

# I A V A R O N E

## ITALIAN

### KITCHEN + PIZZERIA

#### PRIMI PIATTI

<b>FRIED CALAMARI</b> .....	<b>19</b>
fra diavlo -or- marinara sauce	
<b>BAKED CLAMS (8)</b> .....	<b>17</b>
whole littleneck clams stuffed with herbed breadcrumbs and pecorino cheese	
<b>PEI MUSSELS</b> .....	<b>18</b>
white wine, marinara -or- fra diavlo	

#### INSALATE

GRILLED CHICKEN \$7 | FRIED CHICKEN \$7 | GRILLED SHRIMP \$8 | GRILLED SALMON \$12 | GRILLED STEAK \$12

<b>HOUSE</b> .....	<b>13</b>
mixed greens, olives, cucumbers, tomatoes, carrots, italian vinaigrette	
<b>AVOCADO</b> .....	<b>16</b>
mixed greens, diced fresh mozzarella, avocado, tomatoes, balsamic vinaigrette	

#### SOUPS

<b>MINISTRONE</b> .....	<b>10</b>
<b>CHICKEN TORTELLINI</b> .....	<b>10</b>

#### TRAMEZZINI

WHOLE WHEAT WRAP \$2 | TRUFFLE PARMESAN FRIES \$1.50 | SWEET POTATO FRIES \$1.50 | CAESAR SALAD \$1.50

<b>DRUNKEN GRILLED CHEESE PANINI</b> .....	<b>15</b>
3 Italian cheeses pressed in pinsa bread, with vodka dipping sauce and a side house salad	
<b>CAPRI GABRIELLA</b> .....	<b>16</b>
fried chicken, homemade fresh mozzarella, parma prosciutto, roasted red peppers and balsamic glaze on ciabatta bread with french fries	
<b>EXECUTIVE BURGER (8 OZ.)</b> .....	<b>21</b>
artisanal butcher beef blend, NY white cheddar, caramelized onions, smoked bacon, tomato and arugula on a brioche bun with french fries	

<b>POLPETTE (2)</b> .....	<b>14</b>
beef meatballs with tomato sauce over fresh whipped ricotta	
<b>ZUCCHINI FRIES</b> .....	<b>14</b>
marinara sauce -or- garlic aioli	

<b>GRILLED OCTOPUS</b> .....	<b>23</b>
gigante bean ragu, fresh herbs, sicilian extra virgin olive oil and fresh lemon	

<b>CAESAR</b> .....	<b>14</b>
seasoned croutons, shaved grana padano, house-made classic caesar dressing	

<b>ARUGULA</b> .....	<b>16</b>
fennel, granny smith apples, gorgonzola, pomegranate, butternut squash, apple cider vinaigrette	

<b>CAPELLINI CAKES (4)</b> .....	<b>14</b>
angel hair pasta with three cheeses, breaded and fried, with tomato sauce	

<b>WINGS (8)</b> .....	<b>15</b>
calabrian chili & honey -or- onion & scarpariello	

<b>CHICKEN POLPETTE (4)</b> .....	<b>14</b>
with capers, lemon and piccata sauce	

<b>GORGONZOLA WALNUT</b> .....	<b>16</b>
mixed greens, dried cranberries, gorgonzola cheese, candied walnuts, balsamic vinaigrette	

#### CORSO DI ANTIPASTO LEGGERO (LIGHT FARES)

<b>GRILLED TUNA NICOISE SALAD</b> .....	<b>23</b>
a mix of fennel, cucumbers, mixed tomatoes, new potatoes and asparagus in a pistachio-mint and olive tapenade sauce	
<b>CHICKEN CAPRESE STACK</b> .....	<b>27</b>
fried chicken cutlet, tomato, homemade fresh mozzarella, arugula, roasted peppers and balsamic glaze	

#### PIZZETTES

GLUTEN FREE CAULIFLOWER CRUST \$2

<b>MARGHERITA RUSTICA</b> .....	<b>\$17</b>
homemade fresh mozzarella, marinara sauce and basil	
<b>ARTICHOKE &amp; SPINACH</b> .....	<b>19</b>
Italian marinated artichoke hearts, sautéed spinach and shredded mozzarella	

#### PASTA

WHOLE WHEAT PENNE \$3 | GLUTEN FREE PENNE \$3 | ZUCCHINI LINGUINE \$4  
MAKE IT IN A BREAD BOWL \$5

<b>CHEF'S DAILY PASTA SPECIAL</b> .....	<b>M/P</b>
<b>PAPPARDELLE BOLOGNESE</b> .....	<b>24</b>
rustic tomato-meat sauce with a touch of cream	
<b>RIGATONI AND SHORT RIBS</b> .....	<b>29</b>
barolo wine mushroom sauce and english peas topped with fresh whipped ricotta	
<b>ZUCCHINI LINGUINE PRIMAVERA</b> .....	<b>24</b>
squash, tomatoes, carrots, peas, broccoli, mushrooms and spinach with garlic and oil	

