

Appetizers

- Bruschette** \$8.50
Toasted baguette with fresh tomato, onions, garlic and basil
- Escargot** \$11.50
French delicacy baked in garlic butter and served with a toasted baguette
- Bada Bing Shrimp** \$12.00
Tender, crispy Gulf shrimp tossed in a creamy, spicy sauce
- Grilled Shrimp** \$18.00
Extra large Gulf shrimp prepared BBQ, Cajun or grilled
- Mussels Marinara** \$14.50
Prince Edward Island mussels in a spicy marinara broth

- Calamari** \$12.50
Hand breaded, lightly fried and served with spicy marinara sauce
- Shrimp Piccata** \$19.00
Butterfied shrimp breaded in Italian bread crumbs, served on toast, and topped with piccata sauce and capers
- Sushi-Grade Ahi Tuna** \$22.50
Blackened, sliced and served with Asian vinaigrette, Sriracha, ginger and wasabi
- Meatball Appetizer**
2 Meatballs \$7.50
Large hand rolled meatballs 4 Meatballs \$13.00
slowly cooked in our marinara sauce
Add Mozzarella or Ricotta cheese small \$2.21, large \$3.36

Salads

- Iavarone House Salad** \$11.00
Iceberg lettuce tossed with olive oil, vinegar, and a blend of Italian cheeses. Topped with tomatoes and olives (olives may contain pits)
- Classic Caesar Salad** \$12.00
Romaine lettuce mixed with homemade creamy Caesar dressing, Parmesan cheese and croutons
- Jenn Salad** \$13.00
Romaine lettuce, mixed field greens, Gorgonzola cheese and tomatoes tossed in light
- 46 Salad** \$15.00
Crisp iceberg lettuce, baked ham, swiss cheese, tomatoes, olives, romano cheese, homemade lemon/garlic dressing. (Olives may contain pits) Italian dressing

- Seafood Salad** \$19.00
Mixed field greens with shrimp, jumbo lump crab meat, tomatoes, red onion and Gorgonzola cheese. Balsamic vinaigrette served on the side
- Filet Tip Salad** \$18.00
Our seasoned filet tips top romaine lettuce, red onions, tomatoes, Gorgonzola cheese and croutons. Tossed in blue cheese dressing
- Crab Wedge Salad** \$19.00
Crisp wedge of iceberg lettuce with jumbo lump crab meat, red onion, cherry tomatoes, avocado, Gorgonzola cheese and creamy Cajun Louis dressing

Add Chicken Breast \$7.50 Add Salmon (6 oz) \$8.50 Add Shrimp (4 oz) \$7.50
Add Filet Tips \$8.50

Soups

- Soup of the Day** Cup \$5.50 / Bowl \$7.50 **Onion Soup Au Gratin** Bowl \$10.00

Fresh Seafood

Our fresh fish is delivered daily and hand cut. Served with House Salad, Caesar Salad, or cup of Soup of the Day. Includes choice of a side item. Jenn Salad add \$2.20.

- Atlantic Salmon** \$22.50 **Alaskan King Crab Legs** \$58.00
1 1/2 pounds
- Sushi-Grade Ahi Tuna** \$29.50
- Atlantic Cod** \$20.50 **Lobster Tail** Single Tail \$37.00
Double Tail \$67.00
- Fish of the Day** \$32.50

Preparations

- Bronzed** - Lightly dusted with Cajun spices and pan seared
- Scampi** - Lightly dusted with Italian bread crumbs and baked with olive oil, fresh garlic, lemon and white wine
- Blackened** - Seared with a spicy Louisiana rub
- Oak Grilled** - Prepared on our oak wood grill
- Broiled** - Baked with white wine and butter
- Piccata** - Italian bread crumbs with a lemon zest butter sauce and topped with capers
- Oscar** - \$9.00 Topped with jumbo lump crab meat, fresh asparagus, and classic béarnaise sauce
- Sorrentino** - \$7.50 Topped with bacon, melted Gorgonzola cheese, spinach and a lemon butter sauce
- Glazed** - \$2.50 Grilled and finished in a bourbon honey glaze
- Béarnaise** - \$5.00 Accompanied with our homemade smooth and classic Béarnaise

Side Items

Baked Potato, Linguine with Marinara or Vegetable of the Day.
Roasted Red Bliss Potato, Fettuccine Alfredo, Sautéed Spinach, or Steamed Asparagus add \$2.90.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Steaks, Prime, Chops & Lamb



All steaks are USDA Prime or USDA Choice, aged in house and hand cut daily!
Served with House Salad, Caesar Salad, or cup of Soup of the Day.
Includes choice of a side item. Jeru Salad add \$2.20.



