

Cava Food Menu

Boards

Continental Cheese Board-\$10

Sharp Cheddar, Smoked Gouda, and Pepper Jack served with Kalamata Olives, Toasted Crostini and Papa's Homemade Preserves

Italian Cheese Board-\$14

Asiago, Provolone and wine soaked Goat Cheese served with Kalamata Olives, Toasted Crostini and Papa's Homemade Preserves

Meat & Vegetable Board-\$8

Three sliced Italian meats served with a mix of Pickled Vegetables and Toasted Crostini

Inizio

Traditional Bruschetta-\$8

Homemade Tomato Bruschetta served with Crostini

Cape Bruschetta- \$12

Fresh Mozzarella topped with our Tomato Bruschetta and Kalamata Olives on a bed of Mixed Greens with a drizzle Balsamic dressing and Toasted Crostini

Hummus-\$8

Roasted Red Pepper Hummus served with fresh baked Pita Chips

Tuscan Nachos-\$9

Fontina and Gorgonzola Cheeses melted on fresh baked Pita Chips topped with Fennel and Mint

Calamari-\$9.10

Served with our sweet chili sauce

Pastas

Tri-colored Cheese Tortellini-\$10

With Pomodoro sauce or Saffron Cream sauce and Pecorino Romano Cheese

Lobster-Stuffed Ravioli- \$16

With Saffron Cream sauce or Pomodoro sauce and Pecorino Romano Cheese

Fried Cheese Ravioli- \$9

With red sauce

Soup du jour

Bowl — \$6

Insalata

Cava Salad- \$10

Mixed Greens, Cranberries, Walnuts, and Gorgonzola Cheese with Balsamic dressing
• Add Grilled Chicken...\$3

Caesar Salad- \$10

Hearts of Romaine tossed with Pecorino Romano Cheese and traditional Caesar dressing
• Add Grilled Chicken...\$3

Baked Bruschetta

Baked Spinach and Artichoke Dip- \$8

Topped with Parmesan cheese baked on Paneli and served with mixed greens

Sliced Grilled Chicken and Fontina- \$11

With Sundried Tomato Pesto baked on Paneli and served with mixed greens

Grilled Flatbread Pizza

Margherita- \$12

Grilled flatbread, red sauce and Fresh Mozzarella with Basil

Pear & Gorgonzola- \$12

Grilled flatbread with a Pear and Walnut spread topped with Gorgonzola Cheese and Walnuts

Chicken- \$14

Grilled flatbread and Sundried Tomato sauce topped with a blend of Smoked Gouda and Mozzarella and Grilled Chicken

Bruschetta- \$13

Our Margherita topped with fresh Tomato Bruschetta just before serving

Wings

6 Wings (Hot, BBQ & Sweet Chili) — \$9

Dulce

Cannoli- \$5

Mini chocolate chip cannoli drizzled with chocolate sauce

Cava Wine Flights

FLIGHT 1

Vini di Riccio Chardonnay
Cava Magnesio
Vini di Riccio Pinot Grigio
Vini di Riccio Sauvignon Blanc
\$8

FLIGHT 2

Cava Magnesio
Vini di Riccio Sauvignon Blanc
Vini di Riccio Bianco Solo
Vini di Riccio Moscato
\$8

FLIGHT 3

Vini di Riccio Merlot
Vini di Riccio Pinot Noir
Vini di Riccio Cabernet Sauvignon
Vini di Riccio Vino Della Tavola Red
\$8

FLIGHT 4

Vini di Riccio Vino Della Tavola Red
Vini di Riccio Mistura
Vini di Riccio Sangiovese Blend
Vini di Riccio Tre Fratelli
\$8

FLIGHT 5

Strawberry Fruit Wine
Raspberry Fruit Wine
Peach Fruit Wine
White Sangria
\$6

FLIGHT 6

Acai Raspberry Fruit Wine
Raspberry Fruit Wine
Blueberry Fruit Wine
Blackberry Fruit Wine
\$6

FLIGHT 7

Red Sangria
White Sangria
Skylands Apple Pie
Skylands Peach Cobbler
\$6

Homemade Sangria: Glass — \$9
Carafe — \$18