



STARTERS

- CLASSIC CAPRESE \$69**  
fresh mozzarella, beefsteak tomatoes and fresh basil served with olive oil and balsamic

**ARANCINI (30 PC.) \$49**  
mini arborio rice balls stuffed with prosciutto and parmigiano, served with marinara sauce

**MOZZARELLA STICKS \$49**  
served with marinara sauce

**CAPELLINI CAKES (15 PC.) \$49**  
angel hair pasta mixed with our Iavarone cheese blend, prosciutto, breaded and fried, served with tomato sauce

**SCARPARELLO WINGS (40 PC.) \$59**  
roasted and topped with caramelized onions and fresh rosemary

**BAKED CLAMS (30 PC.) \$49**  
whole little neck clams stuffed with seasoned breadcrumbs

**IAVARONE MEATBALLS \$59**  
slow simmered with tomato sauce

SALADS

- CAESAR \$39/\$59**  
crisp romaine hearts, grated romano and seasoned croutons with classic Caesar dressing

**HOUSE \$39/\$59**  
mesclun greens, cucumbers, onions, tomatoes and kalamata olives with house-made vinaigrette

**GORGONZOLA WALNUT \$49/\$69**  
mesclun greens, dried cranberries, walnuts and gorgonzola cheese with balsamic vinaigrette

**SALAD ADD-ONS**

**GRILLED CHICKEN • SM \$20 / LG \$30**

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

SIDES

- ROASTED OR MASHED POTATOES \$49/\$69**

**MIXED VEGETABLES \$69/\$89**

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

**ORECCHIETTE ALLA BARESE**  
Iavarone's famous sausage, sliced and sauteed with broccoli rabe, garlic and oil

**MACARONI AND CHEESE**  
penne pasta, cream and American cheese

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

SEAFOOD ENTREES

- SHRIMP PARMIGIANA \$149/\$199**  
breaded wild jumbo shrimp with tomato sauce and melted mozzarella

**SHRIMP OREGANATA \$149/\$199**  
pan sauteed wild jumbo shrimp with herbed breadcrumbs, lemon, butter, oregano and olive oil

**SALMON OREGANATA \$139/\$189**  
baked with herbed breadcrumbs, lemon, butter, oregano and olive oil

**ROASTED SALMON \$139/\$189**  
with lemon, garlic and extra virgin olive oil

**SERVING SUGGESTIONS**

**SMALL TRAYS FEED 6-8 GUESTS**

**LARGE TRAYS FEED 10-12 GUESTS**