IAVARONE ITALIAN KITCHEN + PIZZERIA

APPETIZERS

BAKED CLAMS 18
(6) whole littleneck clams stuffed with herbed bread crumbs and pecorino romano

ZUCCHINI FRIES 15
served with a side of marinara and garlic horseradish aioli

DRUNKEN KNOTS 12
garlic knots, vodka sauce and melted mozzarella

CHICKEN MEATBALLS 16
served in a piccata sauce

MINESTRONE SOUP 12

CAPELLINI CAKES 16
angel hair pasta with three Italian cheeses and panko bread crumbs, served over tomato sauce

PEI MUSSELS 18
choice of white wine, marinara **-OR-** fra diavolo

HOT HONEY WINGS 17
Mike's hot honey, buffalo sauce, blue cheese crumbles, blue cheese dip

SAUSAGE SPRING ROLLS 17
Iavarone Bros. Famous
sauteed broccoli rabe, grana padano and mozzarella, served with a side of marinara sauce

POLPETTE 14
beef meatballs with tomato sauce over whipped ricotta

ARANCINI 14
(4) fried breaded rice balls, mozzarella, marinara sauce

FRIED CALAMARI 21
served with a side of marinara and fra diavolo

GRILLED OCTOPUS 27
gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon

STUFFED MUSHROOMS 15
(5) jumbo, broiled oreganata style in a garlic and white wine scampi sauce

LOBSTER SHRIMP BISQUE 15

SALADS

BURRATA +4 | GRILLED CHICKEN +9 | FRIED CHICKEN +9 | GRILLED SHRIMP +11 | GRILLED SALMON +13 | SKIRT STEAK +15

HOUSE 15
mixed greens, tomatoes, carrots, kalamata olives, red onions, roasted peppers, cucumbers, house vinaigrette

CAESAR 16
chopped romaine hearts, crumbled croutons, shaved grana padano, caesar dressing

AVOCADO 19
mixed greens, cherry tomatoes, fresh mozzarella, avocado, sherry vinaigrette

APPLE & GORGONZOLA 19
mixed greens, gorgonzola crumbles, candied walnuts, granny smith apples, craisins, balsamic dijon vinaigrette

ARTHUR AVE 19
chopped romaine, salami, fresh mozzarella, roasted peppers, garbanzo beans, marinated mushrooms, cucumbers, tomatoes, house vinaigrette

ARUGULA 19
marinated and roasted portobello, roasted peppers, radicchio, goat cheese, balsamic glaze, house vinaigrette

PIZZETTES

ANGELINA 21
our famous italian sausage, broccoli rabe and homemade fresh mozzarella

ARTICHOKE AND SPINACH 20
italian marinated artichoke hearts, sauteed spinach and mozzarella cheese

MARGHERITA RUSTICA 18
homemade fresh mozzarella, marinara sauce and basil

• ask about our pizzette specials •

SUBSTITUTE WITH GLUTEN-FREE CAULIFLOWER CRUST +2

PORTOBELLO 20
mushrooms, goat cheese, truffle pecorino,wilted spinach, caramelized onions and shredded mozzarella

PARMA 22
parma prosciutto, arugula, shaved grana padano & shredded mozzarella

PASTAS

WHOLE WHEAT PENNE +3 | GLUTEN-FREE PENNE +3 | ZUCCHINI LINGUINE +4

PAPPARDELLE + SHORT RIBS 32
barolo wine sauce topped with fresh whipped ricotta and broccoli rabe

PAPPARDELLE SAN GENNARO 28
crumbled pork sausage, scallions, tomatoes and fresh mozzarella

SHRIMP SCAMPI LINGUINE 30
wild jumbo shrimp, lemon, butter, garlic, white wine and tomatoes

CHOPPED LOBSTER PASTA 42
House Special
angel hair pasta with lobster meat, chopped shrimp, wilted spinach and roasted garlic with chardonnay sauce

PENNE ALLA VODKA 24
tomato sauce, vodka with a touch of cream
BURRATA +4 | CHICKEN +6 | SHRIMP +8