Filet Mignon	8oz - \$35.00
<i>Cut from our specifically selected premier choice tenderloins, this steak is lean and elegant</i>	
	12oz - \$45.00
NY Strip Steak	8oz - \$26.50
<i>Prized for its fine texture and buttery flavor</i>	
	14oz - \$37.50
Ribeye Bone-In (22oz)	\$44.00
<i>Particularly flavorful and tender due to generous marbling</i>	
Porterhouse (32oz)	\$50.00
<i>Two steaks in one, a tender filet and juicy strip, cut off the bone. Sliced on request.</i>	
Strip Steak Bone-In (22oz)	\$41.00
<i>Cooked at high temperature to release the flavor of the bone</i>	
Prime Rib	8oz - \$29.00
<i>Classically slow roasted in its own juice and served with au jus</i>	
	14oz - \$36.50
Oak Grilled Veal Chop (12oz)	\$59.00
<i>Our thick cut, milk fed veal chop is lightly seasoned and grilled to perfection on our oak wood grill</i>	
Pork Chop Two Bone (14oz)	\$26.50
<i>This chop is lightly seasoned, then seared to lock in the flavor, making it tender and juicy</i>	
Rack of Lamb	\$33.50
<i>Our New Zealand lamb is rye grass and clover fed, which accounts for its leanness and superb flavor</i>	

Famous Blackened Pittsburgh
Seasoned with our Chef's blend of herbs and spices, then seared on our oak wood grill.

Steak Specialties

Served with House Salad, Caesar Salad, or cup of Soup of the Day.
Includes choice of a side item. Jeru Salad add \$2.20.

Chateaubriand for Two (18oz)	\$83.00
<i>This steak for two, is the true center cut filet mignon</i>	
Surf and Turf	\$61.50
<i>Perfectly paired, our hand cut filet mignon (8oz) and a prime cold water lobster tail (8oz)</i>	
Benevento Filet	\$39.50
<i>Our hand cut filet mignon (8oz) baked with melted Gorgonzola and served with a port wine reduction</i>	

Chef's Favorites

A signature addition to any steak

Oscar Jumbo lump crab meat and fresh asparagus with our homemade béarnaise sauce	\$9.00
Sorrentino Spinach, Gorgonzola, and bacon finished with a lemon butter sauce	\$7.50
Gorgonzola Baked with creamy Gorgonzola cheese	\$5.50
Béarnaise Accompanied with our homemade smooth and creamy classic béarnaise	\$5.50
Chateau Style	\$3.00

Steak Temperature Chart				
RARE Very Red Cold Center	MED RARE Red Cool Center	MEDIUM Pink Warm Center	MED WELL Slight Pink Hot Center	WELL DONE No Pink Hot Center

◆◆◆ Martinis & Classic Cocktails ◆◆◆

The Perfect Manhattan

Four Roses Small Batch Bourbon, Camparo Amaretto, Vermouth, Angostura Bitters & Luxardo Maraschino Cherries \$12.70

Cosmopolitan

Three Olives Citron Vodka, a squeeze of lime, triple sec & cranberry juice \$8.70

Key Lime Martini

Touch Key Lime Vodka, Three Olives Vanilla Vodka, simple syrup & a splash of cream \$7.70

Creamsicle

Three Olives Vanilla Vodka, Touch Orange Vodka, Fresh Orange & a splash of 7up \$8.70

Sunset Martini

Three Olives Noncitrone Vodka, Pama Liqueur with a splash of sour & lemon lime soda \$8.70

