



Catering Menu

Two locations to serve

5211 Kingston Pike
865-200-5571

11316 Parkside Drive
865 218 0000

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www.gavinospizzeria.com

APPETIZERS for SHARING

FAMOUS GARLIC KNOTS Garlicy and Cheesy	\$25
GARLIC CHEESE BREAD Home baked bread loaf topped with mozzarella, garlic butter & Romano	\$30
JUMBO BUFFALO WINGS (mild/medium/hot) with celery sticks and choice of blue cheese or ranch	\$55
BUFFALO FINGERS (mild/medium/hot) with choice of blue cheese or ranch	\$55
MOZZARELLA STICKS	\$45

SALADS

HOUSE TOSSED Served with our, balsamic vinaigrette, ranch, bleu cheese or wedding dressing	\$35
CAESAR Romaine lettuce, Romano cheese, crispy croutons and rich Caesar dressing	\$40
GREEK Diced tomato, red onion, pepperoncini, cucumber, Kalamata olives & feta cheese	\$45
COLD ANTIPASTO Genoa salami, smoked ham & provolone over mixed greens	\$45
INSALATA CAPRESE Ripe tomato, fresh mozzarella, red onion, basil & balsamic	\$45

BAKED PASTA Comes with home made Focaccia Bread

MANICOTTA Crepes stuffed with three cheeses, baked with Gavino's tomato sauce	\$45
BAKED ZITI Rich ricotta and tomato sauce - topped with mozzarella & Romano cheese	\$45
GAVINO'S LASAGNA Italian sausage and meatballs with assorted cheeses make an exceptional lasagna	\$50
BAKED CHEESE TORTELLINI With marinara, mushrooms, spinach, sundried tomatoes & melted cheese	\$55

GAVINOS FAVORITES Comes with home made Focaccia Bread

GUYTANO CHICKEN PENNE Mushroom, spinach, & sundried tomatoes in a marinara cream sauce	\$50
PENNE A LA VODKA Prosciutto and sautéed red onion in a creamy vodka marinara sauce	\$45
ALFREDO PENNE Rich, creamy & classic	\$50

TRADITIONAL FAVORITES Comes with home made Focaccia Bread

SPAGHETTI TOMATO SAUCE Traditional Italian style tomato sauce simmered for hours	\$30
MARINARA LINGUINI Chunky tomato sauce simmered with garlic and fresh basil	\$35
GARLIC AND OLIVE OIL LINGUINI Simple & classic!	\$35
SPAGHETTI MEAT SAUCE OR BOLOGNESE With a touch of cream	\$45
SPAGHETTI with MEATBALLS OR SAUSAGE	\$45

SEAFOOD PASTA Comes with home made Focaccia Bread

CLAM SAUCE Linguini with fresh baby clams, choice of garlic and white wine sauce or red sauce	\$60
SCALLOPS and SHRIMP Sautéed in a brandy cream and butter sauce tossed with linguini	\$70
SHRIMP MOMMA MIA Garlic, spinach, mushrooms, sundried tomatoes, basil & butter marinara sauce	\$70

ENTREES Comes with home made Focaccia Bread

CHICKEN PARMIGIANA Lightly breaded cutlet baked in Gavino's house tomato sauce	\$55
EGGPLANT PARMIGIANA Lightly battered eggplant topped with mozzarella & house tomato sauce	\$55
VEAL PARMIGIANA Lightly breaded veal top round cutlet baked in Gavino's house tomato sauce	\$65

GAVINOS PIZZA

Please see our main menu for all available pizza's and pricing

HEROS

SMOKED HAM & PROVOLONE Thin sliced smoked ham topped with shaved Provolone Cheese	\$50
GRILLED CHICKEN With fresh mozzarella, tomato & balsamic vinaigrette	\$50
ITALIAN Salami, prosciutto, provolone with lettuce, tomato, red onion, & balsamic	\$50

SIDES

SAUTEED BABY SPINACH	\$35
HOMEMADE MEAT BALLS	\$40
MIXED VEGETABLES	\$35

DESSERTS

CANNOLI Crisp Cannoli shell filled with a creamy ricooata cream with lemon and chocolate chips	\$40
WHOLE CHEESECAKE	From \$45
Made in house to order New York Style	
WHOLE CAKES	From \$45
You name it we will make it	
TIRAMISU	\$50
Mascapone cheese, lady fingers coffee Liquor and a touch of chocolate.	

DRINKS

LEMONADE Gallon	\$8
SWEET TEA Gallon	\$6
UNSWEET TEA Gallon	\$6
COKE PRODUCTS 2It	\$4

