



IAVARONE

ITALIAN

KITCHEN + PIZZERIA

WINE & SPIRITS

SIGNATURE cocktails

LA DOLCE VITA	15
titos, peach puree, fresh citrus, sprite	
1575 COSMO	15
grey goose citron, cranberry juice, lime juice, triple sec	
IAVARONE OLD FASHIONED	15
woodford reserve, averna amaro, orange bitters, simple syrup, cherry, orange	
FIGURA LEMON DROP	15
figenza, stoli vanil, fresh lemon juice, sugar rim	
MEDITERRANEAN MULE	15
figenza, limoncello, ginger beer	

MARGARITAS

CAPRITA	15
blanco tequila, fresh lime juice, agave	
THE ITALIANO	15
blanco tequila, aperol, fresh lime juice, agave, pinot noir float	
IL FANTASMA	15
ghost tequila, fresh jalapenos, house-made sour mix, tajin rim	
JUST PEACHY	15
reposado tequila, peach puree, house-made sour mix	

CLASSIC cocktails

NEGRONI	15
tanqueray, campari, sweet vermouth	
MANHATTAN	15
makers mark, sweet vermouth, angostura bitters	
MOSCOW MULE	15
titos, fresh lime, ginger beer	

SANGRIAS AND SPRITZES

RED SANGRIA
red wine, apple liqueur, peach brandy, triple sec, orange juice, gingerale, seasonal fruits

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

BY THE GLASS	10
BY THE PITCHER	35

APEROL SPRITZ
 15 || aperol, prosecco, orange juice, club soda | |

LIMONCELLO SPRITZ
 15 || limoncello, prosecco, club soda | |

ZERO-PROOF COCKTAILS

FIGGY MARG	10
zero-proof tequila alternative, fig syrup, house-made sour mix	
NEW OLD FASHIONED	10
zero-proof whiskey alternative, cherry, orange, simple syrup	
NO-MO MOJITO	10
zero-proof rum alternative, fresh lime, fresh mint, simple syrup, club soda	



CONNECT WITH US!
scan for details

WINE by the glass

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

BEERS

DRAFTS

PERONI	8
STELLA ARTOIS	8
BLUE MOON	8

ASK YOUR SERVER ABOUT OUR
SEASONAL DRAFT SELECTIONS

BOTTLES & CANS

COORS LIGHT	7
BUD LIGHT	7
CORONA	8
HEINEKEN	8
HEINEKEN LIGHT	8
YUENGLING LAGER	8
BECK'S non-alcoholic	7
GUINNESS	12
CLOWN SHOES IPA	12
RADIANT PIG	12

WHITE WINE by the bottle

SPARKLING

LA MARCA PROSECCO (ITALY)	40
BEAU JOIE CHAMPAGNE BRUT (FRANCE)	85

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)	44
CAKEBREAD CELLARS (NAPA)	80

SAUVIGNON BLANC

WHITE'S BAY (NEW ZEALAND)	40
KIM CRAWFORD (NEW ZEALAND)	42
CAKEBREAD CELLARS (NAPA)	60

RED WINE by the bottle

PINOT NOIR

MIRASSOU (CALIFORNIA)	
RAINSTORM (OREGON)	40
MEIOMI (CALIFORNIA)	42
WEATHER (SONOMA COAST)	50
SUMMER DREAMS (SONOMA COAST)	52

CABERNET SAUVIGNON & BLENDS

BEDELL CELLARS (NORTH FORK)	40
STERLING CABERNET (CALIFORNIA)	41
SIMI (CALIFORNIA)	59
HESS COLLECTION "ALLOMI" (NAPA)	80
THE PRISONER (NAPA)	100
ORIN SWIFT "PALERMO" (NAPA)	110
JORDAN (ALEXANDER VALLEY)	125
JAYSON BY PAHLMAYER (NAPA)	160
SILVEROAK (ALEXANDER VALLEY)	185
CAYMUS (NAPA)	210

MALBEC

SEPTIMA (ARGENTINA)	40
TERRAZAS (ARGENTINA)	42
TRIVENTO GOLDEN RESERVE (ARGENTINA)	44

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 & SANGIOVESE

GANCIA CHIANTI (ITALY)	35
TORREBRUNA SANGIOVESE (ITALY)	40
NIPOZZANO CHIANTI RUFINA (ITALY)	42
ANTINORI PEPPOLI CHIANTI (ITALY)	50
BANFI "ROSSO DI MONTALCINO" (TUSCANY)	56
RUFFINO RISERVA DUCALE ORO (ITALY)	90

BAROLO

FIORE (ITALY)	64
CASCINA ADELAIDE (ITALY)	72

AMARONE

TERRE DI BO AMARONE (ITALY)	55
MASI COSTASERA AMARONE (ITALY)	120

SUPER TUSCAN

BRANCIA TRE (ITALY)	39
RUFFINO MODUS TOSCANA (ITALY)	42
VILLA ANTINORI ROSSO (ITALY)	55

NERO D'AVOLA

MOLINO AVENTO "ORGANIC" (SICILY)	38
SETTESOLI (SICILY)	39
BARONE MONTALTO PASSIVENTO (SICILY)	40



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QUALITY
FOODS

APPETIZERS

FRIED CALAMARI 19	fra diavolo -OR- marinara sauce
POLPETTE (2) 14	beef meatballs with tomato sauce over fresh whipped ricotta
CAPELLINI CAKES (4) 14	angel hair pasta with three italian cheeses, panko bread crumbs with tomato sauce
BAKED CLAMS (8) 17	whole littleneck clams stuffed with herbed bread crumbs and pecorino cheese
ZUCCHINI FRIES 14	choice of marinara sauce -OR- garlic horseradish aioli
SCARPARELLO WINGS (8)* ∞ 15	garlic, rosemary and caramelized onions
PEI MUSSELS ∞ 18	white wine, marinara -OR- fra diavolo
GRILLED OCTOPUS ♡ ∞ 23	gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon
CHICKEN MEATBALLS (4) 14	with capers and piccata sauce

SALADS

HOUSE ♡ ∞ 13	mixed greens, olives, cucumbers, tomatoes, carrots with Italian vinaigrette
CAESAR 14	with seasoned croutons, shaved grana padano with classic caesar dressing
ARUGULA ♡ ∞ 16	fennel, granny smith apples, gorgonzola, pomegranate, butternut squash with apple cider vinaigrette
AVOCADO ♡ ∞ 16	mixed greens, diced fresh mozzarella, avocado, tomatoes with balsamic vinaigrette
GORGONZOLA WALNUT ∞ 16	mixed greens, dried cranberries, gorgonzola cheese, candied walnuts with balsamic vinaigrette

SALAD ADDITIONS

- * **GRILLED CHICKEN** (+7)
- FRIED CHICKEN** (+7)
- GRILLED SHRIMP** (+8)
- GRILLED SALMON** (+12)
- GRILLED STEAK** (+12)

SOUP

MINISTRONE ∞ 10
CHICKEN TORTELLINI 10

PIZZETTES

MARGHERITA RUSTICA 17	fresh mozzarella, marinara sauce and basil
ANGELINA 19	our famous Italian sausage, broccoli rabe and fresh mozzarella
ARTICHOKE & SPINACH 19	Italian marinated artichoke hearts, sautéed spinach and mozzarella cheese
PORTOBELLO 18	mushrooms, goat cheese, truffle pecorino, wilted spinach, 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

CHOPPED LOBSTER PASTA 35	HOUSE SPECIAL angel hair pasta with lobster meat, chopped shrimp, wilted spinach, roasted garlic with chardonnay sauce
PENNE ALLA VODKA 21	tomato sauce, vodka, and a touch of cream
PAPPARDELLE BOLOGNESE 24	rustic tomato-meat sauce, touch of cream
SPAGHETTI AND MEATBALLS 22	meatballs with classic tomato sauce
LINGUINE AND CLAMS 25	baby clams, lemon, white wine and seasoned bread crumbs
RIGATONI AND SHORT RIBS 29	barolo wine sauce topped with fresh whipped ricotta and broccolli rabe
PAPPARDELLE SAN GENNARO 26	crumbled pork sausage, scallions, tomatoes and fresh mozzarella
SHRIMP SCAMPI LINGUINE 29	wild jumbo shrimp, lemon, butter, garlic, white wine and tomatoes
ZUCCHINI "LINGUINE" PRIMAVERA ♡ ∞ 24	zucchini, tomatoes, peas, mushrooms, broccoli, carrots, fresh spinach with garlic and oil
CACIO E PEPE 22	fettuccine, Pecorino Romano cheese, and black pepper

SUBSTITUTIONS

- WHOLE WHEAT PENNE** (+3) • **GF PENNE** (+3)
- FRESH ZUCCHINI "LINGUINE"** (+4)



SIMPLY GRILLED

BONELESS NY STRIP STEAK (14 OZ.) ∞ 45	with mashed potatoes & mixed vegetables
RIB VEAL CHOP (14 OZ.) ∞ 48	with mashed potatoes & mixed vegetables
EXECUTIVE BURGER (8 OZ.) 21	artisanal butcher beef blend burger, tomato arugula, smoked bacon, white cheddar and caramelized onions on a fresh brioche bun
GRILLED CHICKEN BROCCOLI RABE ♡ ∞ 25	boneless chicken breast and broccoli rabe
"GRANDPA'S FAVORITE" SAUSAGE & BROCCOLI RABE (3) ∞ 23	3 links of our famous pork sausage on a bed of sautéed broccoli rabe

ENTRÉES

EGGPLANT PARMIGIANA 23	mozzarella and tomato sauce with spaghetti
CHICKEN CUTLET* <i>your way</i> 27	• PARMIGIANA served with spaghetti • FRANCAISE with potatoes & mixed vegetables • MARSALA with potatoes & mixed vegetables
CHICKEN SCARPARELLO* ∞ 30	bone-in chicken, Iavarone Italian sausage, peppers, onions, potatoes, white balsamic vinegar in a lemon white wine sauce
CHICKEN CAPRESE STACK* 27	breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze
PAN SEARED PORK CHOP ∞ 34	bourbon maple fig glazed, over mustard mashed potatoes, topped with brussel sprouts and bacon
BONELESS BEEF SHORT RIBS ∞ 37	braised in a barolo wine sauce over sauteed spinach and mashed potatoes
VEAL CHOP MILANESE 48	pounded pan-fried nature rib veal chop, arugula, tomatoes, shaved grana padano, and red onions
NEW ZEALAND ROASTED RACK OF LAMB 42	mustard and herb crusted, drizzled with demi-glaze with mashed potatoes & brussel sprouts
FAROE ISLAND SALMON <i>your way</i> ♡ ∞ 34	• PAN SEARED with beluga lentils, butternut squash, spinach and pepitas salad • OREGANATA with potatoes & mixed vegetables
SOLE OREGANATA 32	pan sautéed, with herbed bread crumbs, lemon, oregano and olive oil, with roasted potatoes & mixed vegetables
MEDITERRANEAN BRANZINO ∞ 34	pan seared fillets with an arugula, caramelized fennel and orange salad
SHRIMP TOSCANA ♡ ∞ 33	sautéed jumbo shrimp served over cannellini beans, tomatoes, spinach and rosemary, infused olive oil

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