

ANTIPASTI

PROSCIUTTO DI PARMA 16.95*

Imported top of the line Parma ham thinly sliced and served with seasonal fruit or imported cheeses according to availability

CALAMARI FRITTI 9.95

Lightly fried squid served with tomato sauce and a touch of crushed red pepper

FRESH PRINCE EDWARD ISLAND MUSSELS 9.95*

Steamed with white wine, garlic and capers or Fra-Diavolo in a spicy tomato sauce with garlic

SHRIMP LA CAVA 12.95*

Jumbo shrimp quickly cooked in extra virgin olive oil, roasted garlic and hot chili peppers

INSALATE

CAESAR for Two 21.95*

Prepared table side (when possible)

SPINACH SALAD for Two 21.95

With apples and walnuts in a warm bacon vinaigrette

LA CAVA SALAD, 9.95

Field greens with Dijon-shallot vinaigrette

*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*Made to order or may be served raw

PASTA

CAVATELLI SAUSAGE SAUCE, 18.95

Homemade ricotta dumplings with Tuscan style tomato based sausage sauce flavored with cloves, cinnamon and nutmeg

RIGATONI ALLA VODKA, 18.95

Shallots, tomato, cream and vodka, prepared table side (when possible)

GNOCCHI ALLA GORGONZOLA, 19.95

Potato dumplings served in a cream sauce with imported Italian blue cheese.

LINGUINI ALLA CARBONARA, 19.95

Imported linguine served in a cream sauce flavored with bacon, shallots, fresh peas and Pecorino Romano cheese

BUCATINI ALL'AMATRICIANA, 19.95

Homemade fresh spaghetti tossed in a tomato sauce with bacon, onions and Pecorino Romano cheese

PESCI

LA CAVA SALMON, 24.95*

Fresh Salmon seared with Jamaican jerk spices over fettuccine in a cream sauce.

SHRIMP FRA DIAVOLO, 23.95*

Served on linguine in a spicy tomato sauce

PESCE DEL GIORNO, MP*

Our daily selection of fresh seafood

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CARNI

VEAL PARMIGIANA, 21.95

Served with pasta

VEAL PICCATA, 21.95

Veal scaloppini with lemon and butter sauce over spinach sautéed with garlic

VEAL SALTIMBOCCA, 28.95*

Veal scaloppini with prosciutto, sage and homemade demi-glace over spinach sautéed with garlic

CHICKEN FRANCESE, 21.95

Boneless chicken breast coated with egg batter and lightly sautéed with lemon and butter over spinach sautéed with garlic

DOLCI

SELECTION OF HOMEMADE DESSERTS FROM OUR CART, 7.95

SELECTION OF GELATO, 10.95

SOUFFLE, 12.95

Please make sure to place orders at the beginning of your meal. A minimum order for two is required

COFFEE, TEA, ESPRESSO, CAPPUCINO, LATTE

AFTER DINNER LIQUEURS

ASK ABOUT OUR SELECTION OF FINE PORTS AND COGNACS

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*Made to order or may be served raw

*For your convenience a 20% gratuity will be added to parties of 5 or more
\$6.95 charge for sharing a main course
We reserve the right to change menu and prices*

Welcome to La Cava Restaurant

Chef and owner Gianni Moscardini creates beautiful dishes using only the freshest top quality ingredients available. Everything is prepared to order. The items you see listed on our menu as well as our ever changing array of specials range from the authentic Italian to the Continental. Our wine cellar is stocked with vintage wines from some of the world's finest vineyards. The old world atmosphere and our well trained staff will make for an unforgettable evening.

The building that houses our wonderful restaurant is over one hundred years old. It was built in 1897 as the home of the Faith Reformed Church of Christ. The first service was held in the autumn of 1898. By the end of WW II the congregation had grown and was able to invest their building funds in the purchase of the land across the street. The new church was built by October of 1954 and our building was then sold to the Knights of Phythias, who eventually turned it over to the Historic Salisbury Foundation. It was then renovated in 1992 and sold to Gianni and Mona Moscardini in 1994.

The original structure remains intact, with the exception of the closure of a door on the Horah Street side of the building. The interior also showcases several original features such as the pull down wood doors which separated the sanctuary from the church school. The wine alcove also housed the original altar. The most magnificent feature of the whole building is the original leaded stained glass windows.

We hope that you enjoy this truly unique dining experience.