

OFF PREMISE



CATERING MENU

STARTERS

- CLASSIC CAPRESE \$69**
fresh mozzarella, beefsteak tomatoes and fresh basil served with olive oil and balsamic
- ARANCINI \$49**
mini arborio rice balls stuffed with prosciutto and parmigiano, served with marinara sauce
- MOZZARELLA STICKS \$55**
served with marinara sauce
- CAPELLINI CAKES \$49**
angel hair pasta mixed with our Iavarone cheese blend, breaded and fried, served with tomato sauce
- SCARPARIELLO WINGS \$59**
roasted and topped with caramelized onions and fresh rosemary
- BAKED CLAMS (30 PC.) \$49**
whole little neck clams stuffed with seasoned breadcrumbs
- IAVARONE MEATBALLS \$89/\$129**
slow simmered with tomato sauce

SALADS

- CAESAR \$39/\$59**
crisp romaine hearts, shaved grana Padano and seasoned croutons with classic Caesar dressing
- HOUSE \$39/\$59**
mesclun greens, cucumbers, tomatoes and kalamata olives with house-made vinaigrette
- GORGONZOLA WALNUT \$49/\$69**
mesclun greens, dried cranberries, candied walnuts and gorgonzola cheese with balsamic vinaigrette
- AVOCADO \$55/\$75**
mixed greens, diced fresh mozzarella, avocado and tomatoes with balsamic vinaigrette



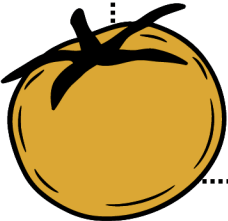
SALAD ADD-ONS
GRILLED CHICKEN • SM \$20 / LG \$40

VEGETABLE ENTREES \$79/\$99

- EGGPLANT PARMIGIANA**
tomato sauce and melted mozzarella
- EGGPLANT ROLLATINI**
fried and rolled with ricotta and mozzarella, in tomato sauce
- ZUCCHINI LINGUINE MARINARA**
spiral cut zucchini sauteed with marinara
- ZUCCHINI LINGUINE PRIMAVERA**
spiral cut zucchini sauteed with fresh vegetables with garlic and oil

SIDES

- ROASTED OR MASHED POTATOES \$49/\$69**
- MIXED VEGETABLES \$69/\$89**



PASTA \$69/\$99

*** WHOLE WHEAT OR GLUTEN FREE +\$8/+\$12

- PENNE PRIMAVERA**
fresh sauteed vegetables with garlic and oil
- BAKED ZITI**
penne with ricotta, mozzarella and tomato sauce
- PENNE ALLA VODKA**
simmered with tomato sauce, vodka and cream
- LINGUINE AND CLAMS**
baby clams, lemon, white wine and seasoned breadcrumbs
- RIGATONI ALLA BARESE**
Iavarone's famous sausage, crumbled and sauteed with broccoli rabe, garlic and oil
- MACARONI AND CHEESE**
penne pasta, cream and American cheese



POULTRY ENTREES \$89/\$129

- CHICKEN MARSALA**
sauteed with mushrooms in marsala wine sauce
- CHICKEN PARMIGIANA**
tomato sauce and melted mozzarella
- CHICKEN FRANCAISE**
sauteed with lemon and butter in white wine sauce

GRILLED CHICKEN AND BROCCOLI RABE
boneless chicken breast with sauteed broccoli rabe

CHICKEN SCARPARIELLO
pan roasted chicken breast, Iavarone sausage, peppers, potatoes, onions and garlic in a balsamic reduction

SEAFOOD ENTREES

- SHRIMP PARMIGIANA \$149/\$199**
breaded wild jumbo shrimp with tomato sauce and melted mozzarella
- SHRIMP OREGANATA \$149/\$199**
pan sauteed wild jumbo shrimp with herbed breadcrumbs, lemon, butter, oregano and olive oil
- SALMON OREGANATA \$139/\$189**
baked with herbed breadcrumbs, lemon, butter, oregano and olive oil
- ROASTED SALMON \$139/\$189**
with lemon, garlic and extra virgin olive oil



SERVING SUGGESTIONS
SMALL TRAYS FEED 6-8 GUESTS
LARGE TRAYS FEED 10-12 GUESTS