



# Iavarone

## ITALIAN

### KITCHEN + PIZZERIA

## WINE & SPIRITS

### SIGNATURE cocktails

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>LA DOLCE VITA</b>                                                         | 15 |
| titos, peach puree, fresh citrus, sprite                                     |    |
| <b>Iavarone OLD FASHIONED</b>                                                | 15 |
| woodford reserve, averna amaro, orange bitters, simple syrup, cherry, orange |    |
| <b>FIGURA LEMON DROP</b>                                                     | 15 |
| figenza, stoli vanil, fresh lemon juice                                      |    |
| <b>APEROL SPRITZ</b>                                                         | 15 |
| aperol, prosecco, orange juice, club soda                                    |    |
| <b>MEDITERRANEAN MULE</b>                                                    | 15 |
| figenza, limoncello, ginger beer                                             |    |

### MARGARITAS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>CAPRITA</b>                                                                   | 15 |
| casamigos blanco, fresh lime juice, agave                                        |    |
| <b>THE ITALIANO</b>                                                              | 15 |
| teramana blanco, aperol, pinot noir, fresh lime juice, agave                     |    |
| <b>IL FANTASMA</b>                                                               | 15 |
| ghost tequila, fresh jalapeños, fresh lime juice, house-made sour mix, tajin rim |    |
| <b>JUST PEACHY</b>                                                               | 15 |
| casamigos reposado, peach purée, fresh lime juice, house-made sour mix           |    |

### CLASSIC cocktails

|                                                            |    |
|------------------------------------------------------------|----|
| <b>AMERICANO</b>                                           | 14 |
| campari, sweet vermouth, club soda                         |    |
| <b>COSMOPOLITAN</b>                                        | 15 |
| grey goose citron, cranberry juice, lime juice, triple sec |    |
| <b>NEGRONI</b>                                             | 15 |
| hendricks, campari, sweet vermouth                         |    |
| <b>MANHATTAN</b>                                           | 15 |
| makers mark, sweet vermouth, bitters                       |    |

### SANGRIA

**RED SANGRIA**  
red wine, apple liqueur, peach brandy, triple sec, orange juice, ginger ale, topped with seasonal fruits

**WHITE SANGRIA**  
white wine, peach schnapps, peach brandy, triple sec, grapefruit juice, ginger ale, topped with seasonal fruits

|                |    |
|----------------|----|
| BY THE GLASS   | 10 |
| BY THE PITCHER | 35 |

### MOCKTAILS

|                                         |    |
|-----------------------------------------|----|
| <b>STRAWBERRY MINT COOLER</b>           | 10 |
| strawberry puree, fresh mint, club soda |    |
| <b>MANGO LIMEADE</b>                    | 10 |
| mango puree, lime juice, sprite         |    |
| <b>Iavarone PUNCH</b>                   | 10 |
| cranberry, orange juice, ginger ale     |    |



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### WINE by the glass

|                                                |    |
|------------------------------------------------|----|
| <b>PROSECCO</b> (ITALY)                        | 13 |
| <b>PROSECCO ROSÉ</b> (ITALY)                   | 13 |
| <b>MOSCATO</b> (ITALY)                         | 13 |
| <b>MOSCATO ROSÉ</b> (ITALY)                    | 13 |
| <b>PINOT GRIGIO</b> (ITALY)                    | 13 |
| <b>SAUVIGNON BLANC</b> (NEW ZEALAND)           | 13 |
| <b>CHARDONNAY</b> (CALIFORNIA) ORGANIC         | 13 |
| <b>ROSÉ</b> (FRANCE)                           | 13 |
| <b>MONTEPULCIANO D'ABRUZZO</b> (ITALY) ORGANIC | 13 |
| <b>CHIANTI</b> (ITALY)                         | 14 |
| <b>SANGIOVESE</b> (TUSCANY)                    | 13 |
| <b>MALBEC</b> (ARGENTINA)                      | 13 |
| <b>MERLOT</b> (CALIFORNIA)                     | 12 |
| <b>PINOT NOIR</b> (CALIFORNIA)                 | 13 |
| <b>CABERNET SAUVIGNON</b> (CALIFORNIA)         | 14 |

