

Piazza Gavi



5415 North Kolb

Tucson, Arizona 85750

Phone (520) 529-2156

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www.gavicucina.com

⌘ Breakfast ⌘

Egg Creations – All Egg entrees can be substituted with Egg Whites.

Choose one side dish of Sautéed Red Potatoes, Crispy Fried Potatoes or Sliced Tomatoes & choice of toast.

Denver Omelet – Ham, onions, bell peppers with Cheddar & Jack Cheese.	8.75
Arizona Omelet – NY Sirloin, mushrooms, tomatoes, onions, serrano chilies & Provolone	9.75
California Omelet – Avocado, bacon, mushrooms, tomato & Swiss, sour cream topping	8.75
Vegetable Omelet – Assorted fresh vegetables with Cheddar & Jack Cheese.	8.75
Western Omelet – Ham, tomato, mushrooms, peppers, onions with Cheddar & Jack Cheese	8.75
Mexican Omelet – Serrano Chilies, onions, tomato and spices with Cheddar & Jack Cheese	9.75
Four Cheese Omelet – Cheddar, Jack, Provolone & Swiss Cheeses	8.75
Ham & Swiss Omelet – Smoked Honey Ham & Swiss Cheese	8.75
Chicken Fajita Omelet – Grilled Chicken with peppers, onions, mushrooms & Provolone	9.75
Tomato Basil Frittata – Tomatoes and basil with Cheddar & Jack Cheese	8.75
Spinach & Sundried Tomato Frittata – with roast peppers, mushrooms & Provolone	8.75
Italian Style Frittata – Italian sausage, onion, basil, tomato & Mozzarella with Marinara	9.75
Shrimp & Pepper Frittata – with mushrooms & Provolone Cheese	9.75
Chicken & Broccoli Frittata – with bacon, onion, spices, Cheddar & Jack Cheeses	9.75

Eggs To Order

Create-an-Omelet/Frittata – Pick any 4 ingredients: 8.75

Swiss, Cheddar-Jack, Feta, Provolone or Mozzarella Cheese

Tomato, onion, peppers, mushrooms, spinach, broccoli, avocado, sundried tomatoes, serrano chilies,
Bacon, sausage, ham or chicken breast.

Two Eggs any Style – with choice of side dish, toast & bacon, sausage or ham 6.75

Three Eggs any Style – with choice of side dish, toast & bacon, sausage or ham 8.00

Sweet Creations

Traditional Buttermilk Pancakes – Homemade buttermilk batter grilled to perfection 6.00

Blueberry Pancakes 7.00

Apple Spice Pancakes 7.00

Strawberry Banana Pancakes 8.00

Chocolate Pecan Pancakes 8.00

Pancake Station – Create your own pancakes by picking any 3 ingredients: 8.00

Strawberry, blueberry, banana, spiced banana, pecans, chocolate chips, granola, strawberry sauce and
whipped cream.

Traditional French Toast – Hawaiian Sweet Bread sprinkled with our Cinnamon Spice Blend	6.00
Pecan Brown Sugar French Toast	7.00
Cinnamon Granola French Toast	7.00
Strawberry Blintz – Crepes filled with cream cheese & honey, topped with strawberry sauce and sour cream	8.00

Extras

Oatmeal & Brown Sugar	4.75
Fresh Fruit Bowl – 3.75	w/ granola & non-fat yogurt 5.75

Sides

One Egg	1.25	Potatoes	2.50	Toast	1.25
Tomatoes	1.25	Bacon, Sausage or Ham			2.75

⌘ Lunch & Dinner ⌘

Soups

Chicken Tortellini – Chicken soup with Cheese Tortellini & fresh peas	6.00
Minestrone – Fresh vegetables and pasta	6.00
Stracciatelle – Chicken soup with Cheese Tortellini, spinach & egg drop	6.00
Zuppa del Giorno – Ask your server for today's freshly made soup	6.00

