

# OFF PREMISE CATERING

## STARTERS

### Classic Caprese...\$69

fresh mozzarella, beefsteak tomatoes and fresh basil served with oil and vinegar

### Arancini (30 pcs.)...\$49

mini arborio rice balls stuffed with prosciutto and parmigiano, served with marinara sauce

### Mozzarella Sticks...\$45

served with marinara sauce

### Capellini Cakes (15 pcs.)...\$49

angel hair pasta mixed with our Iavarone cheese blend, breaded and fried, served with tomato sauce

### Scarpariello Wings (40 pcs.)...\$59

roasted and topped with caramelized onions and fresh rosemary

### Baked Clams (30 pcs.)...\$49

whole little neck clams stuffed with seasoned breadcrumbs

### Iavarone Meatballs...\$89/\$129

slow simmered with tomato sauce

## SALADS

### Caesar...\$39/\$59

crisp romaine hearts, shaved grana Padano and seasoned croutons with classic Caesar dressing

### House...\$39/\$59

mesclun greens, cucumbers, tomatoes and kalamata olives with house-made vinaigrette

### Gorgonzola Walnut...\$49/\$69

mesclun greens, dried cranberries, candied walnuts and gorgonzola cheese with balsamic vinaigrette

## VEGETABLE ENTREES...\$79/\$99

### Eggplant Parmigiana

tomato sauce and melted mozzarella

### Eggplant Rollatini

fried and rolled with ricotta and mozzarella, in tomato sauce

### Zucchini Linguine Marinara

spiral cut zucchini sauteed with marinara

### Zucchini Linguine Primavera

spiral cut zucchini sauteed with fresh vegetables with garlic and oil

*add grilled chicken...sm. \$20/lg. \$30*

## SIDES

### Roasted Potatoes...\$49/\$69

### Mixed Vegetables...\$69/\$89

## POULTRY ENTREES...\$89/\$129

### Chicken Marsala

sauteed with mushrooms in marsala wine sauce

### Chicken Parmigiana

tomato sauce and melted mozzarella

### Chicken Francaise

sauteed with lemon and butter in white wine sauce

### Grilled Chicken and Broccoli Rabe

boneless chicken breast with sauteed broccoli rabe

### Chicken Scarpariello

pan roasted chicken breast, Iavarone sausage, peppers, potatoes, onions and garlic in a balsamic reduction

## SEAFOOD ENTREES...\$149/\$199

### Shrimp Parmigiana

breaded wild jumbo shrimp with tomato sauce and melted mozzarella

### Shrimp Oreganata

pan sauteed wild jumbo shrimp with herbed breadcrumbs, lemon, butter, oregano and olive oil

### Salmon Oreganata...\$139/\$179

baked with herbed breadcrumbs, lemon, butter, oregano and olive oil

### Roasted Salmon...\$129/\$169

with garlic and oil

## PASTA...\$69/\$99

whole wheat or gluten free +\$8/+\$12

### Penne Primavera

fresh sauteed vegetables with garlic and oil

### Baked Ziti

penne with ricotta, mozzarella and tomato sauce

### Penne Alla Vodka

simmered with tomato sauce, vodka and cream

### Linguine and Clams

baby clams, lemon, white wine and seasoned breadcrumbs

### Rigatoni Alla Baresse

Iavarone's famous sausage, crumbled and sauteed with broccoli rabe, garlic and oil

### Macaroni and Cheese

penne pasta, cream and American cheese

small trays feed 6-8 guests

large trays feed 10-12 guests

**IAVARONE**  
ITALIAN  
KITCHEN + PIZZERIA