### BEERS

#### DRAFTS

|                      |   |
|----------------------|---|
| <b>PERONI</b>        | 8 |
| <b>STELLA ARTOIS</b> | 8 |
| <b>BLUE MOON</b>     | 8 |

#### ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS

#### BOTTLES & CANS

|                                  |    |
|----------------------------------|----|
| <b>COORS LIGHT</b>               | 7  |
| <b>BUD LIGHT</b>                 | 7  |
| <b>CORONA</b>                    | 8  |
| <b>HEINEKEN</b>                  | 8  |
| <b>HEINEKEN LIGHT</b>            | 8  |
| <b>YUENGLING LAGER</b>           | 8  |
| <b>BECK'S non-alcoholic</b>      | 7  |
| <b>GUINNESS</b>                  | 12 |
| <b>CLOWN SHOES IPA</b>           | 12 |
| <b>RADIANT PIG</b>               | 12 |
| <b>SOUTH SHORE CRAFT BREWERY</b> | 12 |

### WHITE WINE by the bottle

#### SPARKLING

|                                   |     |
|-----------------------------------|-----|
| LA MARCA PROSECCO (ITALY)         | 40  |
| BEAU JOIE CHAMPAGNE BRUT (FRANCE) | 120 |

#### ROSÉ

|                                  |    |
|----------------------------------|----|
| BEDELL CELLARS ROSÉ (NORTH FORK) | 40 |
| JULIETTE LA SANGLIERE (FRANCE)   | 44 |
| COTE DÉS ROSES ROSÉ (FRANCE)     | 48 |

#### 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)         | 45 |
| CAKEBREAD CELLARS (CALIFORNIA)  | 70 |

#### SAUVIGNON BLANC

|                                |    |
|--------------------------------|----|
| WHITE'S BAY (NEW ZEALAND)      | 39 |
| KIM CRAWFORD (NEW ZEALAND)     | 42 |
| CAKEBREAD CELLARS (CALIFORNIA) | 60 |

#### NEW FEATURES

|                                     |    |
|-------------------------------------|----|
| OYSTER BAY PINOT GRIS (NEW ZEALAND) | 40 |
| LA LISSE "CHENIN BLANC" (FRANCE)    | 45 |

### RED WINE by the bottle

#### PINOT NOIR

|                        |    |
|------------------------|----|
| MIRASSOU (CALIFORNIA)  | 40 |
| RAINSTORM (OREGON)     | 44 |
| MEIOMI (CALIFORNIA)    | 49 |
| WEATHER (SONOMA COAST) | 50 |

#### CABERNET SAUVIGNON & BLENDS

|                                 |     |
|---------------------------------|-----|
| BEDELL CELLARS (NORTH FORK)     | 40  |
| SIMI (CALIFORNIA)               | 59  |
| HESS COLLECTION "ALLOMI" (NAPA) | 75  |
| THE PRISONER (NAPA)             | 100 |
| ORIN SWIFT "PALERMO" (NAPA)     | 100 |
| JORDAN (ALEXANDER VALLEY)       | 125 |
| JAYSON BY PAHLMAYER (NAPA)      | 160 |
| CAYMUS (NAPA)                   | 210 |

#### MALBEC

|                                     |    |
|-------------------------------------|----|
| SEPTIMA (ARGENTINA)                 | 40 |
| TRIVENTO GOLDEN RESERVE (ARGENTINA) | 44 |
| TERRAZAS (ARGENTINA)                | 45 |

#### MERLOT

|                               |    |
|-------------------------------|----|
| RED ROCK RESERVE (CALIFORNIA) | 38 |
| JOSEPH STEWART (CALIFORNIA)   | 40 |
| RODNEY STRONG (SONOMA)        | 44 |