Salads

Antipasto – An assortment of Italian meats & cheeses with a green salad	11.00
Capri – Fresh Mozzarella, basil & tomatoes	11.00
Eggplant – Marinated eggplant over a green salad	9.00
Mediterranean – Ham, peas & capers tossed in a green salad	11.00
Greek – Mixed greens with feta & Kalamata olives	9.00
Grilled Chicken – on a bed of mixed greens	12.00
Calamari – Fresh calamari on a bed of greens with a light oil & vinegar dressing	12.00
Seafood Salad – Fresh calamari, shrimp, sole, scallops and mussels served on a bed of mixed greens with a light oil & vinegar dressing	13.00
Grilled Shrimp – over a fresh garden salad	12.00
Tuna Mediterranean – Albacore Tuna salad, olives, tomato, cucumbers, artichokes & carrots on a bed of mixed greens	Lunch 13.00/Dinner 15.00
Flat Iron Salmon – Seared Atlantic Salmon tossed with mixed greens, olives, tomato, cucumber, red onions & Lemon Dill Vinaigrette	Lunch 13.00/Dinner 15.00

- Hot Steak & Pepper** – Seared Sirloin Steak, peppers & mushrooms with tomato and red onion
on a bed of mixed greens Lunch 13.00/ Dinner 15.00
- Chicken B&B Salad** – Grilled Chicken with pecans, crumbled blue cheese, red onion, pickled beets,
Cannellini, garbanzo & kidney beans over mixed greens Lunch 12.00/ Dinner 14.00
- Sicilian Salad** – Sardines, anchovies, olives, sundried tomatoes, crumbled blue cheese, pepperoncini,
red onion and capers dressed with lemon & olive oil Lunch 12.00/ Dinner 14.00
- Chopped Salad** – Mixed greens tossed and chopped with salami, pepperoni, cappicola ham,
Hard-boiled eggs, Provolone & Cheddar cheeses in our House Dressing Lunch 10.00/ Dinner 12.00

Specialty Salads – also available as an upgrade for a dinner salad for 6.00

- Spicy Wedge** – Iceberg lettuce on a bed of spicy cucumbers, carrots & serrano chilies with prosciutto,
bacon, tomatoes, peas and Blue cheese dressing 8.00
- Red Onion, Tomato & Cucumber** – with Feta cheese tossed in vinegar & oil 8.00
- Primavera** – Cannellini beans, beets, Kalamata olives & Feta Cheese over mixed greens 8.00
- Campagnola** – Cucumber, tomato, Italian croutons & shaved Parmigiano over mixed greens 8.00
- Spicy Tomato Cucumber** – with red onions, anchovies, sardines & Cheddar cheese 8.00

Children's Entrees – available Lunch or Dinner, includes a salad and beverage (12 years and under)

- Spaghetti Marinara** 8.00
- Spaghetti & Meatballs** – in Marinara Sauce 8.00
- Fettuccine Alfredo** 8.00
- Tortellini** – Choice of Marinara, Alfredo or Rosa Sauce 8.00
- Meat or Spinach Lasagna** 8.00
- Ravioli Marinara** – Choice of Beef or Cheese 8.00
- Pork or Chicken Milanese** – Lightly breaded and flat-iron grilled with a side of spaghetti 9.00

Sandwiches Available during Lunch Only

All Sandwiches are served with pasta salad and Choice of Cheese – Provolone, Mozzarella or Swiss

HOT Sandwiches

(On an Italian Baguette)

- Meatball & Cheese** 9.00
- Italian Sausage & Peppers** 9.00
- Eggplant Parmigiana** 9.00
- Chicken Parmigiana** 12.00
- Veal Parmigiano** 15.00
- Chicken Milanese** – Lightly breaded chicken topped with artichokes 12.00

<i>Pork Milanese – Lightly breaded pork topped with pepperoncini & red bell peppers</i>	12.00
<i>Ham & Cheese</i>	8.00
<i>Steak with Peppers & Mushrooms</i>	10.00
<i>⌘ Chicken & Cheese</i>	10.00
<i>⌘ Steak & Cheese</i>	10.00

Cold Sandwiches

(With choice of Sourdough, Wheat, Rye or Italian baguette)

<i>⌘ Prosciutto & Fresh Mozzarella</i>	9.00
<i>⌘ Italian Combo – Salami, soprosotto & salami</i>	9.00
<i>⌘ Turkey, Roast Beef OR Ham & Cheese</i>	9.00
<i>⌘ Five Cheeses</i>	9.00
<i>⌘ Tonno a la Italiana – Albacore tuna salad</i>	9.00
<i>⌘ Served with our mustard sauce, onions, tomatoes & pickles</i>	

Lunch Specials Available from 12:00pm – 4:00pm includes a side salad and a soda, coffee or tea

<i>Chicken Marsala – in a Marsala wine and mushroom sauce</i>	20.00
<i>Chicken Milanese – Lightly breaded and served with lemon</i>	20.00
<i>Chicken Fra Diavolo – Baked Spicy Chicken with fresh basil, garlic & tomatoes</i>	20.00
<i>Pork Saltimbocca – Pork tenderloin layered with prosciutto & asiago baked in wine sauce</i>	21.00
<i>Pork Scaloppini – Sautéed tenderloin with mushrooms & tomatoes</i>	21.00
<i>Veal Dore – Egg-battered veal sautéed and served with a wine & caper sauce</i>	25.00
<i>Veal Piccata – a light lemon butter & wine sauce with capers</i>	25.00
<i>Veal & Eggplant Parmigiana Combo</i>	23.00
<i>Shrimp Amatriciana – Spicy bacon, onion & basil with fresh tomato sauce</i>	22.00
<i>Shrimp Carciofo – with artichokes, mushrooms & peas...your choice of sauces</i>	22.00
<i>Shrimp Romana – Rosa sauce with fresh mushrooms</i>	22.00
<i>Mussels Marinara – New Zealand mussels in our marinara wine sauce</i>	20.00
<i>Mussels & Shrimp Serenata – in a light crema sauce with spinach & mushrooms</i>	26.00

*Split Orders on Specials and Entrees are charged an additional \$5
18% Gratuity is added for 6 or more guests*

Appetizers

<i>Antipasto Misto – A Selection of Italian meats & cheeses</i>	11.00
<i>Fried Calamari – with a side of marinara sauce</i>	11.00
<i>NY Style Calamari – tossed in a spicy marinara sauce</i>	11.00

<i>Calamari Crema – tossed in a spicy crema sauce</i>	12.00
<i>Steamed Clams or Mussels – in a seafood broth</i>	11.00
<i>Butter Garlic or Spicy Garlic Shrimp – in a wine & butter sauce</i>	11.00
<i>Shrimp Barese – sautéed with Bari-style Italian seasonings</i>	11.00
<i>Mussels Marinara</i>	11.00
<i>Mussels, Sausage & Spinach</i>	11.00
<i>Sausage & Spinach</i>	10.00
<i>Mozzarella Marinara – Lightly breaded mozzarella, grilled & topped with marinara sauce</i>	8.00
<i>Sautéed Mushrooms – in a garlic wine sauce</i>	9.00
<i>Salmon Carpaccio – thin slices of smoked salmon with red onions & capers</i>	12.00
<i>Salmon a la Greca – Smoked Salmon & eggplant rolls served with sautéed spinach</i>	12.00
<i>Baked Bruschetta – Toasted Italian bread topped with seasoned sautéed tomatoes & garlic</i>	8.00
<i>And your choice of the following:</i>	
<i>Prosciutto – Thin slices of Italian ham</i>	
<i>A la Caprese – Fresh Mozzarella & Basil</i>	
<i>Di Anchovie – with red onions</i>	
<i>Al Tonno – Albacore Tuna, capers & red onion</i>	
<i>Ai Gamberetti – Sautéed Shrimp, Serrano chilies & pepperoncini</i>	
<i>Di Verdura – Zucchini, artichokes & green bell peppers</i>	
<i>Mexicana – Pico de gallo, Serrano chilies, pepperoncini, garlic & Tabasco</i>	
<i>Bruschetta Di Vittello – Seasoned & sautéed Veal</i>	15.00
<u>Pizza</u> Additional toppings are \$1.00 each	
<i>Cheese</i>	10.75
<i>Pepperoni</i>	11.75
<i>Margherita – with fresh basil & capers</i>	11.75
<i>Baby Clam</i>	11.75
<i>Sicilian – with fresh mozzarella, Kalamata olives & romano cheese</i>	13.75
<i>Asparagus & Mushroom</i>	11.75
<i>Quattro Formaggio – gorgonzola, fontina, romano & mozzarella</i>	11.75
<i>Mushroom, Tomato & Fresh Mozzarella</i>	11.75
<i>Greek – Sausage, olives, pepperoncini & feta cheese</i>	11.75
<i>Vegetable – Mushrooms, zucchini, asparagus and red onions</i>	11.75
<i>Artichoke & Fontina – also with fresh mozzarella</i>	11.75
<i>Spicy Etna – Pepperoni, jalapenos, pepperoncini & Tabasco</i>	11.75
<i>Corleone – Anchovies, capers, black olives & tomatoes</i>	12.75
<i>Contadina – Capicola ham, mushrooms, red bell peppers & mushrooms</i>	12.75

