

# THANKSGIVING MENU 2023

**I A V A R O N E**  
I T A L I A N  
K I T C H E N + P I Z Z E R I A

## Appetizers

### *Autumn Waldorf Salad* \$16

WATERCRESS AND ARUGULA MIX WITH SHAVED BRUSSELS SPROUTS, APPLES, GRAPES, CELERY, CANDIED WALNUTS AND LEMON YOGURT DRESSING

### *Murray's Cheese Maplebrook Burrata* \$18

WITH FALL SQUASH CAPONATA, GOLDEN RAISINS, POMEGRANATE SEEDS, HERB BREADCRUMBS, PUMPKIN SEED PESTO

### *Roasted Butternut Squash Bisque* \$10

CRANBERRY CHUTNEY, SAGE OIL, 10YR. OLD AGED BALSAMICO

## Entrees

### *Heritage Farm Turkey* \$32

SAGE ROASTED TURKEY BREAST, WHITE WINE BRAISED THIGH ROULADE, ROOT VEGETABLE STUFFING, POTATO PUREE, HARICOT VERT, CRANBERRY SAUCE AND HERB GRAVY

### *Grilled Angus Beef Sirloin* \$34

WITH SMOKED RIBS, ROASTED BONE MARROW, POTATO GRATIN, ROASTED MUSHROOMS AND MIXED VEGETABLES IN RED WINE SAUCE

### *Steamed Maine Lobster* \$36

HALF LOBSTER SERVED WITH LOBSTER STUFFED SPINACH RAVIOLI, ROASTED RED BLISS POTATOES AND CIOPPINO SAUCE WITH PEI MUSSELS, MANILA CLAMS, CALAMARI AND SHRIMP