#### MONTEPULCIANO D'ABRUZZO

|                                |    |
|--------------------------------|----|
| ART OF EARTH "ORGANIC" (ITALY) | 40 |
| CANTINA ZACCAGNINI (ITALY)     | 42 |

#### CHIANTI

|                                    |    |
|------------------------------------|----|
| VILLA LA PAGLIAIA (ITALY)          | 40 |
| NIPOZZANO CHIANTI RUFINA (ITALY)   | 42 |
| ANTINORI PEPPOLI CHIANTI (ITALY)   | 50 |
| RUFFINO RISERVA DUCALE ORO (ITALY) | 90 |

#### BAROLO

|                          |    |
|--------------------------|----|
| FIORE (ITALY)            | 69 |
| CASCINA ADELAIDE (ITALY) | 72 |

#### AMARONE

|                             |     |
|-----------------------------|-----|
| TERRE DI BO AMARONE (ITALY) | 55  |
| MASI AMARONE (ITALY)        | 110 |

#### SUPER TUSCAN

|                               |    |
|-------------------------------|----|
| BRANCIA TRE (ITALY)           | 39 |
| TORREBRUNA SANGIOVESE (ITALY) | 40 |
| RUFFINO MODUS TOSCANA (ITALY) | 42 |
| VILLA ANTINORI ROSSO (ITALY)  | 55 |

#### NEW FEATURES

|                                       |    |
|---------------------------------------|----|
| SETTESOLI NERO D'AVOLA (SICILY)       | 38 |
| BANFI "ROSSO DI MONTALCINO" (TUSCANY) | 56 |





QUALITY  
FOODS

APPETIZERS

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>MOZZARELLA CAPRESE</b> ♡ ∞                                                                 | 17 |
| sliced beefsteak tomatoes, fresh mozzarella, fresh basil, roasted red peppers, balsamic glaze |    |
| <b>FRIED CALAMARI</b>                                                                         | 18 |
| fra diavolo -OR- marinara sauce                                                               |    |
| <b>POLPETTE (2)</b>                                                                           | 14 |
| meatballs with tomato sauce over fresh whipped ricotta                                        |    |
| <b>CAPELLINI CAKES (3)</b>                                                                    | 13 |
| angel hair pasta with three italian cheeses, panko bread crumbs with tomato sauce             |    |
| <b>BAKED CLAMS (8)</b>                                                                        | 16 |
| whole littleneck clams stuffed with herbed bread crumbs and pecorino cheese                   |    |
| <b>ZUCCHINI FRIES</b>                                                                         | 14 |
| choice of marinara sauce<br>-OR- garlic horseradish aioli                                     |    |
| <b>SCARPARELLO WINGS (8)*</b>                                                                 | 15 |
| garlic, rosemary and caramelized onions                                                       |    |
| <b>PEI MUSSELS</b> ∞                                                                          | 18 |
| white wine, marinara -OR- fra diavolo                                                         |    |
| <b>GRILLED OCTOPUS</b> ♡ ∞                                                                    | 23 |
| gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon               |    |

SALADS

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>HOUSE</b> ♡ ∞                                                                                    | 11 |
| mixed greens, olives, cucumbers, tomatoes, carrots with Italian vinaigrette                         |    |
| <b>CAESAR</b> ∞                                                                                     | 13 |
| with seasoned croutons, shaved grana padano with classic caesar dressing                            |    |
| <b>ARUGULA</b> ♡ ∞                                                                                  | 16 |
| fennel, granny smith apples, gorgonzola, pomegranate, butternut squash with apple cider vinaigrette |    |
| <b>AVOCADO</b> ♡ ∞                                                                                  | 16 |
| mixed greens, diced fresh mozzarella, avocado, tomatoes with balsamic vinaigrette                   |    |
| <b>GORGONZOLA WALNUT</b> ∞                                                                          | 16 |
| mixed greens, dried cranberries, gorgonzola cheese, candied walnuts with balsamic vinaigrette       |    |

|                                                           |  |
|-----------------------------------------------------------|--|
| <b>SALAD ADDITIONS</b>                                    |  |
| * <b>GRILLED CHICKEN</b> (+7) • <b>FRIED CHICKEN</b> (+7) |  |
| <b>GRILLED SHRIMP</b> (+8)                                |  |
| <b>GRILLED SALMON</b> (+12) • <b>GRILLED STEAK</b> (+12)  |  |