Grilled Chicken – with bell peppers & red onions	13.75
Shrimp & Garlic	13.75

Panzerotti

Fried or Baked with cheese	6.00
Each additional item	add 2.00

Sides

(2) Meatballs or (1) Sausage	4.00	Extra side of pasta with Marinara	3.00
Add Chicken to any dish	7.00	Extra side of pasta with Specialty Sauce	5.00
Add Shrimp to any dish	9.00	Extra side of Peperonata	3.00

Pasta Lunch 11:30 – 4:00 Dinner 4:00 – Close

Your choice of pasta – Spaghettini, Fettuccine, Mostaccioli or Angel Hair
 Dinner comes with a garden salad or upgrade to a Specialty Salad for \$6

	<u>Lunch</u>	<u>Dinner</u>
Marinara Italiana – A Fresh tomato & wine sauce with parmesan	10.00	14.00
Marinara ala Ricotta – Marinara butter sauce with Ricotta Cheese	12.00	16.00
Marinara with Meatballs	11.00	15.00
Marinara with Italian Sausage	12.00	16.00
Marinara with Sausage & Peppers	13.00	17.00
Meat Sauce – A rich red sauce with sautéed ground beef	11.00	15.00
Amatriciana – A spicy fresh tomato sauce with bacon, onions & basil	12.00	16.00
A la Peperonata – Roasted bell peppers, onions & mushrooms	12.00	16.00
Aglio Olio – with fresh garlic & olive oil	10.00	14.00
Basil & Tomato – Aglio Olio	10.00	14.00
Capri – Fresh mozzarella, basil & tomato in a garlic olive oil	12.00	16.00
Eggplant Marinara – Sautéed eggplant, celery & onions in marinara	10.00	14.00
Broccoli Aglio Olio – Fresh broccoli florets in garlic olive oil	12.00	16.00
Primavera – Fresh seasonal sautéed vegetables in your choice of sauce	12.00	16.00
Funghi – Fresh mushrooms in a light wine sauce	12.00	16.00
Carciofo – Artichokes, mushrooms & peas in your choice of sauce	13.00	17.00
Bolognese – with a crema & meat sauce	13.00	16.00
Cacciatore – Bell peppers & mushrooms in a red sauce	12.00	16.00
Alfredo – A Parmesan cream sauce	11.00	15.00
Spicy Crema – a pepperoncini & tomato crema sauce	11.00	15.00
Gorgonzola Crema – Rich blend of gorgonzola and crema sauce	12.00	16.00
“3-P” – Panna crema sauce with prosciutto & peas	11.00	15.00
Serenata – Spinach & mushrooms in a light crema sauce	12.00	16.00

Rosa – Our traditional tomato cream sauce	11.00	15.00
Romana – Fresh mushrooms in Rosa sauce	12.00	16.00
Carbonara Italiana – Bacon, egg and parmesan cheese	12.00	16.00
Carbonara Crema – Bacon, onion, egg, cheese and a touch of cream	12.00	16.00
Baby Clam or Fresh Clams – in choice of red or white seafood broth	15.00	19.00
Pescatore – Shrimp, calamari, scallops, clams & mussels in a red broth	16.00	20.00

Baked Pasta

Baked Mostaccioli – in marinara sauce topped with shredded mozzarella	13.00	17.00
Baked Mostaccioli Barese – with sliced Italian sausage & meatballs	14.00	18.00
Baked Tortellini – with your choice of sauce	14.00	18.00
Manicotti – Pasta stuffed with ricotta cheese and baked in Marinara	13.00	17.00
Meat Lasagna – with spinach & cheese	14.00	18.00
Spinach & Cheese Lasagna	13.00	17.00
Eggplant Parmigiana	12.00	16.00
Stuffed Eggplant – Eggplant Parmigiana stuffed with ricotta cheese	13.00	17.00

Ravioli & Tortellini Dinner comes with a garden salad or upgrade to a Specialty Salad for \$6

Cheese Ravioli Marinara	11.00	15.00
Beef Ravioli Marinara	12.00	16.00
Combo Beef & Cheese Ravioli Bolognese with crema & meat sauce	12.00	16.00
Tortellini with choice of sauce–Marinara, Alfredo or Pesto Crema	11.00	15.00
Tortellini Rosa with Peas in a mixture of marinara & crema sauce	12.00	16.00

