



Iavarone

ITALIAN

KITCHEN + PIZZERIA

QUALITY
FOODS

APPETIZERS

FRIED CALAMARI	16
fra diavolo -OR- marinara sauce	
POLPETTE (2) *	10
meatballs with beef, pork and veal -OR- chicken with fresh whipped ricotta	
CAPELLINI CAKES (3)	10
angel hair pasta with three Italian cheeses and panko bread crumbs	
BAKED CLAMS (8)	14
fresh shucked little neck clam with herbed bread crumbs and pecorino cheese	
ZUCCHINI FRIES	11
choice of marinara sauce -OR- garlic horseradish aioli	
FRESH BURRATA CAPRESE ∞	14
with fire roasted peppers, beefsteak tomatoes, and arugula pesto	
SCARPARIELLO WINGS (8) ∞ *	14
garlic, rosemary and caramelized onions	
MUSSELS ∞	15
with crema di patate, pancetta & herbs white wine -OR- marinara	
AVOCADO CAPRESE ♡ ∞	15
beefsteak tomato, fresh mozzarella, roasted peppers, avocado, balsamic glaze	
GRILLED OCTOPUS ♡ ∞	19
gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon	

SALADS

HOUSE ♡ ∞	10
mixed greens, olives, cucumbers, tomatoes, carrots in a Italian vinaigrette	
CAESAR ♡	12
with seasoned croutons, shaved grana padano in a classic caesar dressing	
ARUGULA ♡ ∞	15
fennel, granny smith apples, gorgonzola, pomegranate, butternut squash in an apple cider vinaigrette	
AVOCADO ♡ ∞	16
mixed greens, fresh mozzarella, avocado, tomatoes in a balsamic vinaigrette	
GORGONZOLA WALNUT SALAD ∞	14
mixed greens, dried cranberries, gorgonzola cheese, candied walnuts, balsamic vinaigrette dressing	

SALAD ADDITIONS

* **CHICKEN** (+6) • **SHRIMP** (+8)
GRILLED SALMON (+10)

SIDE DISHES

HAND CUT FRENCH FRIES	7
MASHED POTATOES	7
SWEET POTATO FRIES	7
BROCCOLI	9
SPINACH	9
BROCCOLI RABE	9
MUSHROOMS MEDLEY	9

PIZZETTES

MARGHERITA RUSTICA 12	
fresh mozzarella, tomatoes and basil	
ANGELINA 14	
with our famous Italian sausage, broccoli rabe and fresh mozzarella	
PORTOBELLO 14	
assorted mushrooms, goat cheese, truffle pecorino, wilted spinach and caramelized onion	
ARTICHOKE & SPINACH 14	
Italian marinated artichoke hearts, sautéed spinach, and shredded mozzarella	
PARMA 15	
parma prosciutto, arugula, shaved grana padano and fresh mozzarella	
GLUTEN-FREE	
CAULIFLOWER CRUST ∞ 13	
margherita -OR- neapolitan style	

PASTA

PENNE ALLA VODKA	18
tomato sauce, vodka and a touch of cream	
PAPPARDELLE BOLOGNESE	20
fresh made pasta in a rustic tomato-meat sauce	
SPAGHETTI AND MEATBALLS *	19
classic blend of beef, pork and veal -OR- chicken with tomato sauce	
“ZUCCHINI” LINGUINE PRIMAVERA ∞ ♡	20
spiral shaped zucchini, tomatoes, peas, mushrooms, broccoli, fresh spinach with garlic and oil	
LINGUINE AND CLAMS	22
baby clams, lemon, white wine and seasoned bread crumbs	
LINGUINE PESCATORE	26
baby clams, jumbo shrimp, fresh calamari, mussels in a light tomato sauce	
ORECCHIETTE ALLA BARESE *	22
with Iavarone crumbled pork -OR- chicken sausage, sautéed broccoli rabe and broccoli rabe purée topped with fresh whipped ricotta	
SPAGHETTI SQUASH ALLA IAVARONE	22
carrots, green and yellow zucchini, spinach, broccoli, grilled chicken, garlic and oil	
PAPPARDELLE SAN GENNARO *	22
fresh made pasta with choice of our original pork -OR- chicken sausage, crumbled with scallions, tomatoes and fresh mozzarella	
SHRIMP SCAMPI LINGUINE	24
wild jumbo shrimp, lemon, butter, garlic, white wine and san marzano tomatoes	
CHOPPED LOBSTER PASTA	29
HOUSE SPECIAL angel hair pasta with lobster meat, chopped shrimp, wilted spinach, roasted garlic in a chardonnay sauce	

