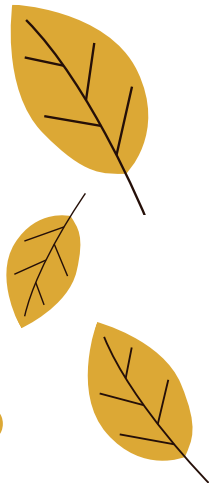




wishing you a happy THANKSGIVING



APPETIZERS

 **CHARRED BRUSSELS SPROUTS \$18**
Parmigiano-Reggiano, hot honey, bacon, Granny Smith apples, pumpkin seeds

FRIED CALAMARI \$21
fra diavolo **-OR-** marinara sauce

POLPETTE \$14
house-made beef meatballs in tomato sauce over whipped ricotta

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

BAKED CLAMS (6) \$18
whole littleneck clams stuffed with herbed breadcrumbs and pecorino cheese

ZUCCHINI FRIES \$15
choice of marinara sauce **-OR-** garlic horseradish aioli

GRILLED OCTOPUS \$27
gigante bean ragu, fresh herbs, Sicilian extra virgin olive oil and fresh lemon

IAVARONE BROS. FAMOUS PORK SAUSAGE SPRING ROLLS \$17
spring rolls filled with crumbled sausage, sauteed broccoli rabe, grana padano & mozzarella cheese, side of marinara sauce

SALADS

 **COUNTRYSIDE SALAD \$19**
baby arugula and kale mix, roasted delicata squash, candied pecans, feta cheese, bartlett pear, pomegranate, apple cider vinaigrette

HOUSE \$15
mixed greens, olives, cucumbers, tomatoes, and carrots, with Italian vinaigrette

CAESAR \$16
with seasoned croutons and shaved grana Padano with classic Caesar dressing

AVOCADO \$19
mixed greens, diced fresh mozzarella, avocado and tomatoes with sherry vinaigrette

GORGONZOLA WALNUT \$19
mixed greens, dried cranberries, gorgonzola cheese and candied walnuts with balsamic vinaigrette

SALAD ADD-ONS
GRILLED CHICKEN (+9)
FRIED CHICKEN (+9)
GRILLED SHRIMP (+11)
GRILLED SALMON (+13)
SLICED SKIRT STEAK (+15)

PIZZETTES

substitute gluten-free cauliflower crust +\$2

 **THE THANKSGIVING “PIE” \$22**
charred brussel sprouts, bacon, butternut squash, gorgonzola, and fig glaze

MARGHERITA RUSTICA \$18
homemade fresh mozzarella, marinara sauce and basil

ARTICHOKE AND SPINACH \$20
Italian marinated artichoke hearts, sauteed spinach and shredded mozzarella cheese

PORTOBELLO \$20
mushrooms, goat cheese, white truffle oil, wilted spinach, caramelized onions and shredded mozzarella

PASTAS

 **PUMPKIN RAVIOLI \$30**
brown butter sage sauce, diced pumpkin, pumpkin seeds, pomegranate, spinach, balsamic reduction, grana padano cheese

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 and a touch of cream

RIGATONI BOLOGNESE \$28
rustic tomato-meat sauce and a touch of cream

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

PAPPARDELLE AND SHORT RIBS \$32
barolo wine sauce topped with fresh whipped ricotta and broccoli rabe

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

NONNAS LASAGNA \$29
baked layers of pasta, bolognese sauce, meatballs, sausage, ricotta, and mozzarella

PASTA SUBSTITUTIONS
WHOLE WHEAT PENNE (+3)
GLUTEN-FREE PENNE (+3)
ZUCCHINI LINGUINE (+4)

SOUPS

 **MINISTRONE \$12**
LOBSTER & SHRIMP BISQUE \$15

SIMPLY GRILLED

GRILLED CHICKEN BROCCOLI RABE \$29
boneless chicken breast and broccoli rabe with a side of linguine, garlic and extra-virgin olive oil

STEAK FRITES \$39
10 oz. with signature marinade, truffle parmesan fries and red wine demi-glaze

ENTRÉES

 **TURKEY DINNER \$38**
Heritage Farms turkey breast, herb and Vegetable stuffing, string beans, candied sweet potatoes, classic gravy, cranberry sauce

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

 **SLOW BAKED HALIBUT \$46**
herb and truffle panko crusted, sweet potato, asparagus, and wild mushroom ragout, porcini cream sauce

EGGPLANT PARMIGIANA \$27
mozzarella and tomato sauce with spaghetti

CHICKEN BRUSCHETTA \$30
marinated grilled chicken breast, tomatoes, baby arugula, fresh mozzarella, onions and balsamic drizzle

CHICKEN CUTLET *your way* \$30
• **PARMIGIANA** served with spaghetti
• **FRANCAISE** with potatoes & mixed vegetables
• **MARSALA** with potatoes & mixed vegetables

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

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

SALMON OREGANATA \$36
with potatoes & mixed vegetables

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

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

DESSERT

 **PECAN PIE \$13**
Classic Southern-style pie with a rich, nutty filling and buttery crust

 **APPLE STRUDEL À LA MODE \$14**

• 20% gratuity may be added for parties of 5 or more.

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

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



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

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 CUVÉE BRUT (FRANCE) 80
- ROSE

JULIETTE LA SANGLIÈRE (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)