Dinner Entrees 4:00 pm – Close

Includes a garden salad and a side of spaghetti marinara. Upgrade your salad to a Specialty Salad for \$6
Upgrade to your choice of pasta & sauce for \$3

Classics – Your choice of:	Chicken	22.00
	Pork	23.00
	Veal	29.00

Marsala – Sautéed with fresh mushrooms & Marsala wine sauce

Fior di Latte – Sautéed with spinach & asiago cheese and baked in a spicy crema sauce

Milanese – Lightly breaded and grilled and served with fresh lemon

Saltimbocca – Sautéed in a rich wine sauce & layered with Prosciutto and Asiago Cheese

Dore – Lightly egg battered and sautéed in a buttery wine & caper sauce

Piccata – Sautéed in a lemony wine & caper butter

Parmigiana – Breaded and baked with mozzarella & marinara sauce

Combination Parmigiana Plate:

Eggplant & Chicken	20.00
Eggplant & Pork	21.00
Eggplant & Veal	24.00

Shrimp Pizzaiola – Sautéed shrimp with a fresh herb, garlic tomato wine sauce	22.00
Pork Pizzaiola	23.00
Veal Pizzaiola	29.00

Chicken Fromaggio – Baked Chicken breast stuffed with spinach & four cheeses topped with Shrimp, artichokes, roasted bell peppers in a spicy rosa sauce	28.00
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Chicken Cacciatore – Sliced and sautéed with in a red sauce loaded with mushrooms and bell peppers, served with a side of pasta	23.00
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Garlic Chicken – Slices of breast meat sautéed in a garlic teriyaki sauce with spicy peppers	23.00
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Chicken Sherry – sautéed in a fresh mushroom and sherry wine sauce	23.00
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Chicken Fra Diavolo – Spicy baked chicken breast in a fresh garlic & tomato basil sauce over Mostaccioli pasta	23.00
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Pork Carnevale – Baked pork tenderloin in a rosa sauce topped with shrimp, artichokes, spinach Roasted bell peppers and asiago cheese, served with Mostaccioli pasta	28.00
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Pork Scaloppini – sautéed with onions, garlic & mushrooms in a light red sauce, served with a side of pasta	23.00
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Seafood Specialties served over spaghetti and includes a garden salad

Shrimp Crema	26.00
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Shrimp Marinara	26.00
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Shrimp Mediterrania – tossed with a garlic & butter wine sauce	26.00
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Shrimp Romana – in a rosa sauce with fresh mushrooms	26.00
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Shrimp Amatriciana – a fresh spicy tomato sauce with sautéed bacon, onions & basil	26.00
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Shrimp Funghi – sautéed mushrooms in a light wine sauce	26.00
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Mussels Marinara – New Zealand mussels steamed in a marinara sauce	21.00
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Mussels & Shrimp Serenata – in a light crema sauce with spinach & mushrooms	27.00
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Mussel & Clam Tarantina – steamed served in a rich tomato sauce	27.00
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Mussels, Clams & Crab Legs – in a light seafood broth	32.00
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Cioppino – Shrimp, mussels, clams, calamari, scallops & King Crab in a red seafood broth	29.00
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Split Orders on Specials and Entrees are charged an additional \$5

18% Gratuity is added for 6 or more guests



Farinella

The Putignano Carnival is a festival held each year in the Bari region of Italy where Gavi grew up. The carnival is one of the world's oldest, and records suggest it originated as early as 1394. Like Mardi Gras and other carnivals, the Putignano Carnival ends on Shrove Tuesday, but it begins on December 26, which makes it one of the longest lasting annual carnivals.

The mask of Farinella is representative of the Putignano Carnival. Originally, Farinella's costume was green and white, which are the colors of the City of Putignano. Farinella is often depicted negotiating peace between cats and dogs, which is also symbolic of the city. Currently, Farinella's costume is multicolored, but the three tips on the hat represent the three hills on which Putignano sits.

The name "Farinella" comes from a chickpea and barley flour, which was typically used by country workers. Now Farinella can be a tasty addition to sauces, gravies, fresh figs or other typical southern Italian desserts.



Piazza Gavi – La Locanda Degli Amici
5415 N. Kolb Rd. Tucson, AZ. 85750
520-577-1099

Open 7 days a week from 7am – 9pm (depending on business)

Gift Certificates available

Catering available

Checks are not accepted

Split orders are an additional \$5 which include an additional salad & side
18% gratuity is added for parties of 6 or more.