

# TAPAS

*Small  
Plates to  
Share*

**JALAPENO & ARTICHOKE DIP 10**  
served with housemade crostini | *extra crostini \$1*

**ARANCINI 10**  
fried Sicilian rice balls, bacon, mozzarella,  
jalapeño parmigiano cream sauce

**MOZZARELLA FRITTA 9**  
housemade mozzarella, breaded & fried,  
served with marinara

**CALAMARI FRITTI 13**  
lightly breaded, fried loligo calamari,  
served with marinara sauce

**MARINATED OLIVES 7**  
citrus peel, oregano, garlic

**BAKED MEATBALLS 10**  
three all-beef meatballs, marinara sauce,  
shaved parmigiano

**FRITTO MISTO 15**  
fried shrimp, calamari, cherry peppers, served  
with marinara & chipotle aioli dipping sauce

## PANE

**FOCACCIA 6**  
rosemary, parmigiano, EVOO, marinara

**FOCACCIA RUSTICA 8**  
smoked mozzarella, rosemary, EVOO, marinara

**BRUSCHETTA 9**  
pesto, tomatoes, garlic, basil, shaved parmigiano,  
balsamic glaze, served over housemade crostini

**GAMBERI SCAMPI 15**  
shrimp, garlic butter sauce, lemon, served over  
housemade crostini

## INSALATE E ZUPPA

ADD CHICKEN (\$4) OR SHRIMP (\$5)

**HOUSE SALAD SM 7/LG 9**  
mixed greens, tomatoes, red onions, housemade  
balsamic vinaigrette

**CAESAR SALAD SM 7/LG 9**  
romaine, parmigiano, housemade croutons,  
Caesar dressing

**CAVALLI SALAD 12**  
mixed greens, pine nuts, shaved parmigiano,  
prosciutto, housemade balsamic vinaigrette

**IRVING SALAD 11**  
mixed greens, goat cheese, candied pecans,  
dried cherries, housemade balsamic vinaigrette

**INSALATA NOCI 11**  
mixed greens, house marinated beets, brandied  
walnuts, cherry tomatoes, goat cheese,  
housemade champagne vinaigrette

**CAPRESE SALAD 12**  
housemade mozzarella, sliced tomatoes, basil,  
EVOO | sub mozzarella di bufala \$3  
*\*balsamic vinegar provided upon request*

**ZUPPA DEL GIORNO CUP 6/BOWL 8**  
ask your server for daily soup special

**CAVALLI FAMILY FAVORITES**



## LUNCH MENU

TUESDAY - FRIDAY | 11:00AM - 3:00PM

*All served with choice of House or Caesar side salad*

**PESTO CHICKEN BLT PANINI 14**  
hot oven baked bread, 6oz grilled chicken breast,  
lettuce, tomato, chopped bacon, pesto aioli

**MEATBALL PANINI 12**  
hot oven baked bread, meatballs, fresh mozzarella,  
parmigiano, marinara, basil

**SMOKY CHICKEN PANINI 13**  
hot oven baked bread, 6oz grilled chicken breast,  
red onion, tomato, smoked mozzarella, smoky aioli

**VEGETARIAN PANINI 10**  
hot oven baked bread, mushrooms, onion, mini  
peppers, spinach, artichoke, fresh mozzarella, dijonnaise

**SHRIMP BLT PANINI 14**  
hot oven baked bread, fried shrimp, bacon, lettuce,  
tomato, melted mozzarella, chipotle aioli

## PASTA

**FETTUCCINE ALFREDO 12**  
fresh fettuccine, creamy alfredo sauce  
Add On: bacon, mushrooms, spinach (\$1.50 each)  
Add On: chicken (\$4), shrimp (\$5)

