



## MOZZARELLA BAR

The Mozzarella Bar is a casual dining concept born in Italy, which focuses on using the freshest mozzarella sourced from the best producers in the Campania region of Italy, pairing it with high quality Italian products including heirloom tomatoes, thinly shaved prosciutto, and seasonal vegetables.

At Cavallino, we have teamed up with LA STELLA LATTICINI to offer a variety of mozzarellas all produced in Australia, which you can savour as an individual portion or as a degustation, and choose to accompany them with any of the delicious small plates we offer.

### MOZZARELLA

Gran Tagliere	\$46.5
Bufala Classica (delicate)	\$14.0
Bufala Affumicata (smoked)	\$14.0
Burrata (creamy)	\$14.0
Nodini (twisted)	\$14.0
Mini tasting	\$28.0

### SALUMI

Prosciutto Crudo di Parma	\$13.0
Prosciutto Cotto	\$10.0
Bresaola	\$14.0
Salame Cacciatore	\$12.0
Mortadella	\$10.0
Selection of cured meats	\$28.5

### EXTRAS

Rosemary pizzezza	\$10.0
Garlic pizzezza	\$10.0
Grissini	\$5.0
Mixed olives	\$10.0
Selection of vegetables	\$13.0

### CONTORNI

<b>Insalata Mista</b>	<b>\$13.0</b>
Mixed leaf salad	
<b>Rucola, Parmigiano e pera</b>	<b>\$15.0</b>
Rocket with parmesan, pear, and balsamic vinegar	
<b>Pomodoro</b>	<b>\$15.0</b>
Vine ripened tomatoes and onion	
<b>Caprese</b>	<b>\$15.0</b>
Vine ripened tomatoes, mozzarella, basil & EVOO	
<b>Chips</b>	<b>\$8.0</b>

### ANTIPASTI

<b>Fried Polenta</b>	<b>\$10.0</b>
Deep fried polenta encrusted with parmesan	
<b>Calamari Fritti</b>	<b>\$18.0</b>
Shallow fried salt and pepper calamari rings	
<b>Prosciutto e Pesche</b>	<b>\$21.50</b>
Prosciutto with peaches, walnuts & stracciatella cheese	

<b>Arancini</b>	<b>\$15.0</b>
Mushroom and buffalo mozzarella	
<b>Fritto Misto</b>	<b>\$25.0</b>
Chef's selection of fried seafood and veg	



## PASTA

<b>Spaghetti Mediterranea</b>	<b>\$26.0</b>
Garlic, cherry tomato, anchovies, capers and oregano	
<b>Fettuccine Bolognese</b>	<b>\$26.0</b>
Veal, beef and pork Bolognese sauce	
<b>Spaghetti Pescatore</b>	<b>\$28.0</b>
Mussels, squid, prawns, baby octopus, cherry tomatoes	
<b>Bucatini Amatriciana</b>	<b>\$26.0</b>
Guanciale, pecorino cheese, tomato	
<b>Spaghetti Cacio Pepe</b>	<b>\$24.0</b>
Pecorino, parmesan, salt, and pepper	

## MAINS

<b>Tagliata</b>	<b>\$40.0</b>
Beef fillet served with a wild rocket salad	
<b>Pan Roasted Salmon Fillet</b>	<b>\$36.0</b>
Salmon fillet served with seasonal roasted veg	
<b>Pollo alla Diavola</b>	<b>\$33.0</b>
Spatchcock chilli rub and roasted potatoes	
<b>Barramundi in Guazzetto</b>	<b>\$38.0</b>
Panfried and served in a seafood broth	
<b>Parmigiana</b>	<b>\$28.0</b>
Layers of eggplant, cheese and tomato ragu	

## PIZZE ROSSE

<b>Margherita</b>	<b>\$22.0</b>	<b>Bufalina</b>	<b>\$26.0</b>
Tomato, mozzarella, basil		Tomato, Buffalo mozzarella, cherry tomato, basil	
<b>Marinara (no seafood)</b>	<b>\$18.0</b>	<b>Capricciosa</b>	<b>\$26.0</b>
Tomato, garlic, oregano		Tomato, mozzarella, mushroom, ham, artichoke, olives	
<b>Diavola</b>	<b>\$26.0</b>	<b>Siciliana</b>	<b>\$26.0</b>
Tomato, mozzarella, hot salami		Tomato, mozzarella, eggplant, ricotta	
<b>Napoletana</b>	<b>\$24.0</b>	<b>Prosciutto</b>	<b>\$26.0</b>
Tomato, olives, capers, anchovies, oregano		Mozzarella, tomato, rocket, prosciutto, parmesan	
<b>Golfo di Napoli</b>	<b>\$30.0</b>	<b>Calzone</b>	<b>\$26.0</b>
Tomato, calamari, mussels, prawns		Ricotta, tomato, mozzarella, salami, pepper	

## PIZZE BIANCHE

<b>4 formaggi</b>	<b>\$26.0</b>	<b>Tartufata</b>	<b>\$30.0</b>
Mozzarella, fontina, gorgonzola, Swiss cheese		Mozzarella, porcini mushroom, prosciutto, truffle oil	
<b>Verdurine</b>	<b>\$26.0</b>	<b>Rustica</b>	<b>\$26.0</b>
Mozzarella, capsicum, eggplant, zucchini, cherry tomato		Mozzarella, sausage, potatoes, rosemary	

\*\*Gluten free pizza bases and pasta are available, however are prepared and cooked in an environment where air born gluten in the form of wheat flour dust may be present, therefore we would not consider it safe for coeliacs.

\*\*\* Full vegan menu is available