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

SOUPS

PASTA E FAGIOLI	8
MINISTRONE	8
LENTIL	8

ENTRÉES

EGGPLANT PARMIGIANA	21
lightly battered eggplant, san marzano tomatoes and melted mozzarella	
CHICKEN/VEAL FRANCAISE *	24/27
lemon and butter in a white wine sauce	
CHICKEN/VEAL MARSALA *	24/27
mushrooms, shallots, prosciutto in a marsala wine sauce	
CHICKEN/VEAL PARMIGIANA *	24/27
melted mozzarella with tomato sauce	
CHICKEN MATTONE ∞ *	27
boneless pressed brick half ABF chicken, creamy yukon potato mash, demi glaze, with truffle honey and creamed spinach	
CHICKEN SCARPARIELLO *	27
bone-in chicken, Iavarone Italian sausage, peppers, onions, potatoes in a balsamic reduction	
CHICKEN CAPRESE STACK *	24
breaded chicken cutlet, beefsteak tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze	
“OUR FAMOUS PORK SAUSAGE” ∞ *	22
since 1927 with sautéed broccoli rabe	
PAN SEARED PORK CHOP ∞	29
sautéed brussels sprouts, applewood bacon, over green mustard mashed potato in a bourbon maple fig glaze	
VEAL CHOP MILANESE	42
pounded pan-fried nature rib veal chop, arugula, tomatoes, shaved grana padano, and red onions	
FAROE ISLAND SALMON ∞ ♡	29
with beluga lentil salad, butternut squash, spinach and peitas -OR- oreganata with vegetable du jour	
PAN SEARED BRANZINO ∞	29
whole filleted, arugula, caramelized fennel and orange	
SHRIMP OREGANATA	29
pan sautéed wild jumbo shrimp, herbed bread crumbs, lemon, butter, oregano and olive oil	
SHRIMP PARMIGIANA	29
breaded wild jumbo shrimp with melted mozzarella and fresh tomato sauce	
SOLE OREGANATA	29
pan sautéed local sole, herbed bread crumbs, lemon, butter, oregano and olive oil	
SHRIMP TOSCANA ∞	29
grilled shrimp served over cannellini beans, tomatoes, wilted spinach on a white bean purée with rosemary infused olive oil	

SIMPLY GRILLED

CERTIFIED ANGUS SIRLOIN STEAK

(14 OZ.) ∞ 39
served with creamy yukon potato
mash and vegetable du jour

RIB VEAL CHOP (14 OZ.) ∞ 42
with sea salt fresh herbs and creamy
yukon potato mash and vegetable du jour

**GRILLED CHICKEN WITH
BROCCOLI RABE** * ♡ ∞ 24
boneless chicken breast and broccoli rabe

EXECUTIVE BURGER (8 OZ.) 17
butcher blend of ground short rib, brisket
and chuck steak with arugula, apple smoked
bacon, aged white cheddar, sliced tomato
and caramelized onions on a fresh brioche bun

TURKEY BURGER AS ABOVE (8 OZ.) 17

SALMON BURGER (8 OZ.) ♡ 17
hand chopped fresh faroe island salmon,
cucumber, beefsteak tomato, mixed
greens, lemon garlic aioli on a brioche bun

∞ AVAILABLE GLUTEN-FREE • ANTIBIOTIC FREE CHICKEN ♡ 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