



APPETIZERS

NONNAS MEATBALLS 14
(2) beef meatballs with tomato sauce over whipped ricotta

BAKED CLAMS 19
(8PC) stuffed with herbed bread crumbs and pecorino romano

SAUSAGE SPRING ROLLS 17
Iavarone Bros. Famous
2 spring rolls stuffed with sausage, broccoli rabe and provolone, served with marinara

FRIED MOZZARELLA 15
(6 PC) fried handmade mozzarella with marinara sauce

BURRATA CAPRESE 18
fresh burrata, beefsteak tomatoes, roasted peppers, balsamic glaze, fresh basil

CAPELLINI CAKES 15
angel hair pasta with three Italian cheeses, minced prosciutto and panko bread crumbs, served over tomato sauce

SCARPARELLO WINGS 16
(8 PC) garlic, rosemary and caramelized onions

DRUNKEN KNOTS 12
garlic knots, vodka sauce and melted mozzarella

FRIED CALAMARI 20
served with a side of marinara **-OR-** fra diavolo

ZUCCHINI FRIES 15
served with a side of marinara

MUSSELS OR CLAMS 18
choice of white wine, marinara **-OR-** fra diavolo

STRACCIATELLA SOUP 11

MINISTRONE SOUP 11

PASTA E FAGIOLI SOUP 11

SALADS

BURRATA +6 | GRILLED CHICKEN +7 | FRIED CHICKEN +7 | GRILLED SHRIMP +12 | GRILLED SALMON +12 | SKIRT STEAK +15

HOUSE 13
mixed greens, tomatoes, kalamata olives, red onions, cucumbers, house vinaigrette

CAESAR 15
chopped romaine hearts, crumbled croutons, shaved grana padano, caesar dressing

AVOCADO 18
mixed greens, tomatoes, fresh mozzarella, avocado, balsamic dressing

TORRE DEI FRATELLI 18
mesclun greens, fresh tomatoes, red onions, gorgonzola, fresh mozzarella, pine nuts, balsamic dressing

GORGONZOLA WALNUT 18
mixed greens, dried cranberries, gorgonzola cheese, walnuts with balsamic vinaigrette

SLICES

CLASSIC SLICE 5
neapolitan, sicilian, grandma

SPECIALTY SLICE 7

PINSA SLICE 8

no large pies served in the dining room

PIZZETTES

MARGHERITA RUSTICA 18
homemade fresh mozzarella, marinara sauce and basil

ANGELINA 20
our famous italian sausage, broccoli rabe and homemade fresh mozzarella

PORTOBELLO 20
mushrooms, truffle pecorino, wilted spinach, caramelized onions and shredded mozzarella

GLUTEN-FREE CAULIFLOWER CRUST PIZZETTE 20

make it your own
PER TOPPING +2

BIANCA 19
mozzarella and ricotta, fresh garlic

PASTAS

WHOLE WHEAT PENNE +3 | GLUTEN-FREE PENNE +3 | ZUCCHINI LINGUINE +4

SPAGHETTI AND MEATBALL 23
meatballs with classic tomato sauce

LINGUINE AND CLAMS 26
baby clams, lemon, white wine and seasoned bread crumbs

PENNE ALLA VODKA 23
tomato sauce, vodka with a touch of cream
BURRATA +6 | CHICKEN +7 | SHRIMP +12

PAPPARDELLE SAN GENNARO 28
crumbled pork sausage, scallions, tomatoes and fresh mozzarella

ORECCHIETTE ALLA BARESE 26
lavarone sausage, broccoli rabe, garlic and oil

CHOPPED LOBSTER PASTA 42
House Special
angel hair pasta with lobster meat, chopped shrimp, wilted spinach and roasted garlic with chardonnay sauce

PAPPARDELLE CON FUNGI 28
pasta and fresh mushrooms sautéed with garlic and black truffle oil

FRATELLI'S MEAT LASAGNA 22
pasta, meat, cheeses, tomato sauce

ZUCCHINI PRIMAVERA 25
zucchini "linguine", fresh vegetables with garlic and oil

ANGEL HAIR PRIMAVERA 24
fresh vegetables with garlic and oil

RIGATONI BOLOGNESE 26
rustic tomato-meat sauce with a touch of cream, topped with ricotta

SHRIMP SCAMPI 30
jumbo shrimp served with spaghetti

BAKED CHEESE RAVIOLI 22
melted mozzarella and tomato sauce

BAKED ZITI 22

ZUCCHINI MARINARA 24
zucchini "linguine", fresh homemade marinara sauce

ENTRÉES

BROOKLYN CHICKEN PARM 34
breaded chicken cutlets, vodka sauce, mozzarella, pepperoni, hot honey, served with penne alla vodka

SAUSAGE & BROCCOLI RABE 27
Grandpa's Favorite

VEAL PARMIGIANA 34
served with spaghetti

VEAL FRANCAISE 34
served with potatoes & vegetables

VEAL SORRENTINO 36
eggplant, prosciutto, mozzarella in a brown gravy

SKIRT STEAK FRITES 39
10 oz. with signature marinade, truffle parmesan fries, red wine demi-glaze

BONELESS BEEF SHORT RIBS 36
braised in a barolo wine sauce over sautéed spinach and mashed potatoes

FILET OF SOLE *your way* 34
francaise **•OR•** oreganata served with rice + vegetables

