Cavallino
RISTORANTE PIZZERIA

Cavallino's name ('little horse') gives a nod to our very equine northern forest locale. it is all about rustic regional integrity when it comes to our food and our dedication to serving honest Italian cuisine.

Serving the families of Northern Beaches and North Shore for over a decade, Cavallino at Terrey Hills has been under new ownership since March 2020, with a fresh approach to quality and tradition.

An Italian restaurant with Mediterranean influence, we offer an innovative menu which pays homage to tradition in a modern way, in a comfortable environment with an approachable service, attention to the finer details, and a respect to the tradition of honest food and service.

With a total seating capacity of 180, Cavallino is an ideal venue for all family and business events large and small.

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Why not consider Cavallino for your next party or event?

ANTIPASTI

Bowl of marinated olives **9**

Woodfired garlic crust **10**

Pane **5**
organic sourdough – evoo

Cavallino Italian style antipasto for two **32**

Calamari fritti **22**
fried southern calamari – lime mayo

Prosciutto **26**
18-month San Daniele prosciutto local buffalo mozzarella

Vitello tonnato **22**
slow cooked veal – tuna mayo – fried capers – parsley oil

Fritto misto **28**
calamari - prawns – zucchini - lime mayo and lemon

Bruschetta **18**
sourdough – fresh stracciatella – tomato (V)

Arancini **16**
buffalo mozzarella – tomato (V)

Burrata caprese **22**
fresh burrata – cherry tomatoes – basil – evoo (V)

Asparagi **20**
asparagus – parmesan emulsion – organic preserved egg – pangrattato – lemon (V)

INSALATE E CONTORNI

Mista **10**
mixed leaves – tomato – lemon dressing

Rucola **12**
rocket – parmesan – pear – balsamic dressing

Broccolini **13**
garlic – lemon - pangrattato

Shoestring fries **10**

PASTE

Mezze maniche pomodoro **22**
short pasta – tomato – basil – ricotta salata (V)

Gnocchi ragu **26**
potato gnocchi – pork sausage and mushroom ragu

Spinach and ricotta ravioli **28**
burnt butter – sage (V)

Linguine mare **30**
mixed seafood – tomato sauce

House made tagliatelle ragu **24**
traditional pork and veal ragu

Tagliatelle Gamberoni **32**
king prawns – cherry tomato – lemon zest – bottarga

*gluten free pasta available $3

SECONDI

200gr MBS+2 scotch fillet **39**
cooked to your liking – veal jus - fries.

350gr MBS+2 rib eye **49**
sweet potato – veal jus - rocket

Gamberoni **39**
South Australian king prawns – salmoriglio

200gr fish fillet pan roasted **39**
market fish of the day

Free range chicken cotoletta **37**
baby rocket – spanish onion – lemon dressing – parmesan sauce

Porchetta **39**
crispy skinned pork belly – carrot puree – asparagus – gremolata

Crespelle **28**
spinach and ricotta crepes (V)

PIZZE

"All our pizze are made from stoneground durum & semolina flours.

Our dough is leavened for an average of 48 hours and cooked in our woodfire oven for taste and digestibility".

Rosse

Margherita **19**
tomato – mozzarella – basil (V)
add: olives $2, mushrooms $3, ham $3

Bufalina **28**
tomato - buffalo mozzarella – prosciutto -basil (V)

Capricciosa **24**
tomato – mozzarella – mushroom – ham – artichoke – olives

Diavola **22**
tomato – mozzarella - hot salami

Italia **26**
tomato – mozzarella – prosciutto – rocket – parmigiano

Frutti di mare **26**
tomato – mixed seafood– gremolada

Giuseppe **26**
tomato – mozzarella – tuna - onion

Prosciutto e funghi **24**
tomato – mozzarella - ham – mushroom

Naia **21**
tomato – mozzarella – fries (V)

Calzone cotto **24**
tomato – mozzarella - ham

Calzone salame **22**
tomato – mozzarella – salame

Bianche

Vegetale (no tomato) **23**
mozzarella – capsicum – eggplant – zucchini – mushrooms – olives (V)

Sarda (no tomato) **23**
mozzarella – sausage – potatoes – rosemary

Maialina (no tomato) **26**
mild salami – pancetta – chorizo – sausage – mozzarella

Tradizionale (no tomato) **21**
mozzarella – tomato – basil – evoo (V)

Sicula (no tomato) **23**
mozzarella – fresh tomato – anchovies – salted ricotta

4 Cheeses (no tomato) **23**
Mozzarella – parmigiano – gorgonzola – smoked scamorza

Gina (no tomato) **25**
mozzarella - smoked scamorza – asparagus – pancetta

Montana (no tomato) **26**
smoked scamorza – mixed mushroom – prosciutto - truffle oil

Calabrese (no tomato) **25**
Mozzarella– hot salami–ham –sausage and black olives

*vegan cheese $3 *gluten free base $5

Per i bambini!

calamari and chips	15
penne – napoletana sauce	12
penne – butter – parmesan	12
margarita	12
margherita and chips	15
gelato – 1 scoop	4.5
bombolone nutella (1)	4.5

For Children under 12

Chef's Sharing Feast

Can't decide?
Let us serve you a selection of our favourite dishes!

Bruschetta	sourdough – fresh stracciatella – tomato
Calamari fritti	southern calamari – lemon mayonnaise
Vitello tonnato	slow cooked veal – tuna mayonnaise – fried capers – parsley oil
	…….
Gnocchi	potato gnocchi – pork sausage and mushroom ragu
	…….
350gr MBS+2 rib eye	sweet potato – veal jus – rocket
	OR
Porchetta	crispy skinned pork belly – carrot puree – asparagus – gremolata
	…….
Bombolone	filled with nutella
Cannolo	filled with vanilla custard

Chef's Sharing Menu $75pp

Matching Wines $45pp

Min 4 people