**SPAGHETTI & MEATBALLS 14**  
fresh spaghetti, all-beef meatballs, marinara sauce

**LASAGNA 14**  
all-beef lasagna, layers of fresh pasta, house  
mozzarella, basil, marinara sauce

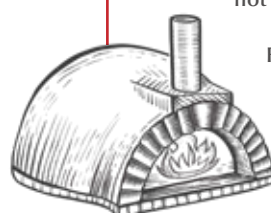
**BOLOGNESE 16**  
pappardelle pasta, hearty meat ragu, rich tomato sauce

**TUSCAN CHICKEN 16**  
grilled chicken breast, mushrooms, sundried tomatoes,  
roasted potatoes, kale, lemon white wine cream sauce

## MOBILE PIZZA OVEN CATERING

Bring Cavalli Pizza 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!

For pricing and availability, contact us at  
[catering@cavallipizza.com](mailto:catering@cavallipizza.com)  
or (214) 506-3680



# OUR FAMOUS PIZZA

Founded by a family of first-generation Italian Americans, Cavalli Pizza takes pride in serving authentic Italian food and sharing the tradition of Neapolitan pizza making. We handcraft our 12-inch pizzas in accordance with the strict standards set by the *Associazione Pizzaioli Napoletani*.

Starting with handmade dough that is leavened for 24-48 hours, our certified pizza makers hand toss (never roll) our dough on a marble slab to give it that thin delicate center. We only use the freshest and most authentic ingredients – our sauce is made with San Marzano tomatoes imported from Italy and our hand-pulled fior di latte mozzarella is made in-house daily. Our pizzas are cooked in a scorching 900 degree wood-fired oven for 90 seconds, which marks the pizza with wonderful flame-blackened blisters along the crust and bottom.

We hope that by bringing the authentic taste of Italy right into the heart of Texas, we allow you to experience the best pizza you've ever tasted.

*Buon Appetito!*

## PIZZA NAPOLETANA

All pizzas are 12" with 6 slices. Please no substitutions.

### MARGHERITA 12

housemade mozzarella, San Marzano tomato sauce, basil, extra virgin olive oil

### NEW YORK 12

housemade mozzarella, San Marzano tomato sauce, oregano, extra virgin olive oil

### MARGHERITA EXTRA 15

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

### CONTADINA 14

housemade mozzarella, San Marzano tomato sauce, mushrooms, Italian sausage, basil

### PESTO CHICKEN 16

housemade mozzarella, pesto sauce, herb ricotta, grilled chicken

### THE DALLAS 17

housemade mozzarella, San Marzano tomato sauce, meatball, Italian sausage, pepperoni, oregano

### SALAMINO E FUNGHI 16

housemade mozzarella, San Marzano tomato sauce, salami, mushrooms, smoked mozzarella, garlic, basil

### 🔥 TEXAS HEAT 16

housemade mozzarella, San Marzano tomato sauce, spicy soppressata, jalapeño, garlic, oregano

### 🔥 THE MCKINNEY 17

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

### MEAT TRIO 17

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

### ARUGULA & PROSCIUTTO (NO SAUCE) 18

housemade mozzarella, arugula, prosciutto di parma, balsamic glaze, shaved parmigiano

### PARMA (NO SAUCE) 18

bufala mozzarella, prosciutto di parma, shaved parmigiano, extra virgin olive oil

### GIARDINA 16

housemade mozzarella, San Marzano tomato sauce, mushrooms, red onions, spinach, cherry tomatoes

### LA CAPICOLA 17

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

### SMOKY 16

housemade mozzarella, San Marzano tomato sauce, basil, chicken, bacon, smoked mozzarella

### CAPRICCIOSA 17

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

### 🔥 IL ROBERTO 16

housemade mozzarella, pesto sauce, Italian sausage, parmigiano

### LEGEND 17

housemade mozzarella, San Marzano tomato sauce, oregano, pepperoni, spicy soppressata, bacon, smoked mozzarella