SOUP

|                   |    |
|-------------------|----|
| <b>MINESTRONE</b> | 10 |
|-------------------|----|

SIDE DISHES

|                                        |     |
|----------------------------------------|-----|
| <b>REGULAR -OR- SWEET POTATO FRIES</b> | 7/8 |
| <b>MASHED POTATOES</b>                 | 7   |
| <b>BROCCOLI</b>                        | 9   |
| <b>BROCCOLI RABE</b>                   | 10  |
| <b>SPINACH</b>                         | 9   |

PIZZETTES

**MARGHERITA RUSTICA 16**  
fresh mozzarella, marinara sauce and basil

**ANGELINA 18**  
our famous Italian sausage, broccoli rabe and  
fresh mozzarella

**ARTICHOKE & SPINACH 18**  
Italian marinated artichoke hearts, sautéed  
spinach and mozzarella cheese

**PORTOBELLO 18**  
mushrooms, goat cheese, truffle pecorino,  
wilted spinach and caramelized onions and  
shredded mozzarella

**PARMA 20**  
parma prosciutto, arugula, shaved grana  
padano and shredded mozzarella

.....

**\*SUBSTITUTE ANY PIZZETTE WITH**

**GLUTEN FREE CAULIFLOWER CRUST (+2)**

PASTA

|                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|
| <b>CHOPPED LOBSTER PASTA</b>                                                                                                  | 35 |
| <b>HOUSE SPECIAL</b> angel hair pasta with lobster meat, chopped shrimp, wilted spinach, roasted garlic with chardonnay sauce |    |
| <b>PENNE ALLA VODKA</b>                                                                                                       | 20 |
| tomato sauce, vodka, and a touch of cream                                                                                     |    |
| <b>PAPPARDELLE BOLOGNESE</b>                                                                                                  | 23 |
| rustic tomato-meat sauce, touch of cream                                                                                      |    |
| <b>SPAGHETTI AND MEATBALLS</b>                                                                                                | 22 |
| meatballs with classic tomato sauce                                                                                           |    |
| <b>LINGUINE AND CLAMS</b>                                                                                                     | 24 |
| baby clams, lemon, white wine and seasoned bread crumbs                                                                       |    |
| <b>RIGATONI AND SHORT RIBS</b>                                                                                                | 27 |
| barolo wine sauce topped with fresh whipped ricotta and broccolli rabe                                                        |    |
| <b>PAPPARDELLE SAN GENNARO</b>                                                                                                | 25 |
| crumbed pork sausage, scallions, tomatoes and fresh mozzarella                                                                |    |
| <b>SHRIMP SCAMPI LINGUINE</b>                                                                                                 | 27 |
| wild jumbo shrimp, lemon, butter, garlic, white wine and tomatoes                                                             |    |
| <b>ZUCCHINI "LINGUINE" PRIMAVERA</b> ♡ ∞                                                                                      | 24 |
| zucchini, tomatoes, peas, mushrooms, broccoli, carrots, fresh spinach with garlic and oil                                     |    |
| <b>SPAGHETTI SQUASH IAVARONE</b> ♡ ∞                                                                                          | 26 |
| carrots, green and yellow zucchini, spinach, broccoli, grilled chicken with garlic and oil                                    |    |

|                                                      |  |
|------------------------------------------------------|--|
| <b>SUBSTITUTIONS</b>                                 |  |
| <b>WHOLE WHEAT PENNE</b> (+3) • <b>GF PENNE</b> (+3) |  |
| <b>FRESH ZUCCHINI "LINGUINE"</b> (+4)                |  |



