINA 12.5

house made mozzarella, San Marzano tomato sauce, mushrooms, Italian sausage, basil

PESTO CHICKEN 13.5

house made mozzarella, pesto sauce, herb ricotta, chicken

THE DALLAS 14

house made mozzarella, San Marzano tomato sauce, meatball, Italian sausage, pepperoni, oregano

SALAMINO E FUNGHI 14.5

house made mozzarella, San Marzano tomato sauce, salami, mushrooms, smoked mozzarella, garlic, basil

🔥 TEXAS HEAT 14

house made mozzarella, San Marzano tomato sauce, spicy soppressata, jalapeño, garlic, oregano

🔥 THE MCKINNEY 15

house made mozzarella, San Marzano tomato sauce, salami, hot capicola, Italian sausage, basil

MEAT TRIO 15.5

house made mozzarella, San Marzano tomato sauce, ham, spicy soppressata, bacon, sweet roasted mini peppers, oregano

ARUGULA & PROSCIUTTO (NO SAUCE) 16

house made mozzarella, arugula, prosciutto di Parma, balsamic glaze, shaved parmigiano

PARMA (NO SAUCE) 16

bufala mozzarella, prosciutto di Parma, shaved parmigiano, olive oil

LA CAPICOLA 15

house made mozzarella, San Marzano tomato sauce, basil, garlic, hot capicola, sweet roasted mini peppers, smoked mozzarella

SMOKY 14

house made mozzarella, San Marzano tomato sauce, basil, chicken, bacon, smoked mozzarella

CAPRICCIOSA 14.5

house made mozzarella, San Marzano tomato sauce, basil, ham, mushrooms, artichokes, kalamata olives

🔥 IL ROBERTO 14

pesto sauce, Italian sausage, house made mozzarella, parmesan

CREATE YOUR OWN PIZZA

Choose either a Margherita or New York Pizza as your base, then add your toppings...

TOPPINGS:

BASIC 1.25

ricotta, smoked mozzarella, garlic, mushrooms, jalapeño, olives, shaved parmigiano

CLASSIC 1.5

pepperoni, bacon, ham, chicken, meatballs, smoked anchovy, Italian sausage, artichokes, sweet roasted mini peppers, kalamata olives

SPECIALTY

Bufala mozzarella 3, Prosciutto di Parma 3, hot capicola 2.5, hot soppressata 2, salami 2



CAVALLI FAMILY FAVORITES

20% gratuity is added for parties of eight or more

OUR FAMOUS DESSERT PIZZAS

LA NUTELLA SM 8/ LG 12

chocolate hazelnut spread, dark chocolate, roasted hazelnuts

🔥 S'MORES SM 8/ LG 12

chocolate hazelnut spread, graham crackers, marshmallows

DOLCI

TIRAMISU 9

mascarpone cream, lady fingers, chocolate espresso

CANNOLI 5

cannoli cream, chocolate chips, nutella drizzle

ZEPPOLE 8

Italian donuts, cinnamon sugar, cannoli cream

BREAD PUDDING 8

monthly special



SPARKLING WINE

CARPENE MALVOLTI PROSECCO DI CONEGLIANO, VENETO, ITALY GL 8.5 / BTL 35
CARPENE MALVOLTI BRUT ROSE, VENETO, ITALY GL 10 / BTL 40

WHITE WINE

SIMI SAUVIGNON BLANC, SONOMA COUNTY, CA GL 7.5 / BTL 28
SHANNON RIDGE SAUVIGNON BLANC, SONOMA COUNTY, CA GL 9 / BTL 33
CABERT PINOT GRIGIO, D.O.C, ITALY GL 7.5 / BTL 28
ROBLAR CHARDONNAY, SANTA RITA HILLS, CA GL 8 / BTL 30
ANNABELLA CHARDONNAY, YOUNTVILLE, CA GL 9 / BTL 34
CA'BOLANI PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY GL 8/BTL 30

RED WINE

FOG BANK PINOT NOIR, MONTEREY, CA GL 8 / BTL 30
DISRUPTION MERLOT, MENDOCINO, CA GL 8 / BTL 30
DISRUPTION CABERNET, COLUMBIA VALLEY, WA GL 10 / BTL 38
PARDUCCI PINOT NOIR, MENDOCINO, CA GL 9.5 / BTL 35
HOPE FAMILY TROUBLEMAKER, CALIFORNIA GL 10 / BTL 38
LA QUERCIA, ABRUZZO, ITALY GL 10 / BTL 38
TINTO NEGRO, MENDOZA, ARGENTINA GL 7.5 / BTL 28
SANTA CRISTINA CHIANTI SUPERIORE, TOSCANA, ITALY GL 8 / BTL 30
IMAGERY PINOT NOIR, CALIFORNIA BTL 35
BOCELLI SANGIOVESE, TUSCANY, ITALY BTL 39
BOTROMAGNO PRIMITIVO, PUGLIA, ITALY BTL 37
SMITH & HOOK CABERNET SAUVIGNON, CENTRAL COAST, CA BTL 50
OBERON CABERNET SAUVIGNON, NAPA VALLEY, CA BTL 45
SPELLBOUND PETITE SIRAH, CALIFORNIA BTL 36
CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CA BTL 95

NON-ALCOHOLIC BEVERAGES

FRESH BREWED ICED TEA 2.5
FOUNTAIN SODA 2.5
COFFEE & HOT TEA 2.5
SAN PELLEGRINO (SPARKLING) 1/2 L 5
AQUA PANNA (STILL) 3

COCKTAILS

PATRON PERFECT MARGARITA 10
patron, lime juice, triple sec, grand marnier

LEMON DROP MARTINI 10
vodka, triple sec, simple syrup, lemon juice

SEASONAL SANGRIA 7 / 30
ask your server

BEER

PERONI, ITALY 5

BIRRA MORETTI, ITALY 5.5

SHINER BOCK, TEXAS 5

REVOLVER BLOOD & HONEY, TEXAS 6

COMMUNITY IPA, TEXAS 6

DEEP ELLUM DALLAS BLONDE, TEXAS 5.5

TEX ALE PROJECT 100M ANGELS, TEXAS 7

MICHELOB ULTRA, MISSOURI 4.5

MILLER LITE, WISCONSIN 4.5

COORS LIGHT, COLORADO 4.5

DOS EQUIS, MEXICO 4.5

CORDIALS

LIMONCELLO 8

FONSECA PORT BIN 27 9

GRAPPA 7

SAMBUCA 8

AVERNA AMARO 9

CONTRATTO CERMOUTH ROSSO 8

CONTRATTO AMERICANO ROSSO 8

CONTRATTO APERITIF 7

HAPPY HOUR \$5 (3:00PM-6:00PM | TUESDAY - FRIDAY)
SANGRIA 🍷 HOUSE MARGARTIAS 🍷 FOOD SPECIALS