



WINE & SPIRITS

SIGNATURE cocktails

LA DOLCE VITA	17
titos, peach puree, fresh citrus, sprite	
1575 COSMO	17
grey goose citron, cranberry juice, lime juice, triple sec	
IAVARONE OLD FASHIONED	17
woodford reserve, averna amaro, orange bitters, simple syrup, cherry, orange	
FIGURA LEMON DROP	17
figenza, stoli vanil, fresh lemon juice, sugar rim	
MEDITERRANEAN MULE	17
figenza, limoncello, ginger beer	
ESPRESSO MARTINI	17
kahlua, vanilla vodka, fresh espresso	

MARGARITAS

CAPRITA	16
blanco tequila, fresh lime juice, agave	
THE ITALIANO	16
blanco tequila, aperol, fresh lime juice, agave, pinot noir float	
IL FANTASMA	16
ghost tequila, fresh jalapenos, house-made sour mix, tajin rim	
JUST PEACHY	16
reposado tequila, peach puree, house-made sour mix	

CLASSIC cocktails

NEGRONI	17
tanqueray, campari, sweet vermouth	
MANHATTAN	17
makers mark, sweet vermouth, angostura bitters	
MOSCOW MULE	17
titos, fresh lime, ginger beer	

SANGRIAS AND SPRITZES

RED SANGRIA	
red wine, apple liqueur, peach brandy, triple sec, orange juice, gingerale, seasonal fruits	
WHITE SANGRIA	
white wine, peach schnapps, peach brandy, triple sec, grapefruit juice, ginger ale, seasonal fruits	
BY THE GLASS	12
BY THE PITCHER	38

APEROL SPRITZ	
aperol, prosecco, orange juice, club soda	
LIMONCELLO SPRITZ	15
limoncello, prosecco, club soda	

MOCKTAILS

CETRIOLO SPRITZ	10
cucumber, mint, fresh lime, club soda	
BASIL LEMONADE	10
basil, fresh lemon juice, agave, water	
IAVARONE PUNCH	10
cranberry juice, orange juice, ginger ale	



CONNECT WITH US!
scan for details

WINE by the glass

PROSECCO (ITALY)	13
PROSECCO ROSÉ (ITALY)	13
MOSCATO (ITALY)	13
PINOT GRIGIO (ITALY)	13
SAUVIGNON BLANC (NEW ZEALAND)	14
CHARDONNAY (CALIFORNIA) ORGANIC	14
RIESLING (GERMANY)	13
ROSÉ (FRANCE)	13
MONTEPULCIANO D'ABRUZZO (ITALY) ORGANIC	14
SANGIOVESE (TUSCANY)	14
MALBEC (ARGENTINA)	14
MERLOT (CALIFORNIA)	13
PINOT NOIR (CALIFORNIA)	13
CABERNET SAUVIGNON (CALIFORNIA)	14

BEERS

DRAFTS

PERONI	8
STELLA ARTOIS	8
BLUE MOON	8
SAMUEL ADAMS seasonal	8

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS

BOTTLES & CANS

COORS LIGHT	8
BUD LIGHT	8
CORONA	9
MODELO ESPECIAL	9
YUENGLING LAGER	9
HEINEKEN	9
HEINEKEN LIGHT	9
HEINEKEN 0.0 non-alcoholic	7
BECK'S non-alcoholic	7
LAGUNITAS IPA	10
GUINNESS	12
CLOWN SHOES DOUBLE IPA	12
SAVE THE ROBOTS EAST COAST IPA	12

WHITE WINE by the bottle

SPARKLING	
LA MARCA PROSECCO (ITALY)	40
PIPER-HEIDSIECK CUVEE BRUT (FRANCE)	100
ROSÉ	
JULIETTE LA SANGLIERE (FRANCE)	44
GERARD BERTRAND (FRANCE)	48
SANTA MARGHERITA (ITALY)	48
VILLAGRANDE ETNA ROSATO (ITALY)	50
PINOT GRIGIO	
IL VINCE DOC (VENEZIE)	40
BANFI SAN ANGELO (TUSCANY)	44
SANTA MARGHERITA (ITALY)	59
CHARDONNAY	
BONTERRA "ORGANIC" (CALIFORNIA)	40
KENDALL JACKSON (CALIFORNIA)	42
CHALK HILL (CALIFORNIA)	44
CAKEBREAD CELLARS (NAPA)	80
SAUVIGNON BLANC	
WHITE'S BAY (NEW ZEALAND)	40
KIM CRAWFORD (NEW ZEALAND)	42
CAKEBREAD CELLARS (NAPA)	60

RED WINE by the bottle

PINOT NOIR	
SALVALAI (VENETO)	38
MIRASSOU (CALIFORNIA)	40
RAINSTORM (OREGON)	42
MEIOMI (CALIFORNIA)	50
CABERNET SAUVIGNON & BLENDS	
STERLING CABERNET (CALIFORNIA)	41
SIMI (CALIFORNIA)	59
HESS COLLECTION "ALLOMI" (NAPA)	80
THE PRISONER (NAPA)	110
ORIN SWIFT "PALERMO" (NAPA)	120
CAYMUS (NAPA)	210

MALBEC	
SEPTIMA (ARGENTINA)	40
BODEGA COLOME (ARGENTINA)	42
TRIVENTO GOLDEN RESERVE (ARGENTINA)	44

ITALIAN AND SICILIAN REDS by the bottle

MONTEPULCIANO D'ABRUZZO	
ART OF EARTH "ORGANIC" (ITALY)	40
CANTINA ZACCAGNINI (ITALY)	42
CHIANTI & SANGIOVESE	
TORREBRUNA SANGIOVESE (ITALY)	40
ANTINORI PEPPOLI CHIANTI (ITALY)	50
BANFI "ROSSO DI MONTALCINO" (TUSCANY)	56
RUFFINO RISERVA DUCALE ORO (ITALY)	90

BAROLO	
CASCINA DEL TORCC (ITALY)	60

AMARONE	
TERRE DI BO AMARONE (ITALY)	55
MASI COSTASERA AMARONE (ITALY)	120

SUPER TUSCAN	
RUFFINO MODUS TOSCANA (ITALY)	42
VILLA ANTINORI ROSSO (ITALY)	55

NERO D'AVOLA	
BARONE MONTALTO PASSIVENTO (SICILY)	38
CENTOPASSI "ORGANIC" (CORLEONE)	40
VILLAGRANDE ETNA ROSSO (ITALY)	44



QUALITY
FOODS

APPETIZERS

FRIED CALAMARI fra diavolo -OR- marinara sauce	21
POLPETTE beef meatballs with tomato sauce over fresh whipped ricotta	14
CAPELLINI CAKES angel hair pasta with three italian cheeses, panko bread crumbs with tomato sauce	16
BAKED CLAMS whole littleneck clams stuffed with herbed bread crumbs and pecorino cheese	19
ZUCCHINI FRIES choice of marinara sauce -OR- garlic horseradish aioli	15
SCARPARELLO WINGS ∞ garlic, rosemary and caramelized onions	17
PEI MUSSELS ∞ white wine, marinara -OR- fra diavolo	20
GRILLED OCTOPUS ♡ ∞ gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon	25
CHICKEN MEATBALLS with capers and piccata sauce	16
IAVARONE BROS. FAMOUS PORK SAUSAGE SPRING ROLLS spring rolls filled with crumbled sausage, sauteed broccoli rabe, grana padano & mozzarella cheese, side of marinara sauce	17

SALADS

HOUSE ♡ ∞ mixed greens, olives, cucumbers, tomatoes, carrots with Italian vinaigrette	15
CAESAR with seasoned croutons, shaved grana padano with classic caesar dressing	16
ARUGULA ♡ ∞ fennel, granny smith apples, gorgonzola, pomegranate, butternut squash with apple cider vinaigrette	19
AVOCADO ♡ ∞ mixed greens, diced fresh mozzarella, avocado, tomatoes with balsamic vinaigrette	19
GORGONZOLA WALNUT ∞ mixed greens, dried cranberries, gorgonzola cheese, candied walnuts with balsamic vinaigrette	19

SALAD ADDITIONS

- GRILLED CHICKEN** (+9)
- FRIED CHICKEN** (+9)
- GRILLED SHRIMP** (+11)
- GRILLED SALMON** (+13)
- GRILLED STEAK** (+15)

SOUP

MINISTRONE ∞ SOUP OF THE DAY	12
	12

PIZZETTES

MARGHERITA RUSTICA 18 fresh mozzarella, marinara sauce and basil
ANGELINA 21 our famous Italian sausage, broccoli rabe and fresh mozzarella
ARTICHOKE & SPINACH 20 Italian marinated artichoke hearts, sautéed spinach and mozzarella cheese
PORTOBELLO 20 mushrooms, goat cheese, truffle pecorino, wilted spinach, caramelized onions and shredded mozzarella
PARMA 22 parma prosciutto, arugula, shaved grana padano and shredded mozzarella

.....
***SUBSTITUTE ANY PIZZETTE WITH
GLUTEN FREE CAULIFLOWER CRUST (+2)**

PASTA

CHOPPED LOBSTER PASTA HOUSE SPECIAL angel hair pasta with lobster meat, chopped shrimp, wilted spinach, roasted garlic with chardonnay sauce	39
PENNE ALLA VODKA tomato sauce, vodka, and a touch of cream	24
PAPPARDELLE BOLOGNESE rustic tomato-meat sauce, touch of cream	25
LINGUINE AND CLAMS baby clams, lemon, white wine and seasoned bread crumbs	27
RIGATONI AND SHORT RIBS barolo wine sauce topped with fresh whipped ricotta and broccolli rabe	32
PAPPARDELLE SAN GENNARO crumbled pork sausage, scallions, tomatoes and fresh mozzarella	28
SHRIMP SCAMPI LINGUINE wild jumbo shrimp, lemon, butter, garlic, white wine and tomatoes	30
ZUCCHINI “LINGUINE” PRIMAVERA ♡ ∞ zucchini, tomatoes, peas, mushrooms, broccoli, carrots, fresh spinach with garlic and oil	25

SUBSTITUTIONS

- WHOLE WHEAT PENNE** (+3)
- GF PENNE** (+3)
- FRESH ZUCCHINI “LINGUINE”** (+4)



SIMPLY GRILLED

CLASSIC BURGER (8 oz.) artisanal butcher beef blend burger, tomato arugula, white cheddar on a fresh brioche bun ADD OUR FAMOUS ONION BACON JAM (+3)	21
EXECUTIVE BURGER (8 oz.) artisanal butcher beef blend burger, tomato arugula, smoked bacon, white cheddar and caramelized onions on a fresh brioche bun	23
GRILLED CHICKEN BROCCOLI RABE ♡ ∞ boneless chicken breast and broccoli rabe with a side of linguine, garlic and extra-virgin olive oil	29
“GRANDPA’S FAVORITE” SAUSAGE & BROCCOLI RABE ∞ links of our famous pork sausage on a bed of sautéed broccoli rabe, served with a side of linguine, garlic and extra-virgin olive oil	29
SKIRT STEAK ∞ signature marinade, romesco, broccoli rabe, roasted pepper relish, served with a red wine demi-glaze	42
EGGPLANT PARMIGIANA mozzarella and tomato sauce with spaghetti	27
CHICKEN PAILLARD marinated pounded chicken breast, topped with tri color salad, burrata and drizzle balsamic reduction	32
CHICKEN CUTLET <i>your way</i> • PARMIGIANA served with spaghetti • FRANCAISE with potatoes & mixed vegetables • MARSALA with potatoes & mixed vegetables	30
CHICKEN SCARPARELLO ∞ bone-in chicken, Iavarone Italian sausage, peppers, onions, potatoes, white balsamic vinegar in a lemon white wine sauce	34
CHICKEN CAPRESE STACK breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze	30
PAN SEARED PORK CHOP bourbon maple fig glazed, over mustard mashed potatoes, topped with brussel sprouts and bacon	37
BONELESS BEEF SHORT RIBS braised in a barolo wine sauce over sauteed spinach and mashed potatoes	37
VEAL CHOP MILANESE pounded pan-fried nature rib veal chop, arugula, tomatoes, shaved grana padano, and red onions	48
NEW ZEALAND ROASTED RACK OF LAMB mustard and herb crusted, drizzled with demi-glaze with mashed potatoes & brussel sprouts	48
FAROE ISLAND SALMON <i>your way</i> ♡ ∞ • PAN SEARED with beluga lentils, butternut squash, spinach and pepitas salad • OREGANATA with potatoes & mixed vegetables	36
SOLE OREGANATA pan sautéed, with herbed bread crumbs, lemon, oregano and olive oil, with roasted potatoes & mixed vegetables	35
MEDITERRANEAN BRANZINO ∞ pan seared fillets with an arugula, caramelized fennel and orange salad	37
SHRIMP TOSCANA ♡ ∞ sautéed jumbo shrimp served over cannellini beans, tomatoes, spinach and rosemary, infused olive oil	35

∞ AVAILABLE GLUTEN-FREE ♡ HEART SMART LOW FAT DISH 1575 OLD COUNTRY RD, PLAINVIEW, NY 11803 516-888-4400

Before placing your order please inform your server if a person in your party has a food allergy, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness especially if you have certain medical conditions. Substitutions may be subject to additional charges and prices do not include tax. Volume 2 • 20% gratuity may be added for parties of 5 or more.