



• Iozzo's Garden of Italy •

Appetizers

Meatball Martini

Spaghetti with Iozzo Sauce, Three House Made Meatballs 9

Scallops and Goat Cheese*

Pesto Crusted Diver Scallops, Warm Goat Cheese, Roasted Red Peppers, Artichoke Hearts, Ciabatta Crisps 16

Basil Cheese Garlic Bread

Warm Italian Bread, Garlic Butter, Mozzarella, Provolone, Basil, Marinara 8

Grilled Vegetable Plate

Fresh Seasonal Vegetables, House Made Spinach Artichoke Dip 12

Fresh Lump Crab Cake

Fresh Lump Crab, Red Onions, Peppers, Refined Horseradish Cream Sauce 12

Antipasti Plate

Chef's Selection of Italian Meats, Olives, Cheeses 15

Caprese Salad

Fresh Seasonal Tomatoes, Mozzarella, Basil, Balsamic Glaze 10

Toasted Ravioli

Crispy Mozzarella Ravioli, Marinara 9

Stuffed Portabella Mushroom

House Made Spinach Artichoke Dip, Mozzarella Cheese 11

ZoZo Shrimp

House Breaded Flash Fried Rock Shrimp, Sweet and Spicy Chili Cream Sauce 12

Smoked Salmon Platter

Smoked Salmon, Cream Cheese, Capers, Diced Tomatoes, Ciabatta Crisps 15

Calamari Fritti

Hand Cut House Breaded Rings and Tentacles, Pesto Tarter Sauce, Sweet Chili Sauce 10

Roasted Pear and Prociutto

Roasted Pears, Prosciutto, Whipped Goat Cheese, Arugula, Candied Walnuts, Champagne Vinaigrette, Honey Drizzle 13

Oysters on the Half Shell*

Fresh Selection of Seasonal Oysters

Half Dozen 15

Dozen 28

Brick Oven Pizzas

Iozzo's Standard

Sausage, Pepperoni, Mushroom, Green Pepper, Onion 13

White Pizza

Chicken, Spinach, Mushroom, Tomato, Zesty Alfredo Sauce 13

Italian Meats

Pepperoni, Prosciutto, Cappicola, Salami 14

Margherita Pizza

Fresh Sliced Roma Tomato, Basil, Parmesan Cheese, Olive Oil 12

Veggie

Spinach, Black Olive, Bell Pepper, Mushroom, Tomato 12

Soups

Italian Wedding Soup

Mini Meatballs, Orzo, Spinach, Parmesan 5

Soup of the Day

Made Fresh By Our Chef Daily 5

Salads

Iozzo's House Salad

Mixed Artisan Greens, Tomatoes, Cucumbers, House Made Balsamic Vinaigrette 5

Spinach Salad

Baby Spinach, Sun Dried Cranberries, Cucumbers, Sliced Roasted Almonds, Bacon Dressing 7

Caesar Salad

Crisp Romaine, Fresh Baked Garlic Croutons, Parmesan, House Made Caesar Dressing 7

Wedge Salad

Iceberg Lettuce, Tomatoes, Gorgonzola Crumbles, Crisped Prosciutto, House Made Gorgonzola Dressing 7

Taste of Iozzo's For Two

3 Courses 49

Course 1

Each Choose Italian Wedding Soup, Iozzo House Salad or Caesar Salad

Course 2

Platter of All Items Listed: Spaghetti Iozzo, Fettuccini Alfredo, Lasagna Bolognese, Chicken Piccata, Veal Marsala and Meatballs

Course 3

Each Receives a Scoop of Spumoni

Pastas

‡ Served with a House Salad

Ask Your Server About Whole Wheat and Gluten Free Pasta Options

Spaghetti

Served with Iozzo's Family Sauce or Marinara 16
Bolognese Sauce Plus 1 Add Meatballs or Italian Sausage 4