Grapefruit Mojito

Touch Grapefruit Vodka with muddled mint, fresh lime, sugar, grapefruit juice & a splash of soda \$8.70

Chocolate Martini

Van Gogh Vanilla Vodka, chocolate liqueur, white creme de coco, with a splash of cream & a swirl of chocolate syrup \$9.70

Creme Brulee Martini

Three Olives Vanilla Vodka, butterscotch liqueur, Frangelico & cream \$9.50

Evening Chata

Ham Chata, Three Olives Vanilla Vodka & hot coffee \$9.70

The New Yorker

Rumhaven, DL Pineapple, Merlot floater \$8.70

Moscow Mule

Russian Standard Original Vodka, fresh lime & ginger beer \$9.50

Sazerac Cocktail

Diplomatico Rum, Absinthe, Sugar, Bitters, Lemon Twist \$8.70

All cocktails can be made on the rocks or as a martini.

◆◆◆ Spirits ◆◆◆

Bourbon

- Jim Beam \$7.00
- Makers Mark \$11.20
- Wild Turkey 101 \$9.70
- Four Roses Small Batch \$8.80
- Four Roses Single Barrel \$13.50
- Knob Creek \$10.40
- Woodford Reserve \$13.00
- Redemption \$9.80
- Basil Hayden's \$14.10
- Blanton's Single Barrel \$18.70
- Eagle Rare \$10.00
- Elmer T. Lee \$12.40
- Buffalo Trace \$6.50
- Bulleit \$10.50

Rye Whiskey

- Pendleton 1910 Rye \$12.70
- Sazerac Rye \$9.50
- Templeton Rye Small Batch \$11.00
- Redemption Rye \$9.60

Whiskey

- Candler Club \$5.70
- Seagrams 7 \$7.00
- Seagrams VO \$5.90
- Crown Royal \$7.50
- Jameson IV \$12.40
- Bushmills IV \$7.60
- Jack Daniels \$10.10
- Gentleman Jack \$11.10

Gin

- Beefeaters \$6.50
- Tanqueray \$8.40
- Bombay \$8.20
- Hendricks \$10.80
- Edinburgh \$13.50

Scotch

- Famous Grouse \$7.80
- Johnny Walker Black \$14.90
- Chevis 12yr \$14.20
- Dalmore Port Wood \$27.00
- Dimple Pinch 15yr \$13.20
- Johnny Walker Blue \$43.00

Single Malts

- Macallan 12yr \$23.20
- Glenfiddich 12yr \$13.20
- Glenlivet 12yr \$16.20
- Balvenie Caribbean Cask 14yr \$23.60
- Glenmorangie \$15.60

Sipping Rums

- Zaya 12yr \$10.20
- Mount Gay Black Barrel \$10.00
- Flor de Caña 12yr \$9.50
- Ron Abuelo 12yr \$14.40

Cognacs

- Courvoisier VS \$13.30
- Remy VSOP \$13.90
- Hennessy VSOP \$13.90
- Lauressingle Armagnac \$22.00

Tequila

- Blue Nector Triple \$12.10
- Patron Silver \$13.00
- Don Julio Silver \$14.00
- Corralejo Respo \$9.00
- Tres Generaciones Respo \$12.25
- Siete Leguas Respo \$15.70
- Dulce Vida Anejo \$10.10
- El Mayor Anejo \$16.90
- Corralejo 99,000 Anejo \$15.60

◆◆◆ All pours are 2 oz ◆◆◆

Wine List

Sparkling

Listed from mildest to strongest

	glass	bottle
Maschio, Prosecco	9	
Domain Chandon, Rose	12	
Torresella, Prosecco, Veneto		24
Domaine Cameros, Brut Rose, Cameros		52
Veuve Clicquot, Brut Yellow Label, France		89

Wines on Tap

Explore our wines on tap! Wine on tap allows us to deliver the freshest quality wine at the perfect temperature, from cellar to keg to your glass while maintaining integrity and flavor.