RIGATONI BOLOGNESE 28
rustic tomato-meat sauce with a touch of cream, topped with ricotta

LINGUINE AND CLAMS 29
baby clams, lemon, white wine and seasoned bread crumbs

ZUCCHINI PRIMAVERA 25
zucchini "linguine", tomatoes, peas, mushrooms, broccoli, carrots and fresh spinach with garlic and oil

ENTRÉES

CHICKEN PARMIGIANA 30
served with spaghetti

BROOKLYN CHICKEN PARM 35
breaded chicken cutlets, vodka sauce, mozzarella, pepperoni, hot honey, served with penne alla vodka

EGGPLANT PARMIGIANA 27
served with spaghetti

CHICKEN SORRENTINO 32
breaded chicken cutlets topped with prosciutto, eggplant, and mozzarella. With marsala sauce + mashed potatoes

CHICKEN SCARPARIELLO 34
bone-in chicken, sausage, peppers, onions, potatoes, white balsamic, lemon white wine sauce

CHICKEN CAPRESE STACK 30
breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze

PAN SEARED PORK CHOP 37
bourbon maple fig glazed, over mustard mashed potatoes, topped with brussel sprouts and bacon

BONELESS BEEF SHORT RIBS 37
braised in a barolo wine sauce over sautéed spinach and mashed potatoes

FAROE ISLAND SALMON 36
pan seared with mango salsa, sweet sour glaze, sautéed spinach, mashed potatoes

MEDITERRANEAN BRANZINO 37
pan seared fillets with an arugula, caramelized fennel and orange salad

SAUSAGE & BROCCOLI RABE 29
Grandpa's Favorite
served with a side of linguine in a garlic and extra-virgin olive oil sauce

CRAB STUFFED SHRIMP 39
lump crab stuffing, served with vegetable & potato noodles, sautéed garlic and oil, finished with a lobster sauce

SKIRT STEAK FRITES 39
10 oz. with signature marinade, truffle parmesan fries, red wine demi-glace

GRILLED CHICKEN BROCCOLI RABE 29
served with a side of linguine in a garlic and extra-virgin olive oil sauce

SHRIMP TOSCANA 35
sautéed jumbo shrimp served over cannellini beans, tomatoes, spinach and rosemary infused olive oil

POLLO A LIMONE 30
chicken breasts cooked until golden brown simmered in a lemon butter with potatoes, artichokes, roasted peppers

CHICKEN BRUSCHETTA 29
marinated grilled chicken breast, tomatoes, baby arugula, fresh mozzarella, onions, and balsamic drizzle

STEAK DIANE 45
petite filet mignon medallions, whipped mashed potatoes, spinach in garlic and oil. served with au poivre sauce

IAVARONE
ITALIAN
KITCHEN + PIZZERIA

MARGARITAS 16

CAPRITA
blanco tequila, lime juice, agave

BASIL-RITA
mezcal, basil, lime juice, agave

THE ITALIANO
blanco tequila, aperol, fresh lime juice, agave, pinot noir float

HOLY HABANERO
blanco tequila, habanero bitters, citrus blend, triple sec, tajin rim

JUST PEACHY
reposado tequila, triple sec, peach puree, citrus blend

COCO-NUTTY
blanco tequila, cream of coconut, amaretto,citrus blend, toasted coconut rim

CLASSICS 17

LEMON DROP
citrus vodka, lemon juice, simple syrup, sugar rim

NEGRONI
Hendricks, sweet vermouth, Campari

MANHATTAN
Maker's Mark, sweet vermouth, angostura bitters

BOULEVARDIER
bourbon, sweet vermouth, Campari

MOSCOW MULE
Tito's, fresh lime, ginger beer

SIGNATURE COCKTAILS 17

MEDITERRANEAN MULE
Figenza, limoncello, ginger beer

LA DOLCE VITA
Tito's, peach puree, fresh citrus, sprite

FIGETTO SOUR
Figenza, amaretto, lemon juice, simple syrup

SANREMO LEMONADE
gin, St. Germain, mint, cucumber, lime, lemonade

OLD FASHIONEDS 18

IAVARONE'S
Woodford Reserve, Averna Amaro, orange bitters, simple syrup, cherry, orange

APER-OL'
bourbon, Aperol, orange bitters, orange, simple syrup

ANEJO
anejo tequila, chocolate bitters, angostura bitters, agave

MARTINIS 18

HOT & DIRTY
vodka, habanero bitters, olive juice, bleu cheese olives

COCONUT
coconut vodka, cream of coconut, pineapple juice, lime juice, toasted coconut rim

SICILIAN LIMON
prickly pear vodka, limoncello, lemon juice, sugar rim

CUCUMBER
cucumber vodka, St. Germain, lime juice

1575 COSMO
citrus vodka, cranberry juice, lime juice, triple sec

ESPRESSO
Kahlua, vanilla vodka, fresh espresso

MOCKTAILS 10

PEACH FIZZ
peach puree, lemonade, club soda

CETRIOLO SPRITZ
cucumber, mint, fresh lime, club soda

BASIL LEMONADE
basil, fresh lemon juice, agave, water

SORRENTO SPARKLER
grapefruit juice, orange juice, peach puree, ginger ale, fresh fruit

SANGRIAS + SPRITZES

SANGRIA BY THE PITCHER • 38

RED SANGRIA 12
red wine, apple liqueur, peach brandy, triple sec, orange juice, ginger ale, fresh fruit

WHITE SANGRIA 12
white wine, peach schnapps, peach brandy, triple sec, grapefruit juice, ginger ale, fresh fruit

APEROL SPRITZ 15
Aperol, prosecco, orange juice, club soda

LIMONCELLO SPRITZ 15
limoncello, prosecco, club soda

HUGO SPRITZ 15
St. Germain, prosecco, mint, club soda

BEERS

COORS | BUD LIGHT 9
MICHELOB ULTRA 9
BIRRA MORETTI 9
CORONA 9
HEINEKEN 9
MODELO ESPECIAL 9
YUENGLING LAGER 9

GUINNESS 12
LAGUNITAS IPA 10
CLOWN SHOES DOUBLE IPA 12
SAVE THE ROBOTS IPA 12

non-alcoholic
HEINEKEN 0.0 7

drafts 8
PERONI • STELLA • BLUE MOON • SAMUEL ADAMS
ask about our seasonal selections

WHITE WINE

SPARKLING
- LA MARCA PROSECCO (ITALY) 40
- PIPER-HEIDSIECK CUVEE BRUT (FRANCE) 80

ROSE
- 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

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) 200

MALBEC
- BODEGA COLOME (ARGENTINA) 42
- TRIVENTO GOLDEN RESERVE (ARGENTINA) 44

SICILIAN REDS
- BARONE MONTALTO PASSIVENTO (SICILY) 38
- CENTOPASSI "ORGANIC" (CORLEONE) 40
- VILLAGRANDE ETNA ROSSO (SICILY) 44

ITALIAN REDS

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" (ITALY) 56
- RUFFINO RISERVA DUCALE ORO (ITALY) 90

BAROLO
- CASCINA DEL TORCC (ITALY) 60

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

SUPER TUSCAN
- RUFFINO MODUS TOSCANA (ITALY) 42
- VILLA ANTINORI ROSSO (ITALY) 55
- GAJA CA'MARCANDA PROMIS (ITALY) 120

ask about our wine of the month

WINE BY THE GLASS

PROSECCO 14 (ITALY)
PROSECCO ROSÉ 14 (ITALY)
MOSCATO 14 (ITALY)
PINOT GRIGIO 14 (ITALY)
SAUVIGNON BLANC 15 (NEW ZEALAND)

RIESLING 14 (GERMANY)
CHARDONNAY 15 (CALIFORNIA) ORGANIC
ROSÉ 14 (FRANCE)
MALBEC 15 (ARGENTINA)

MONTEPULCIANO 15 (ITALY) ORGANIC
SANGIOVESE 15 (TUSCANY)
BAROLO 20 (ITALY)
PINOT NOIR 14 (CALIFORNIA)
CABERNET 15 (CALIFORNIA)