Parmesans

Spaghetti, Parmesan Breading, Iozzo Sauce, Provolone
Veal Parmesan 29
Chicken Parmesan 20
Eggplant Parmesan (Can Be Made Vegetarian) 17

Baked Penne with Chicken

Grilled Chicken, Tomato Cream Sauce, Mozzarella, Provolone,
Oven Finished 20

Cheese Ravioli

Smoked Mozzarella Filled Ravioli, Tomato Cream Sauce (Can Be
Made Vegetarian) 19

Pasta Carbonara

Linguine, Tomatoes, Pancetta, Fresh Egg Cream Sauce 21

Shrimp Florentine

Linguine, Sautéed Shrimp, Spinach, Pesto, Tomatoes 26

Lasagna Bolognese

Layers of Five Cheeses and Pasta, Bolognese, Alfredo 18

Fettuccini Alfredo

Sun Dried Tomatoes, Scallions 17
Add Chicken 4 Add Three Shrimp 6 Add One Crab Cake 6
Add Broccoli and Mushrooms 2

Chicken Diavolo

Spaghetti, Grilled Chicken, Very Spicy Marinara Sauce 18
Shrimp Diavolo 26

Orzo Portabella

Portabella Mushrooms, Sun Dried Tomatoes, Basil, Scallions,
Tomato Cream Sauce (Can Be Made Vegetarian) 19

Mushroom Risotto

Arborio Rice, White Wine, Shallots, Fresh Mushrooms, Parmesan
Cheese 20

Linguine with White Clam Sauce*

Fresh Seasonal Clams, Chopped Clams, White Wine, Lemon, Clam
Liquor, Parsley 23

Lobster Ravioli

Lobster Filled Ravioli, Rock Shrimp, Tomato Cream Sauce 33

Entrées

‡ Served with a House Salad, Vegetable of the Day and Your Choice of Spaghetti Iozzo, Potatoes or Polenta

Chicken Piccata

Sautéed Chicken Breast, Butter, White Wine, Lemon, Capers 23

Salmon Piccata*

Pan Seared Fresh Salmon, Butter, White Wine, Lemon, Capers 26

Veal Piccata*

House Trimmed Veal Strip, Butter, White Wine, Lemon, Capers 29

Pork Chop Milanese*

12 oz Frenched Chop, Parmesan Crust 28

Steak Pizzaiola*

8 Oz Smoked Olive Oil Marinated Sliced Skirt Steak, Tossed in
Crushed Tomatoes, Shallots, Garlic, White Balsamic 30

Chicken Marsala

Sautéed Chicken Breast, Butter, Mushrooms, Scallions, Dry
Marsala Wine, Demi Glace 23

Veal Marsala*

House Trimmed Veal Strip, Butter, Mushrooms, Scallions, Dry
Marsala Wine, Demi Glace 29

Seared Scallops*

Pan Seared Diver Scallops, Orange Zest, Shallots, White Wine 29

Pork Osso Buco (Available Friday and Saturday)

Braised Pork Shank, Onions, Carrots, Tomatoes, Demi Glace 30

6 Oz Filet Mignon*

Simply Grilled Over an Open Flame 30

Iozzo Style - Red Wine Sautéed Portobello Mushrooms, Gorgonzola, Demi Glace 33

Oscar Style - Jumbo Lump Crab Meat, Asparagus, Lobster Butter 36

Fresh Fish of the Day*

(Choose your Preparation)

‡ Served with a House Salad, Vegetable of the Day and Your Choice of Spaghetti Iozzo, Potatoes or Polenta

Simply Grilled or Pan Seared

Market Price

Oscar Style

Pan Seared, Lump Crab Meat, Asparagus, Lobster Butter
Market Price Plus 6

Blackened or Bronzed

Market Price Plus 2

Steamed in Parchment

Lemon, Roasted Red Pepper, Butter, Rosemary, White Wine
Market Price Plus 3

‡ Caesar Salad, Spinach Salad, Wedge Salad or a Small Caprese Salad Can Be Substituted for a Charge of \$ 3

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness