

PIZZETTES

MARGHERITA RUSTICA	15
fresh mozzarella, marinara and basil	
ANGELINA	17
crumbled sausage, broccoli rabe, fresh mozzarella	
ARTICHOKE & SPINACH	17
Italian marinated artichoke hearts, sautéed spinach, mozzarella	
PORTOBELLO	17
mushrooms, goat cheese, truffle pecorino, wilted spinach and caramelized onions and shredded mozzarella	
PARMA	19
parma prosciutto, arugula, grana padano, shredded mozzarella	

* SUBSTITUTE ANY PIZZETTE WITH
GLUTEN FREE CAULIFLOWER CRUST (+2)

HEROES

EGGPLANT PARMIGIANA	13
MEATBALL PARMIGIANA	13
CHICKEN PARMIGIANA *	14
CHICKEN MILANESE HERO *	16
chopped arugula, tomatoes, red onions, fresh mozzarella in a balsamic glaze	

BURGERS

EXECUTIVE BURGER (8 oz.)	19
artisanal butcher beef blend burger with arugula, smoked bacon, white cheddar and caramelized onions on a fresh brioche bun	
TURKEY BURGER (AS ABOVE (8 oz.))	19
SALMON BURGER (8 oz.) ♡	19
hand chopped fresh salmon, cucumber, tomato, mixed greens, lemon garlic aioli on a brioche bun	

IAVARONE Italian KITCHEN SERVES ONLY THE FINEST
IMPORTED OR LOCALLY SOURCED INGREDIENTS WHENEVER
POSSIBLE. ALL OUR CHICKEN PRODUCTS ARE STRICTLY
ANTIBIOTIC FREE WITHOUT ADDED GROWTH HORMONES. OUR
PIZZA CHEESE, AS WELL, IS MADE STRICTLY FROM NON GMO
AND rbST MILK (WITHOUT GROWTH HORMONES) EAT HEALTHY!!



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.

PIZZA PIE

NEAPOLITAN PIE	20
regular 18" round, 8 slices	
SICILIAN PIE	22
square	

SPECIALTY PIES

GRANDMA	23
fresh mozzarella, basil, marinara sauce	
EGGPLANT	25
eggplant, mozzarella, ricotta	
MARGHERITA	25
round pie, fresh mozzarella, marinara sauce, basil	
WHITE	25
fresh mozzarella, ricotta cheese and extra virgin olive oil	
PRIMAVERA	26
mushroom, broccoli, spinach, tomato, peppers, fresh mozzarella, tomato sauce	
ANGELINA	29
crumbled sausage, broccoli rabe and fresh mozzarella	
BUFFALO CHICKEN *	29
spicy chicken, blue cheese sauce and mozzarella	
CHICKEN BRUSCHETTA *	29
diced chicken cutlets, fresh tomatoes and fresh shredded mozzarella	
TRE FUNGHI	29
thin crusted style assorted sautéed mushrooms, fresh mozzarella, arugula and a drizzle of truffle oil	
GRANDMA BOLOGNESE	29
thin square pie with mozzarella, hearty bolognese meat sauce fresh ricotta	
PENNE VODKA	28
neapolitan style pizza with our famous penne alla vodka topping	

PIZZA TOPPINGS

SAUSAGE, MEATBALL, PEPPERONI, PEPPERS,
MUSHROOM, ONION, SPINACH, BROCCOLI,
BROCCOLI RABE, EGGPLANT, RICOTTA

1/2 topping (+3.25 each) • full topping (+5 each)
* CHICKEN (+7)

CALZONES & ROLLS

GARLIC KNOTS (3)	1.5
CHEESE CALZONES	8
additional filling	
ROLLS *	8
chicken parmigiana, spinach, sausage & peppers, eggplant parmigiana, pepperoni, buffalo chicken	