SALMON *your way* 36
simply grilled, dijon, **•OR•** oreganata faroe island served with rice + vegetables

SHRIMP PARMIGIANA 34
jumbo shrimp served with spaghetti

MEDITERRANEAN BRANZINO 36
pan seared fillets served with rice + vegetables

SEAFOOD FRA DIAVOLO 38
clams, mussels, shrimp, calamari, in a spicy tomato sauce over linguine

PORK CHOP MILANESE 36
pounded pan-fried nature rib pork chop, arugula, tomatoes, fresh mozzarella, red onions and balsamic glaze

GRILLED PORK CHOP 36
bone-in premium reserve. herb-rubbed topped with caramelized onions

EGGPLANT PARMIGIANA 26
served with spaghetti

CHICKEN PARMIGIANA 29
served with spaghetti

CHICKEN FRANCAISE 29
served with potatoes & vegetables

CHICKEN BRUSCHETTA 29
marinated grilled chicken breast, tomatoes, baby arugula, fresh mozzarella, onions, and balsamic drizzle

CHICKEN SORRENTINO 32
chicken topped with prosciutto, eggplant, and mozzarella. With marsala sauce + mashed potatoes

CHICKEN CAPRESE STACK 30
breaded chicken cutlet, tomato, fresh mozzarella, arugula, roasted peppers, balsamic glaze

GRILLED CHICKEN BROCCOLI RABE 29

CHICKEN SCARPARELLO 32
bone-in chicken, sausage, peppers, onions, potatoes, white balsamic, lemon white wine sauce



WINE BY THE GLASS 13

CHARDONNAY (CALIFORNIA)
PINOT GRIGIO (ITALY)
SAUVIGNON BLANC (ARGENTINA)
RIESLING (NEW YORK)
ZINFANDEL (CALIFORNIA)

CABERNET (CALIFORNIA)
CHIANTI (ITALY)
PINOT NOIR (FRANCE)
MALBEC (ARGENTINA)
MERLOT (CALIFORNIA)
MONTEPULCIANO (ITALY)

MARGARITAS 16

CLASSIC

tequila, triple sec, lime juice, simple syrup

THE ITALIANO

blanco tequila, aperol, fresh lime juice, agave, pinot noir float

JUST PEACHY

reposado tequila, triple sec, peach puree, citrus blend

SPICY PINEAPPLE

mezcal tequila, muddled jalapeno, agave, pineapple juice, tajin rim

CLASSICS 17

LEMON DROP

vodka, lemon juice, simple syrup, sugar rim

NEGRONI

Hendricks, sweet vermouth, Campari

MANHATTAN

Maker's Mark, sweet vermouth, angostura bitters

MOSCOW MULE

Tito's, fresh lime, ginger beer

OLD FASHIONEDS 18

CLASSIC

bourbon, simple syrup & bitters

IAVARONE'S

Woodford Reserve, Averna Amaro, orange bitters, simple syrup, cherry, orange

MARTINIS 18

1575 COSMO

vodka, cranberry juice, lime juice, triple sec

REPOSADO ESPRESSO MARTINEZ

cantera negra reposado, cantera negra cafe liquor, espresso

ESPRESSO

Kahlua, vanilla vodka, fresh espresso

POMEGRANATE

vodka, pomegranate juice & liquor

MOCKTAILS 10

PEACH FIZZ

peach puree, lemonade, club soda

CETRIOLO SPRITZ

cucumber, mint, fresh lime, club soda

RED WINE

CABERNET SAUVIGNON

1924 GNARLEY HEAD (CALIFORNIA) 40
 TRUE MYTH (CALIFORNIA) 50
 JOSH RESERVE PASO ROBLES (CALIFORNIA) 48

MERLOT

NICHOLAS (CALIFORNIA) 40
 STERLING VINTER'S (CALIFORNIA) 44

PINOT NOIR

HOB NOB (FRANCE) 44
 JOSH CELLARS RESERVE (CALIFORNIA) 56

CHIANTI

RUFFINO (ITALY) 40
 RUFFINO DUCALE TAN LABEL (ITALY) 68
 RUFFINO RISERVA DUCALE ORO (ITALY) 100

MALBEC

PORTILLO (ARGENTINA) 40

MONTEPULCIANO D'ABRUZZO

CASAL THAUERO (ITALY) 40
 CANTINA ZACCAGNINI (ITALY) 48

WHITE WINE

PINOT GRIGIO

IL VINCE DOC (ITALY) 40
 CANTINA ZACCAGNINI (ITALY) 46
 SANTA MARGHERITA (ITALY) 68

CHARDONNAY

GLEN ELLEN (CALIFORNIA) 40
 KENDALL-JACKSON (CALIFORNIA) 46

SAUVIGNON BLANC

PORTILLO (ARGENTINA) 40

RIESLING

KENDALL-JACKSON (CALIFORNIA) 40

WHITE ZINFANDEL

SUTTER HOME (CALIFORNIA) 40

PROSECCO

CAVIT LUNETTA (187 ML) (ITALY) 13

BEERS

domestic 8

BUDWEISER
 BUD LIGHT
 COORS LIGHT
 MICHELOB ULTRA

imported 9

CORONA
 HEINEKEN
 BLUE MOON
 STELLA

drafts 8

PERONI • BK LAGER • SEASONAL +1 • IPA +1
 ask about our seasonal selections