## CREATE YOUR OWN PIZZA

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

EACH CLASSIC TOPPING \$2  
EACH PREMIUM TOPPING \$3

### DAL GIARDINO

artichokes, basil, black olives, cherry tomatoes, garlic, jalapeños, kalamata olives, mushrooms, pepperoncini, red onions, sweet roasted mini peppers, spinach

### CARNE

anchovy, bacon, chicken, ham, hot capicola, Italian sausage, meatballs, pepperoni, prosciutto di parma (\$5), salami, spicy soppressata

### FORMAGGI

goat cheese, mozzarella di bufala d.o.p. (\$5), ricotta, shaved parmigiano, smoked mozzarella

Top it off with a Balsamic Glaze or Pesto Drizzle \$1

## DOLCI



### TIRAMISU 10

mascarpone cream, ladyfingers, chocolate espresso

### CANNOLI 7

cannoli cream, chocolate chips, Nutella drizzle

### ZEPPOLE 9

Italian donuts, cinnamon sugar, cannoli cream

## OUR FAMOUS DESSERT PIZZAS

### 🔥 LA NUTELLA SM 10/LG 14

chocolate hazelnut spread, dark chocolate, roasted hazelnuts

### S'MORES SM 10/LG 14

chocolate hazelnut spread, graham crackers, marshmallows

### 🔥 CAVALLI FAMILY FAVORITES

20% gratuity is added for parties of eight or more

# 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 8.5 / BTL 30
SHANNON RIDGE SAUVIGNON BLANC SONOMA COUNTY, CA	GL 9 / BTL 33
CABERT PINOT GRIGIO D.O.C., ITALY	GL 8.5 / BTL 30
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 9 / BTL 30
CASTELLO MOSCATO D'ASTI ITALY	GL 10 / BTL 30
BERINGER WHITE ZINFANDEL CALIFORNIA, USA	GL 5.5 / BTL 19
NOBLE HOUSE RIESLING GERMANY	GL 8 / BTL 26

# 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
DELOACH CENTRAL COAST PINOT NOIR CALIFORNIA, USA	GL 10 / BTL 35
HOPE FAMILY TROUBLEMAKER CALIFORNIA	GL 10 / BTL 38
LA QUERCIA ABRUZZO, ITALY	GL 10 / BTL 38
TINTO NEGRO MALBEC MENDOZA, ARGENTINA	GL 8 / BTL 30
CAVALIERE D'ORO CHIANTI CLASSICO ITALY	GL 12 / BTL 36
DISENO MALBEC ARGENTINA	GL 10 / 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
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CA	BTL 95

# NON-ALCOHOLIC BEVERAGES

FRESH BREWED ICED TEA	3
FOUNTAIN SODA	3
COFFEE	3
SAN PELLEGRINO (SPARKLING) 0.5L	6
AQUA PANNA (STILL)	3

# COCKTAILS

**PATRON PERFECT MARGARITA 10**  
patrón, lime juice, triple sec,  
grand marnier

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

**IL VIALE 9**  
makers mark, aperitif,  
vermouth, simple syrup

**SICILIAN KISS 11**  
pama liqueur, peach schnapps,  
limoncello, prosecco

**NEGRONI 9**  
gin, campari, vermouth

**SEASONAL SANGRIA 7/30**  
ask your server

# BEER

**PERONI, ITALY 5.5**

**BIRRA MORETTI, ITALY 6.5**

**SHINER BOCK, TEXAS 5**

**REVOLVER BLOOD & HONEY, TEXAS 6**

**COMMUNITY IPA, TEXAS 6**

**DEEP ELLUM DALLAS BLONDE, TEXAS 5.5**

**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**

**CONTRATTO VERMOUTH ROSSO 8**

**CONTRATTO AMERICANO ROSSO 8**

**CONTRATTO APERITIF 7**



# HAPPY HOUR \$5

EVERY TUESDAY - FRIDAY

SANGRIA  
HOUSE MARGARITAS  
& FOOD SPECIALS

3:00PM - 6:00PM