



KAVO

Inspired by the Italian word “Caveau,” meaning bank vault, KAVO is a place where memories are kept and traditions are shared.

SHARE YOUR MEMORIES WITH US!
@KAVOITALIANEATERY
#SAVORKAVO

• SMALL PLATES •

Arancini Carbonara

fried saffron risotto balls with guanciale & mozzarella, parmesan fondue 17

Crispy Mozzarella

fried mozzarella, focaccia breadcrumb, Parmigiano Reggiano, basil, marinara 14

House Meatballs

marinara, Parmigiano Reggiano, grilled bread 16

Calamari Fritti

crispy calamari, grilled vegetable, marinara, pesto aioli, grilled lemon 17

Artichoke Dip

Parmigiano Reggiano, mozzarella, onions, garlic, grilled bread 14

Burrata

pesto, crispy ndjua salami, roasted tomato, grilled bread, basil 16

Mussels

guanciale, garlic, shallot, crushed tomato, white wine, cream, calabrian chili, grilled bread 18

• HOMEMADE FRESH PASTAS •

House extruded bronze die cut pasta

Garganelli “alla KAVO”

guanciale, sausage, crushed tomato, calabrian chili, cream, Parmigiano Reggiano, basil 22

Bolognese

mafalde pasta, our own recipe of nonna’s sunday gravy, Parmigiano Reggiano, basil 23

Peek-a-Boo

campanelle pasta, italian sausage, leek, garlic, red pepper flake, olive oil, Parmigiano Reggiano 22

Shrimp ala Genovese

rigatoni pasta, shrimp, house made pesto, burrata, pine nut, basil 28

Lasagna

sunday meat gravy, ricotta, Parmigiano Reggiano, basil 21

Butternut Squash Ravioli

brown butter, sage, lemon, roasted squash, brussels sprout chip, Parmigiano Reggiano, candied walnuts 26

Pasta

Enhancements

grilled chicken 6

shrimp 9

salmon 10

house meatballs 9

burrata ball 6

gluten free pasta 3

• IMPORTED PASTAS •

Authentic dry pastas imported from Italy

Carbonara

guanciale, parmesan-egg sauce, spaghetti, Parmigiano Reggiano 19

Spaghetti & Meatballs

spaghetti, house meatballs, marinara, Parmigiano Reggiano, basil 23

Fettuccine Alfredo

fettuccine, house sauce, Parmigiano Reggiano, parsley, herbed focaccia crouton crumble 19

Sunday Family Dinner

SUNDAYS ONLY
serves about 3-4 people

Enjoy a family-style Sunday feast featuring your choice of Spaghetti & Meatballs, Fettuccine with Chicken, or our signature Garganelli “alla Kavo”. Served with one of our handcrafted pizzas, a fresh Garden or Caesar salad, and warm house-baked focaccia 60

• PIZZAS •

{ gluten free crust available + 4 }

Quattro Formaggi

olive oil, mozzarella, fontina, gorgonzola, Parmigiano Reggiano, black pepper 20

Triple Pepperoni

marinara, mozzarella, diced pepperoni, pepperoni, cupping pepperoni 23

Sausage

marinara, mozzarella, italian sausage, red onion, peppadew pepper 23

Margherita

marinara, burrata, basil, olive oil drizzle 19

The Vault

marinara, mozzarella, salami, capicola, cupping pepperoni, italian sausage 23

Minnesota Ave

alfredo sauce, mozzarella, prosciutto, arugula, hot honey drizzle 23

House Favorite

marinara, mozzarella, italian sausage, cupping pepperoni, green olive 23

The First National

pesto, mozzarella, green olive, artichoke, mushroom, ricotta, lemon zest, black pepper, olive oil 23

Minnesota Sushi

seasoned cream cheese, mortadella, house dill pickle, parmesan, fresh dill 22

Cheese

marinara, mozzarella 16

 Indicates a KAVO Classic Dish • V9.2.25

‡ Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

• SIGNATURE PLATES •

New York Strip {GF}

rested in a calbrian chile butter, roasted potatoes, grilled asparagus, finished with sea salt and chive 48

Chicken or Salmon Piccata

lemon-caper sauce, garlic, shallot, angel hair pasta, parsley 28 /32

Branzino {GF}

pan seared, roasted potatoes, warm tomato-green olive relish, extra virgin olive oil, grilled lemon 38

Chicken Parmesan

pounded thin and breaded, lightly fried until crispy, topped with marinara, mozzarella and fontina cheese, finished with grilled lemon; served with side of fettuccine alfredo 28

Compart Duroc Osso Buco {GF}

slow braised duroc pork shank, served with creamy fontina polenta, braising jus, finished with a parmesan gremolata 35

• SANDWICHES •

*All sandwiches served with parmesan-garlic fries and house pickles. Upgrade fries for side salad + 3
{ gluten free bun available + 3 }*

KAVO Burger

sakura wagyu burger, caramelized onion, slow roasted tomato, fontina cheese, truffle aioli, brioche bun 19

Meatball Hoagie

house made meatballs, marinara, mozzarella, fontina, pesto aioli, Parmigiano Reggiano, hoagie bun 18

Ultimate Panuozzo

pistachio pesto, mortadella, pepperoni, capicola, mozzarella, fontina, arugula, house giardiniera, hot honey, pizza dough pocket 18

Porchetta

thinly shaved italian pork roast, house giardiniera, garlic aioli, hoagie bun 18

Prosciutto Panuozzo

olive oil, house pesto, burrata, pepperoncini, arugula, prosciutto, pizza dough pocket 18

Chicken Panuozzo

olive oil, grilled chicken, mozzarella, heirloom tomato, arugula, avocado, red onion, house pesto, balsamic vinaigrette, pizza dough pocket 15

• SALADS •

Caesar Salad

crisp romaine heart, crouton, Parmigiano Reggiano, homemade caesar dressing 15

Panzanella Salad

heirloom tomato, cucumber, red onion, focaccia, basil, sea salt, ndjua vinaigrette 17

Traditional House

crisp romaine heart, slow roasted tomato, cucumber, focaccia crouton, choice of dressing 6

Tuscan Salad {GF}

crisp romaine heart, slow roasted tomato, artichoke, kalamata olive, cucumber, red onion, Parmigiano Reggiano, balsamic vinaigrette 15

The Chop {GF}

romaine, salami, pepperoni, mortadella, mozzarella, peppadew pepper, kalamata olive, Parmigiano Reggiano, tomato-dill ranch 18

Proteins

grilled chicken 6

shrimp 9

salmon 10

burrata ball 6

Dressings

ranch • bleu cheese • caesar

tomato-dill ranch • french

italian • ndjua vinaigrette

balsamic vinaigrette



Stay the night upstairs in one of five beautifully restored rooms. Timeless charm meets modern comfort—coming to the heart of downtown St. Peter Fall 2025. Learn more and visit at thefirstnationalhotel.com



TAV on the AVE



NUMBER 4 STEAKHOUSE



Absolute Custom Catering



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225 S Minnesota Ave, St Peter, MN 56082 • 507-308-5286



DESSERT MENU

Triple Chocolate Mousse Cake 12

finished with triple berry coulis, vanilla gelato,
and a pirouette cookie

Affogato 8

vanilla bean gelato topped with espresso

Limoncello Creme Brûlée 10

classic limoncello-vanilla custard topped
with caramelized sugar and garnished
with fresh raspberries

Vanilla Cheesecake 11

vanilla bean cheesecake topped
with a mixed berry sauce

Cannolis 8

two cannolis with sweet vanilla-ricotta
filling, one topped with chocolate chips,
the other with crushed pistachios

Tiramisu 12

espresso-rum soaked lady finger cookies,
rich and creamy mascarpone, finished
with a light dusting of cocoa powder

Seasonal Gelato 6

ask your server about our current
seasonal selections, garnished with
a pirouette cookie

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ESPRESSO

Espresso 5

rich, bold italian coffee shot served pure

Cappuccino 7

velvety foam, equal espresso and steamed milk

Latte 7

smooth espresso with creamy steamed milk

Americano 6

espresso blended with hot water for balance

ADD FLAVOR

Vanilla ♦ Caramel ♦ Hazelnut

Caffè Corretto 10

double shot of espresso served with
a half shot liqueur of your choice

Licor 43

Benedictine

Bailey's

RumChata

Buffalo Trace

Grand Marnier

NOLA Coffee

Liqueur

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WINE LIST



ITALIAN IMPORTED RED

5 OZ 9 OZ BTL

- KAVO Italian Red

Tuscany, Italy
- Ercole Barbera

Piedmont, Italy
- Luigi Giordano Vino Rosso

Barbaresco, Italy
- Antinori Villa Toscana Rosso 

Tuscany, Italy
- Poggiosecco Chianti

Tuscany, Italy
- Cirelli Montepulciano d'Abruzzo

Montepulciano, Italy
- Lamole Di Lamole Maggiolo Chianti Classico

Chianti, Italy
- Oderro Barolo 

Piedmont, Italy
- Antinori Marchese Chianti Classico Riserva

Tuscany, Italy
- Luigi Giordano Barbaresco

Piedmont, Italy
- Renato Ratti Langhe Nebbiolo

Piedmont, Italy
- Poggio Anima Belial Sangiovese

Tuscany, Italy
- La Miraja Freisa d'Asti

Piedmont, Italy
- Gaja Ca'Marcanda Promis Toscana 

Tuscany, Italy
- Dal Forno Valpolicella Superiore

Veneto, Italy
- Sassicaia Tenuta San Guido

Tuscany, Italy
- Nicolis Amarone Della Valpolicella Classico

Veneto, Italy

SPARKLING

- Torresella Prosecco

Veneto, Italy
- Piazza Grande Dry Lambrusco 

Emilia - Romagna, Italy {250mL - \$12}
- Gruet Brut

Albuquerque, NM
- Moet Imperial Brut

Champagne, France
- Veuve Clicquot

Champagne, France
- Dom Perignon Vintage 2013

Champagne, France

DOMESTIC & GLOBAL RED

5 OZ 9 OZ BTL

- Tembo Pinot Noir

Clarksburg, CA
- Bonanza Cabernet

California, USA
- Bloodroot Pinot Noir

California, USA
- Albert Bichot Chateau De Jarnioux Beaujolais

Beaujolais, France
- Chankaska Creekside Red

Kasota, MN
- Renacer Malbec

Mendoza, Argentina
- Marietta Roman Zinfandel

Alexander Valley, CA
- Chankaska Marquette

Kasota, MN
- Red Schooner Voyage 11 Malbec

Mendoza, Argentina
- Valrav'n Zinfandel

Sonoma, CA
- Fableist Cabernet

Paso Robles, CA
- Austin Hope Cabernet

Paso Robles, CA
- Robert Sinskey POV Bordeaux Style Blend 

Los Carneros, Napa
- Lower East Cabernet

Columbia Valley, WA
- Jordan Cabernet

Alexander, CA
- Caymus Cabernet

Rutherford, Napa
- Chimney Rock Cabernet

Stags Leap, Napa
- St. Helena Estate Cabernet 

St. Helena, Napa
- Rémy Ferbras Châteauneuf-Du-Pape

Rhône Valley, France

ROSÉ

- Ercole Rosato

Piedmont, Italy
- M. Chapoutier Belleruche Rosé

Côtes du Rhône AOC, France
- Chankaska Kasota Rose

Kasota, MN

Wines are listed from lightest to fullest body for your experience |  Indicates an owners' favorite wine

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