

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

CAESAR \$30

romaine, shredded parmesano 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

Premium Pasta Dishes

RAVIOLI AL FORMAGGIO \$55

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

MUSHROOM RIGATONI \$55

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

PENNE ALLA VODKA \$55

imported penne, Bavaro's famous vodka sauce

RIGATONI BOLOGNESE \$55

imported rigatoni and house-made bolognese sauce

Traditional Pasta Dishes

PASTA BAVARO \$50

Choice of Pasta:

Imported Penne or Rigatoni

Choice of Sauce:

Housemade Pomodoro or Housemade Cream Sauce

Proteins & Add-On's

RICOTTA MEATBALLS \$35

six house-made meatballs made with beef, pork, pancetta, ricotta, breadcrumbs, 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

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

Service Add-On's

Server per hour \$30

Delivery Fee \$30 Minimum or 5% for orders over \$600

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

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for

INQUIRIES



Mobile Experiences

Pizza Experience

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 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 35 PIZZAS AT \$18 EACH.

- You may order additional pizzas, but all 35 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
\$1.00 PER PERSON

ADDITIONAL TOPPINGS AVAILABLE
FOR ADDITIONAL COST

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

Charcuterie Experience

Base Fee: \$700

2 Hour Event: Includes 1 server, additional per hour \$150

Per-Person Pricing: \$20-\$25 based on selections

Minimum 50 Guests

Cannoli Experience

Base Fee: \$200

1 Hour Event: Includes 1 server, additional per hour \$150

Per-Cannoli Pricing: \$5

Minimum 100 Cannolis

COMING SOON:
SPRING 2026

Bar Bavarro Experience

Gelato Experience

Cafe Bavarro Experience

BAVARO'S™
— PIZZA NAPOLETANA & PASTARIA —

Catering
MENU