SIMPLY GRILLED

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>BONELESS NY STRIP STEAK (14 oz.)</b>                                                                                        | 45 |
| with mashed potatoes & mixed vegetables                                                                                        |    |
| <b>RIB VEAL CHOP (14 oz.)</b>                                                                                                  | 48 |
| with mashed potatoes & mixed vegetables                                                                                        |    |
| <b>EXECUTIVE BURGER (8 oz.)</b>                                                                                                | 19 |
| artisanal butcher beef blend burger, tomato arugula, smoked bacon, white cheddar and caramelized onions on a fresh brioche bun |    |
| <b>GRILLED CHICKEN BROCCOLI RABE</b> ♡                                                                                         | 25 |
| boneless chicken breast and broccoli rabe                                                                                      |    |
| <b>"GRANDPA'S FAVORITE"</b>                                                                                                    |    |
| <b>SAUSAGE &amp; BROCCOLI RABE (3)</b>                                                                                         | 22 |
| 3 links of our famous pork sausage on a bed of sautéed broccoli rabe                                                           |    |

ENTRÉES

|                                                                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>EGGPLANT PARMIGIANA</b>                                                                                                                            | 23 |
| mozzarella and tomato sauce with spaghetti                                                                                                            |    |
| <b>CHICKEN CUTLET*</b> <i>your way</i>                                                                                                                | 26 |
| • <b>PARMIGIANA</b> served with spaghetti<br>• <b>FRANCAISE</b> with potatoes & mixed vegetables<br>• <b>MARSALA</b> with potatoes & mixed vegetables |    |
| <b>CHICKEN SCARPARELLO*</b>                                                                                                                           | 30 |
| bone-in chicken, Iavarone Italian sausage, peppers, onions, potatoes, white balsamic vinegar in a lemon white wine sauce                              |    |
| <b>CHICKEN CAPRESE STACK*</b>                                                                                                                         | 26 |
| breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze                                                            |    |
| <b>PAN SEARED PORK CHOP</b>                                                                                                                           | 34 |
| bourbon maple fig glazed, over mustard mashed potatoes and topped with brussels sprouts and bacon                                                     |    |
| <b>BONELESS BEEF SHORT RIBS</b>                                                                                                                       | 36 |
| braised in a barolo wine sauce over sauteed spinach and mashed potatoes                                                                               |    |
| <b>VEAL CHOP MILANESE</b>                                                                                                                             | 48 |
| pounded pan-fried nature rib veal chop, arugula, tomatoes, shaved grana padano, and red onions                                                        |    |
| <b>ROASTED RACK OF LAMB</b>                                                                                                                           | 42 |
| mustard and herb crusted, drizzled with demi-glaze, mashed potatoes, brussel sprouts                                                                  |    |
| <b>FAROE ISLAND SALMON</b> <i>your way</i> ♡ ∞                                                                                                        | 34 |
| • <b>PAN SEARED</b> with beluga lentils, butternut squash, spinach and pepitas salad<br>• <b>OREGANATA</b> with potatoes & mixed vegetables           |    |
| <b>SOLE OREGANATA</b>                                                                                                                                 | 32 |
| pan sautéed, with herbed bread crumbs, lemon, oregano and olive oil, with roasted potatoes & mixed vegetables                                         |    |
| <b>MEDITERRANEAN BRANZINO</b>                                                                                                                         | 34 |
| pan seared fillets with an arugula, caramelized fennel and orange salad                                                                               |    |
| <b>SHRIMP TOSCANA</b> ♡ ∞                                                                                                                             | 33 |
| sautéed jumbo shrimp served over cannellini beans, tomatoes, spinach and rosemary, infused olive oil                                                  |    |

thank you for dining with us



stay in touch!