TAKEOUT MENU

IAVARONE
ITALIAN
KITCHEN + PIZZERIA



516.888.4400

WE DELIVER

1575 OLD COUNTRY RD, PLAINVIEW, NY 11803

VISIT US ONLINE
IAVARONEITALIANKITCHEN.COM

APPETIZERS

FRIED CALAMARI fra diavolo -OR- marinara sauce	17
POLPETTE (2) meatballs with tomato sauce over freshwhipped ricotta	14
CAPELLINI CAKES (3) angel hair pasta with three italian cheeses, panko	13
SAUSAGE SPRING ROLLS crumbled pork sausage, broccoli rabe and provolone	15
BAKED CLAMS (8) whole littleneck clams stuffed with herbed bread crumbs and pecorino cheese	16
ZUCCHINI FRIES choice of marinara sauce -OR- garlic horseradish aioli	14
SCARPARIELLO WINGS (8)* garlic, rosemary and caramelized onions	15
ARANCINI (4) mini arborio rice balls, mozzarella, peas, prosciutto with a pink sauce	14
ARTICHOKE OREGANATA artichoke hearts with herbed bread crumbs, lemon, oregano, cheese and olive oil	14
PEI MUSSELS ∞ white wine -OR- marinara	18
AVOCADO CAPRESE ♥ ∞ tomato, fresh mozzarella, roasted peppers, avocado, balsamic glaze	17

GRILLED OCTOPUS ♥ ∞ gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon	23
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SALADS

HOUSE ♥ ∞ mixed greens, olives, cucumbers, tomatoes, carrots with italian vinaigrette	11
CAESAR ∞ with seasoned croutons, shaved grana padano with classic caesar dressing	13

ARUGULA ♥ ∞ fennel, granny smith apples, gorgonzola, pomegranate, butternut squash with apple cider vinaigrette	16
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AVOCADO ♥ ∞ mixed greens, diced fresh mozzarella, avocado, tomatoes with balsamic vinaigrette	16
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GORGONZOLA WALNUT mixed greens, dried cranberries, gorgonzola cheese, candied walnuts with balsamic vinaigrette	16
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SPINACH ∞ strawberries, blueberries, red onions, feta cheese, with strawberry vinaigrette	16
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SALAD ADDITIONS	
GRILLED - OR - FRIED CHICKEN (+7) • GRILLED SHRIMP (+8)	
GRILLED SALMON (+12) • GRILLED STEAK (+12)	

SOUPS

MINESTRONE	10
PASTA E FAGIOLI	10
LENTIL	10

PASTA

CHOPPED LOBSTER PASTA HOUSE SPECIAL angel hair pasta with lobster meat, chopped shrimp, wilted spinach, roasted garlic with chardonnay sauce	35
PENNE ALLA VODKA tomato sauce, vodka, prosciutto and a touch of cream	20
PAPPARDELLE BOLOGNESE pasta with rustic tomato-meat sauce	23
SPAGHETTI AND MEATBALLS meatballs with classic tomato sauce	22
LINGUINE AND CLAMS baby clams, lemon, white wine and seasoned bread crumbs	24
LINGUINE PESCATORE baby clams, jumbo shrimp, mussels, fresh calamari with light tomato sauce	32
RIGATONI AND SHORT RIBS boneless beef short ribs and broccoli rabe, fresh whipped ricotta with barolo wine sauce	27
PAPPARDELLE SAN GENNARO pasta with our crumbled pork sausage, scallions, tomatoes and fresh mozzarella	25
SHRIMP SCAMPI LINGUINE wild jumbo shrimp, lemon, butter, garlic, white wine and tomatoes	27
ZUCCHINI “LINGUINE” PRIMAVERA ♥ ∞ zucchini, tomatoes, peas, mushrooms, broccoli, carrots, fresh spinach with garlic and oil	24
SPAGHETTI SQUASH IAVARONE ♥ ∞ carrots, green and yellow zucchini, spinach, broccoli, grilled chicken with garlic and oil	26
PAPPARDELLE CON FUNGI pasta and fresh mushrooms sautéed with garlic and black truffle oil, shaved grana padano, touch of cream	25

SUBSTITUTIONS	
WHOLE WHEAT PENNE (+3) • GF PENNE (+3)	
FRESH ZUCCHINI “LINGUINE” (+4)	

CIABATTA

THE GIUSEPPE * grilled chicken, tomato, fresh mozzarella, pesto aioli	15
CAPRI GABRIELLA * fried chicken, fresh mozzarella, parma prosciutto, roasted peppers, balsamic glaze	16
GRILLED VEGETABLE portobello mushrooms, eggplant, zucchini, roasted peppers, goat cheese, arugula pesto	15

WRAPS

FERDINAND * grilled chicken, arugula, bacon and fresh mozzarella with avocado pico di gallo	15
CHICKEN CAESAR * grilled chicken with grana padano, our classic caesar dressing	15
AVOCADO GAMBERI grilled shrimp, avocado, romaine, charred corn, sriracha lime sauce	17
RABE WRAP * grilled chicken, broccoli rabe and fresh mozzarella	15
EGGPLANT BRUSCHETTA fried eggplant, roasted peppers, tomatoes and fresh mozzarella, balsamic glaze	15

ALL CIABATTA, WRAPS & BURGERS	
INCLUDES - CHOICE OF FRENCH FRIES OR HOUSE SALAD	
UPGRADE TO CAESAR SALAD OR SWEET POTATO FRIES (+1.50)	

SIMPLY GRILLED

PRIME NY STRIP STEAK (14 OZ.) with mashed potatoes & mixed vegetables	42
RIB VEAL CHOP (14 OZ.) ∞ with mashed potatoes & mixed vegetables	48
GRILLED CHICKEN & BROCCOLI RABE ♥ boneless chicken breast with broccoli rabe	25
“GRANDPA’S FAVORITE” SAUSAGE & BROCCOLI RABE (3) 3 links of our famous pork sausage on a bed of sautéed broccoli rabe	22

ENTRÉES

EGGPLANT PARMIGIANA mozzarella and tomato sauce with spaghetti	23
CHICKEN CUTLET* <i>your way</i> • PARMIGIANA served with spaghetti • FRANCAISE with potatoes & mixed vegetables • MARSALA with potatoes & mixed vegetables	26
CHICKEN SCARPARIELLO* bone-in chicken, lavarone italian sausage, peppers, onions, potatoes, white balsamic vinegar in a lemon white wine sauce	30
CHICKEN CAPRESE STACK* breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze	26
PAN SEARED PORK CHOP bourbon maple fig glazed, over mustard mashed potatoes and topped with brussels sprouts and bacon	32
BONELESS BEEF SHORT RIBS braised in a barolo wine sauce over sauteed spinach and mashed potatoes	36
VEAL SCALOPINI <i>your way</i> • PARMIGIANA served with spaghetti • FRANCAISE with potatoes & mixed vegetables • MARSALA with potatoes & mixed vegetables	29
VEAL CHOP MILANESE pounded pan-fried nature rib veal chop, arugula, tomatoes, shaved grana padano, and red onions	48
ROASTED RACK OF LAMB herb crusted demi glaze served with mashed potatoes & roasted brussel sprouts	42
FAROE ISLAND SALMON ♥ ∞ with beluga lentils, butternut squash, spinach and pepitas salad	34
SOLE OREGANATA pan sautéed, with herbed bread crumbs, lemon, oregano and olive oil, with roasted potatoes & mixed vegetables	32
MEDITERRANEAN BRANZINO pan seared fillets with an arugula caramelized fennel and orange salad	34
JUMBO SHRIMP <i>your way</i> • PARMIGIANA served with spaghetti • FRANCAISE with potatoes & mixed vegetables • OREGANATA with potatoes & mixed vegetables	33
SHRIMP TOSCANA ♥ ∞ sautéed jumbo shrimp served over cannellini beans, tomatoes, spinach and rosemary infused olive oil	33
BLACK SEA BASS clams, mussels, over sauteed spinach, cherry tomatoes, shallots in a marechiara sauce	42