Pour: glass 6oz ½L 16oz 1L 33oz

White

	glass	½L	1L
Reisling, Pacific Rim, Washington St.	8	14	28
Pinot Grigio, Bertani, Italy	9	16	32
Sauvignon Blanc, Bonterra, California	8	14	28
Chardonnay, St. Francis, California	9	16	32
Chardonnay, Chalkhill, California	12	22	44

Red

Rose, Seaglass, California	8	14	28
Pinot Noir, J. Lohr, California	9	16	32
Pinot Noir, Meiomi, California	12	22	44
Nero d'Arola, Stemmari, Italy	8	14	28
Sangiovese, Querceto, Italy	9	16	32
Merlot, 14 Hands, Washington St.	8	14	28
Cabernet Sauvignon, Hahn, California	8	14	28
Cabernet Sauvignon, Joel Gott, California	12	22	44
Blend, Dreaming Tree Crush, California	9	16	32
Malbec, Portillo, Argentina	8	14	28
Zinfandel, 1000 Stories, California	9	16	32

Favorites

White

	glass	bottle
Pinot Grigio, Santa Margherita, Italy	12	44
Sauvignon Blanc, The Crossings, N. Zealand	8	32
Chardonnay, Rodney Strong, Sonoma	9	34
Moscato, Caposaldo, Italy	8	32

Red

Rosso, Valenti Norma, Sicily	9	34
Pinot Noir, MacMurray, Sonoma	10	37
Cabernet, Sauvignon, Louis M. Martini, Sonoma	9	34
Blend, Decoy, California	14	46
Amarone della Valpolicca, Vivaldi, Italy	16	52
Blend, Skyside, California	12	44

Pasta

*Served with your choice of a House Salad, Caesar Salad or a Cup of Soup of the Day
Add a Jenn Salad for \$2.20*

Linguine	\$16.00
<i>in a sauce of light marinara</i>	
	<i>Add Chicken / Shrimp \$23.00</i>
Fettuccine Alfredo	\$18.00
<i>a cream sauce with freshly grated Romano cheese</i>	
	<i>Add Chicken / Shrimp \$25.00</i>
Penne lavarone	\$18.00
<i>Penne tossed with sauteed mushrooms, and sundried tomatoes in a tomato cream topped with goat cheese</i>	
	<i>Add Chicken / Shrimp \$25.00</i>
Linguine Meatball	\$18.00
<i>Large hand rolled meatballs and homemade marinara sauce top linguine</i>	
Lasagna	\$18.00
<i>Our traditional meat and Italian sausage lasagna is made daily</i>	
Eggplant Parmigiana	\$18.00
<i>Parmesan & Mozzarella cheeses, tomato sauce, fresh basil.</i>	
Crab Enchilado	\$29.00
<i>Blue crab with a spicy marinara sauce served over linguine. A third generation recipe!</i>	
Pasta Crab	\$35.50
<i>Jumbo lump crab meat over linguine with either spicy seafood marinara broth, or seafood alfredo sauce</i>	
Linguine and Clams	\$20.00
<i>Little neck clams, garlic, evoo, red pepper, parsley, white or red</i>	

* Substitute Gluten free, Pasta *

Chicken and Veal

*Served with House Salad, Caesar Salad, or cup of Soup of the Day.
Includes choice of a side item. Jenn Salad add \$2.20*

Chicken Marsala	\$21.50
<i>Fire roasted chicken breast topped with mushrooms in marsala wine sauce</i>	
Chicken Milano	\$25.00
<i>Fire roasted chicken breast stuffed with Fontanelle cheese and capicola ham. Topped with saundied tomatoes, mushrooms, and a lemon butter sauce</i>	
Chicken Scaloppine	\$21.50
<i>Sauteed thinly sliced breaded chicken served picatta or Parmesan style</i>	
Veal Scaloppine	\$24.00
<i>Sauteed thinly sliced veal served marsala, picatta, or Parmesan style</i>	

Desserts

Tiramisu	\$11.00
<i>Lady fingers brushed with espresso topped with sweetened mascarpone cheese</i>	
Cannoli	\$8.00
<i>Two mini crispy pastry shells with a sweet ricotta vanilla filling and chocolate chips</i>	
Chocolate Cake	\$10.00
<i>A decadent chocolate dessert with berry reduction and vanilla ice cream</i>	
NY Cheesecake	\$8.50
<i>A rich creamy cheesecake with a graham cracker crust</i>	
Limoncello Cake	\$8.50
<i>A refreshingly light, lemony dessert with mascarpone frosting</i>	
Bananas Foster	\$11.50
<i>Vanilla ice cream, brown sugar, banana liqueur, dark rum</i>	

For the Kids

(10 and under)

Grilled Chicken Breast (choice of side)	\$8.50	Spaghetti & Meatball	\$7.50
Cheese Ravioli with Marinara	\$6.00	Chicken Tenders (choice of side)	\$8.50

Sharing Love Through Cooking

Carmine Iavarone emigrated from Naples, Italy to NYC in 1920, yet found his love in Tampa. Carmine and his wife Frances Loria, owned a Tampa grocery store which soon progressed into the Carmine Restaurant. Here the Iavarones shared their Neapolitano and Sicilian family recipes, and love of cooking.

For over 69 years, the Iavarone Family has maintained our traditions by using only the freshest and finest ingredients in our family's recipes. Enjoy, as we continue to share our love through cooking.

Specials

Tomato Caprese.....	\$9.70
<i>Burrata, heirloom tomato, basil, ex virgin olive oil</i>	
Italian Sausage Links.....	\$8.30
<i>Homemade spicy sausage sautéed pepper and onions</i>	
Beef Carpaccio.....	\$14.50
<i>Filet, Parmesan crisp, capers, arugula, ex virgin olive oil, lemon</i>	
Salmon Bruschetta.....	\$10.60
<i>Toasted baguette, red onion, basil, capers, lemon dill fresh cream</i>	
Strawberry Shortcake.....	\$10.20
<i>Plant City strawberries, sweet cake, vanilla bean ice cream</i>	
Hand Made Gelato.....	\$7.20
<i>Dark Chocolate or Sicilian Pistachio</i>	

March 14, 2020

Toresella, Prosecco, Veneto	25	Justin, Cabernet, Paso Robles 16	42
Domaine Carneros, Brut Rose	53	The Goose, Shiraz, South Africa 14	42
Yeuve Clicquot, Brut Yellow	90	Piccini, Sasso al Poggio, Super Tuscan 15	46
San Angelo, Pinot Grigio, Toscana 17	32	King Estate, Pinot Noir, Oregon 16	46
Smoke Tree, Chardonnay, Sonoma 16	36	Smoke Tree, Pinot Noir, Russian River 16	46
San Salvatore, Falanghina, Campania 17	36	Caymus-Suisun, Gr. Durif P. Sirah 17	49
Sonoma Cutver, Chardonnay, Sonoma 16	42	Mollydooker "Mairred" Cabernet, McLaren Vale 17	52
Feudi di San Gregorio, Fiano, Campania 16	40	Newton, Cabernet "unfiltered", Napa 16	64
Far Niente, Chardonnay, Napa 17	84	The Prisoner, Blend, Napa Valley 17	76
Trivento, Malbec, Argentina 16	28	Chalk Hill, Blend, Sonoma 15	76
Feudi di Sisa Adhara, Syrah, Sicily 16	28	Faust, Cabernet Sauvignon, Napa 16	78
Cecchi, Chianti Classico 15	32	Calevi, "Vulcanica", Aglianico, Campania 13	82
Cht. St. Michelle, Indian Wells, Merlot 16	32	Satori, Amarone della Valpolicella 14	88
J. Lohr, Toaks, Cabernet, Paso Robles 16	36	Duckhorn, Merlot, Napa Valley 16	76
Louis Jadot, Pinot Noir, Burgundy 16	36	Chateau Montelena, Cabernet, Napa 16	94
Foppiano, Petite Sirah, Russian River 13	36	Cakebread Cellars, Cabernet, Napa 16	120
B.R. Cohn, Silver Label, Cabernet 16	37	Silver Oak, Cabernet, Alexander Valley 17	140