

PRIVATE EVENT & À LA CARTE MENU

Each dish feeds four to six guests

Antipasti, Appetizers & Starters

CAPRESE SKEWERS \$30

ten skewers made with fresh mozzarella, heirloom cherry tomatoes, basil, and balsamic glaze

MEATBALLS & POMODORO SAUCE \$30

twenty 1.5 oz meatballs with house-made pomodoro sauce

HEIRLOOM BRUSCHETTA \$35

ten crostini topped with whipped ricotta, heirloom cherry tomatoes, sea salt, and evoo

ROASTED CHICKEN WINGS \$30

twelve roasted wings tossed with calabrian chili, honey, garlic

SLICED RUSTIC BREAD \$10

one loaf cut into fifteen slices

Insalate

CLASSIC CHOPPED \$40

romaine, red onion, heirloom cherry tomato, mixed olives, provolone cheese, shredded parmesan, served with champagne vinaigrette

VERDE \$35

baby arugula, heirloom cherry tomatoes, shredded parmigiano reggiano, served with lemon juice and olive oil

CAESAR \$30

romaine, shredded parmigiano reggiano, served with Bavaro's homemade Caesar dressing

Entrees

CHICKEN PICCATA \$55

five italian breaded chicken breasts, butter, lemon juice, capers

CHICKEN PARMESAN \$55

five italian breaded chicken breasts, melted mozzarella, house-made pomodoro sauce

CHICKEN MARSALA \$65

five pan-seared chicken breasts, marsala wine sauce, sautéed mushrooms, garlic

WILD CAUGHT SALMON \$85

five salmon filets, wood-roasted broccolini, charred leeks, salsa verde

Premium Pasta Dishes

RAVIOLI AL FORMAGGIO \$55

thirty fresh raviolis, filled with mozzarella, parmigiano reggiano and ricotta cheese, Bavaro's famous vodka sauce

MUSHROOM RIGATONI \$55

imported rigatoni, parmigiano reggiano, cremini, portobello and oyster mushrooms, crema, truffle oil

MEAT LASAGNA \$55

fresh pasta, fresh mozzarella, ricotta, parmigiano reggiano, house-made pomodoro and bolognese sauce

VEGETARIAN LASAGNA \$50

fresh pasta, fresh mozzarella, ricotta, parmigiano reggiano, house-made pomodoro

Traditional Pasta Dishes

PENNE ALLA VODKA \$55

imported penne, Bavaro's famous vodka sauce

SPAGHETTI & POMODORO SAUCE \$50

fresh spaghetti, house-made pomodoro sauce

TAGLIATELLE & CREAM SAUCE \$50

fresh tagliatelle, parmigiano reggiano, crema

PENNE ALLA CREMA \$45

imported penne, parmigiano reggiano, crema

PENNE POMODORO \$45

imported penne, house-made pomodoro sauce

RIGATONI BOLOGNESE \$55

imported rigatoni and house-made bolognese sauce

Proteins & Add-On's

RICOTTA MEATBALLS \$35

six house-made meatballs made with beef, pork, pancetta, ricotta, bread-crumbs, and a choice of sauce

SPICY FENNEL SAUSAGE \$30

house-made italian sausage, crumbled into bite-sized pieces, seasoned with fennel and garlic

GRILLED CHICKEN \$30

grilled and diced chicken seasoned with italian herbs

ITALIAN BREADED CHICKEN BREASTS \$40

five baked and breaded chicken breasts seasoned with italian seasonings

WOOD-FIRED BROCCOLINI \$35

roasted broccolini, parmigiano reggiano, evoo, sea salt, and lemon zest

Desserts & Sweets

TIRAMISU \$45 (10 slices)

espresso, lady fingers, mascarpone cream, ghirardelli cocoa powder

TRADITIONAL CANNOLI \$25 (5 pieces)

homemade cannoli shell, sweet ricotta filling, powdered sugar

MINI CANNOLI \$30 (10 pieces)

homemade cannoli shell, sweet ricotta filling, powdered sugar

TRADITIONAL MACARONS \$30 (10 pieces)

lemon, coffee, chocolate, raspberry, vanilla, pistachio

SEASONAL MACARONS \$30 (10 pieces)

salted caramel, candied orange, toasted coconut, fig poppy seed, lemon curd, and chocolate hazelnut

RICOTTA CHEESECAKE \$55 (14 Slices)

baked whole milk ricotta

LIMONCELLO MASCARPONE CAKE \$50 (10 Slices)

sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls

Service Add-On's

Server per hour \$30

Delivery Fee \$30 Minimum or 5% for orders over \$600
On-Site Two Hour Pizza Experience \$500 + Cost of Pizza

Premium Chafer Set Rental \$20

Premium Serving Set Rental \$3 Each

Disposable Chafer Set \$15

Disposable Serving Utensils \$2.50 Each

Disposable Plasticware \$5 per 5 guests

SCAN HERE

for

INQUIRIES



Mobile Pizza Oven

Pizza

Red Pizzas

MARGHERITA

san marzano tomato sauce, fresh mozzarella, basil, evoo

AMERICANO

san marzano tomato sauce, fresh mozzarella, pepperoni

White Pizzas

FUNGHI

fresh mozzarella, baby bella, portobello, and oyster mushrooms, garlic confit, leek, garlic thyme oil

STRACCIATELLA

stracciatella, cherry tomato, parmigiano reggiano, evoo

Additional Items

WOOD-FIRED BROCCOLINI \$35

roasted broccolini, parmigiano reggiano, evoo, sea salt, and lemon zest

WOOD-FIRED CALABRIAN WINGS \$35

twelve roasted wings tossed with calabrian chili, honey, garlic, and parmigiano reggiano

Service Details

BASIC SERVICE FEE \$750.00

- Includes 2 hours of service with pizza chef and server
- Each additional hour charged at \$150

Service Area

TAMPA BAY & SURROUNDING AREAS

To provide an accurate mileage and service fee, please provide the address for your event.

Pizza Orders

MINIMUM ORDER OF 24 PIZZAS AT \$18 EACH.

- You may order additional pizzas, but all 24 or any extras brought to the event will be charged regardless of consumption.
- Each pizza serves 1-2 people if served with other food.
- Each pizza is 8" and cut into 4 slices

Additional Costs

CHOICE OF DISPOSABLE PLASTIC PLATES
OR PIZZA BOXES & NAPKINS CHARGED AT
\$0.75 PER PERSON

20% AUTO GRATUITY AND TAX WILL BE ADDED
TO THE FINAL TOTAL.

Bavaro's Bundles

BUNDLE & PACKAGED MEALS

\$20 per person

Minimum order of 20 people

Additional orders available in increments of 5

Substitute gluten-free penne +\$20 per 5 guests

Pasta

HOUSE-MADE SPAGHETTI & POMODORO

housemade spaghetti and pomodoro sauce

PENNE ALLA VODKA

imported penne, Bavaro's famous vodka sauce

MUSHROOM RIGATONI

imported rigatoni, parmigiano reggiano, cremini, portobello and oyster mushrooms, crema, truffle oil

RAVIOLI AL FORMAGGIO (4pp)

fresh pasta filled with mozzarella, parmigiano reggiano and ricotta cheese, Bavaro's famous vodka sauce

Proteins & Toppings

choose one

GRILLED CHICKEN

HOMEMADE MEATBALL

ITALIAN FENNEL SAUSAGE

WOOD-FIRED BROCCOLINI

Salads

choose one

CAESAR SALAD

romaine, parmigiano reggiano, homemade caesar dressing

VERDE SALAD

baby arugula, heirloom cherry tomato, parmigiano reggiano, lemon, olive oil

Desserts

choose one

MACARONS

assorted flavors

MINI CANNOLIS

homemade cannoli shell, sweet ricotta filling, powdered sugar

Individually Packaged Meals

Individually packed.

Choice of caesar salad, verde salad or cannoli

substitute gluten-free penne + \$4

add grilled chicken +\$4pp

PENNE ALLA VODKA \$18 pp

imported penne, Bavaro's famous vodka sauce

MUSHROOM RIGATONI \$19pp

imported rigatoni, parmigiano reggiano, cremini, portobello and oyster mushrooms, crema, truffle oil

RAVIOLI AL FORMAGGIO (4pp) \$20pp

fresh pasta filled with mozzarella, parmigiano reggiano and ricotta cheese, Bavaro's famous vodka sauce

HOUSEMADE SPAGHETTI & MEATBALL \$21 pp

house-made spaghetti and pomodoro sauce, and one meatball

A la Carte Drinks

GALLON SWEET OR UNSWEET TEA \$11

2 LITER PEPSI, DIET PEPSI, SIERRA MIST OR LEMONADE \$11

1 LITER AQUA PANNA \$8

1 LITER SAN PELLAGRINO \$8

BAVARO'S™

— PIZZA NAPOLETANA & PASTARIA —

Catering MENU

BAVAROSPIZZA.COM