### *Braised Lamb Shank* \$35

ARTICHOKE A LA GRECQUE, CHICKPEAS, SUN-DRIED TOMATO, LEMON PRESERVE AND OLIVE TAPENADE

### *Pork Belly Pancetta* \$32

BRUSSEL SPROUT - APPLE HASH, MUSTARD POTATO PUREE AND APPLE CIDER CREAM SAUCE

## Desserts

### *Pumpkin Cheesecake* \$10

GINGERSNAP CRUMBLE, MAPLE CREAM CHANTILLY, VANILLA POACHED APPLES

### *Chocolate Bourbon Pecan Pie* \$10

CARAMEL CREME FRAICHE

### *Apple Pie Ala Mode* \$12

SERVED WARM WITH VANILLA ICE CREAM

## Holiday Cocktails

### *Cider Margarita* \$15

REPOSADO, APPLE CIDER, APPLE LIQUEUR, FRESH CITRUS, AGAVE

### *Pumpkin Pie Martini* \$15

STOLI VANIL, PUMPKIN PUREE, BAILEYS, FIREBALL, HEAVY CREAM

## I A V A R O N E CLASSICS

## Appetizers

### *Fried Calamari* \$18

FRA DIAVOLO - OR - MARINARA SAUCE

### *Capellini Cakes (3)* \$13

ANGEL HAIR PASTA WITH THREE ITALIAN CHEESES AND PANKO BREAD CRUMBS

### *Baked Clams (8)* \$16

WHOLE LITTLENECK CLAMS STUFFED WITH HERBED BREADCRUMBS AND PECORINO CHEESE

### *Zucchini Fries* \$14

CHOICE OF MARINARA SAUCE - OR - GARLIC HORSE RADISH AIOLI

### *PEI Mussels* \$18

WHITE WINE - OR - MARINARA - OR - FRA DIAVLO

### *Grilled Octopus* \$23

GIGANTE BEAN RAGU, FRESH HERBS, SICILIAN EXTRA VIRGIN OLIVE OIL AND FRESH LEMON

## Salads

### *House* \$11

MIXED GREENS, OLIVES, CUCUMBERS, TOMATOES, AND CARROTS WITH ITALIAN VINAIGRETTE

### *Caesar* \$13

WITH SEASONED CROUTONS AND SHAVED GRANA PADANO WITH CLASSIC CAESAR DRESSING

### *Avocado* \$16

MIXED GREENS, DICED FRESH MOZZARELLA, AVOCADO AND TOMATOES WITH BALSAMIC VINAIGRETTE

### *Gorgonzola Walnut* \$16

MIXED GREENS, DRIED CRANBERRIES, GORGONZOLA CHEESE AND CANDIED WALNUTS WITH BALSAMIC VINAIGRETTE

## Soups and Pizzettes

### *Minestrone* \$10

### *French Onion* \$12

### *Margherita Rustica* \$16

FRESH MOZZARELLA, MARINARA SAUCE AND BASIL  
*substitute gluten-free cauliflower crust \$2*

## Pastas

### *Chopped Lobster Pasta* \$35

*House Special* ANGEL HAIR PASTA WITH LOBSTER MEAT, CHOPPED SHRIMP, WILTED SPINACH AND ROASTED GARLIC WITH CHARDONNAY SAUCE

### *Penne Alla Vodka* \$20

TOMATO SAUCE VODKA AND A TOUCH OF CREAM

### *Pappardelle Bolognese* \$23

PASTA WITH RUSTIC TOMATO-MEAT SAUCE

### *Spaghetti and Meatballs* \$22

2 MEATBALLS WITH CLASSIC TOMATO SAUCE

### *Linguine and Clams* \$24

BABY CLAMS, LEMON, WHITE WINE AND SEASONED BREADCRUMBS

### *Zucchini Linguine Primavera* \$24

ZUCCHINI, TOMATOES, PEAS, MUSHROOMS, BROCCOLI, CARROTS AND FRESH SPINACH WITH GARLIC AND OIL

### *Shrimp Scampi Linguine* \$27

WILD JUMBO SHRIMP, LEMON, BUTTER, GARLIC, WHITE WINE AND TOMATOES

## Entrees

### *Chicken and Broccoli Rabe* \$25

BONELESS GRILLED CHICKEN BREAST AND BROCCOLI RABE

### *Eggplant Parmigiana* \$23

MOZZARELLA AND TOMATO SAUCE WITH SPAGHETTI

### *Chicken Cutlet YOUR WAY* \$26

*Parmigiana* WITH SPAGHETTI

*Francaise* WITH POTATOES AND MIXED VEGETABLES

*Marsala* WITH POTATOES AND MIXED VEGETABLES

### *Chicken Caprese Stack* \$26

BREADED CHICKEN CUTLET, TOMATO, FRESH MOZZARELLA, ARUGULA, ROASTED PEPPERS AND BALSAMIC GLAZE

### *Pan-Seared Pork Chop* \$34

BOURBON MAPLE FIG GLAZED, OVER MUSTARD MASHED POTATOES AND TOPPED WITH BRUSSELS SPROUTS AND BACON

### *Boneless Beef Short Ribs* \$36

BRAISED IN A BAROLO WINE SAUCE OVER SAUTEED SPINACH AND MASHED POTATOES

### *Faroo Island Salmon* \$34

WITH BELUGA LENTILS, BUTTERNUT SQUASH, SPINACH AND PEPITAS SALAD

### *Salmon or Sole Oreganata* \$34/\$32

PAN SAUTEED, WITH HERBED BREADCRUMBS, LEMON, OREGANO AND OLIVE OIL WITH ROASTED POTATOES AND MIXED VEGETABLES

### *Mediterranean Branzino* \$34

PAN SEARED FILLETS WITH AN ARUGULA, CARAMELIZED FENNEL AND ORANGE SALAD

### *Shrimp Toscana* \$33

SAUTEED JUMBO SHRIMP SERVED OVER CANNELLINI BEANS, TOMATOES AND SPINACH WITH ROSEMARY INFUSED OLIVE OIL

## Salad Add-Ons

GRILLED CHICKEN \$7—FRIED CHICKEN \$7—SALMON \$12—SAUTEED SHRIMP \$8—GRILLED STEAK \$12

## Pasta Substitutions

WHOLE WHEAT PENNE \$3—GLUTEN-FREE PENNE \$3—ZUCCHINI LINGUINE \$4