#### PIATTI DE CARNE

SERVED WITH MIXED VEGETABLES AND POTATO PUREE ON THE SIDE

<b>PLUME DE VEAU VEAL CHOP 12OZ.</b> .....	<b>48</b>
<b>ANGUS BEEF NY STRIP STEAK 14OZ.</b> .....	<b>45</b>

#### OFFERTE SPECIALI DELLA CASA

<b>GRANDPA'S FAVORITE SAUSAGE &amp; BROCCOLI RABE (3)</b> .....	<b>23</b>
3 links of our famous pork sausage on a bed of sautéed broccoli rabe and cherry peppers + SUB GRILLED CHICKEN \$2	
<b>CHICKEN CUTLET YOUR WAY</b> .....	<b>27</b>
PARMIGIANA with spaghetti FRANCAISE or MARSALA with roasted potatoes and mixed vegetables	
<b>SHRIMP TOSCANA</b> .....	<b>33</b>
sautéed jumbo shrimp over cannellini beans, tomatoes, spinach and rosemary infused olive oil	
<b>SOLE OREGANATA</b> .....	<b>32</b>
pan sautéed with herbed bread crumbs, lemon, oregano and olive oil with roasted potatoes and mixed vegetables	
<b>BONELESS BEEF SHORT RIBS</b> .....	<b>37</b>
braised in barolo wine sauce over mashed potatoes and sautéed spinach	

<b>VITO'S ITALIAN PANINI MUFFULETTA</b> .....	<b>17</b>
prosciutto, salami, coppa, homemade fresh mozzarella, provolone, olive-pepper relish and arugula pressed in pinsa bread with garlic parmesan french fries	

<b>CHICKEN CAESAR WRAP</b> .....	<b>16</b>
romaine, grana padano and house-made caesar dressing with french fries + FRIED CHICKEN   GRILLED SHRIMP \$8   GRILLED SALMON \$12   GRILLED FILET MIGNON STEAK \$12	

<b>SMOKED SALMON BURGER</b> .....	<b>19</b>
avocado, B&B dill pickle, romaine hearts and tzatziki-tartare sauce on a brioche bun with garlic parmesan fries	

<b>THE GIUSEPPE</b> .....	<b>16</b>
grilled chicken, tomato, homemade fresh mozzarella and basil pesto aioli on ciabatta bread with french fries	

<b>AVOCADO GAMBERI WRAP</b> .....	<b>17</b>
grilled shrimp, avocado, romaine, charred corn and sriracha lime sauce with french fries	

<b>PARMIGIANA HERO</b> .....	
on a hoagie roll with garlic parmesan fries + EGGPLANT \$16   CHICKEN \$17   MEATBALL \$17   SHRIMP \$19	

<b>SALMON AND CHOPPED VEGGIE SALAD</b> .....	<b>25</b>
a mix of grilled asparagus, mixed tomatoes, cucumbers, olives, carrots and potatoes with arugula and ricotta salata in our house vinaigrette	

<b>AVOCADO AND BURRATA TOAST</b> .....	<b>20</b>
tomato caprese, basil pesto and balsamic on grilled pinsa bread	

<b>PARMA</b> .....	<b>20</b>
parma prosciutto, arugula, shaved grana padano and shredded mozzarella	

<b>ANGELINA</b> .....	<b>19</b>
our famous pork sausage, broccoli rabe and homemade fresh mozzarella	

<b>PORTOBELLO</b> .....	<b>18</b>
mushrooms, goat cheese, truffle pecorino, wilted spinach, caramelized onions and shredded mozzarella	

<b>CHOPPED LOBSTER PASTA</b> .....	<b>35</b>
angel hair, lobster meat, chopped shrimp, wilted spinach and roasted garlic with chardonnay sauce	

<b>SPAGHETTI &amp; MEATBALLS</b> .....	<b>22</b>
2 beef meatballs with classic tomato sauce	

<b>CACIO E PEPE</b> .....	<b>22</b>
fettucine, pecorino romano cheese and black pepper + ADD TRUFFLE \$3	

<b>PENNE ALLA VODKA</b> .....	<b>21</b>
tomato sauce, vodka and a touch of cream	

<b>LINGUINE &amp; CLAMS</b> .....	<b>25</b>
baby clams, lemon, white wine and seasoned breadcrumbs	

<b>SHRIMP SCAMPI LINGUINE</b> .....	<b>29</b>
wild jumbo shrimp, tomatoes, lemon, butter, garlic and white wine	

<b>HERITAGE RESERVE MAPLE BRINED PORK CHOP 14OZ.</b> .....	<b>34</b>
<b>NEW ZEALAND HERB CRUSTED RACK OF LAMB</b> .....	<b>42</b>

<b>EGGPLANT PARMIGIANA</b> .....	<b>23</b>
mozzarella and tomato sauce with spaghetti	

<b>CHICKEN SCARPARIELLO</b> .....	<b>30</b>
boneless chicken breast, our famous pork sausage, cherry peppers, onions, potatoes and white balsamic vinegar in a lemon and white wine sauce	

<b>FAROE ISLAND SALMON YOUR WAY</b> .....	<b>34</b>
PAN-SEARED with a lentil, butternut squash, spinach and pepita seed salad OREGANATA with roasted potatoes and mixed vegetables	

<b>MEDITERRANEAN BRANZINO</b> .....	<b>34</b>
pan-seared fillets with an arugula, caramelized fennel and orange salad	

<b>VEAL CHOP MILANESE</b> .....	<b>48</b>
pounded thin, pan fried nature rib veal chop with arugula, tomatoes, shaved grana padano and red onions tossed in house vinaigrette and drizzled with balsamic glaze	

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 AND MODIFICATIONS MAY BE SUBJECT TO ADDITIONAL CHARGES AND PRICES DO NOT INCLUDE TAX. GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE.