



• 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 9

Fresh Lump Crab Cake

Fresh Lump Crab, Red Onions, Peppers, Refined Horseradish Cream Sauce 14

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

Grilled Vegetable Plate

Fresh Seasonal Vegetables, House Made Spinach Artichoke Dip 12

Calamari Fritti

Hand Cut House Breaded Rings and Tentacles, Pesto Tartar Sauce, Sweet Chili Sauce 12

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

Sub Whole Wheat Pasta \$3 Sub Gluten Free Pasta \$5 Sub Fresh Pasta \$6

Spaghetti

Served with Iozzo's Family Sauce or Marinara 16
Bolognese Sauce 17 Add Meatballs or Italian Sausage 4

Parmesans

Spaghetti, Parmesan Breading, Iozzo Sauce, Provolone
Veal Parmesan 30
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 22

Roasted Pork Ragu

Pappardelle, Braised Pork Spare Ribs, Parmesan 24

Linguine with White Clam Sauce*

Fresh Seasonal Clams, Chopped Clams, White Wine, Lemon,
Clam Liquor, Parsley 24

Lobster Ravioli

Lobster Filled Ravioli, Rock Shrimp, Tomato Cream Sauce
33

Lasagna Bolognese

Layers of Five Cheeses and Pasta, Bolognese, Alfredo 20

Fettuccini Alfredo

Sun Dried Tomatoes, Scallions 18
Add Chicken 4 Add Three Shrimp 9 Add One Crab
Cake 7 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

Black and Blue Gnocchi*

Fresh Potato Gnocchi, Sliced Filet, Gorgonzola Cream Sauce
25

Pine Nut Pesto Fettuccini

Fresh Fettuccini, Basil Pesto, Cream, Toasted Pine Nuts 22

Shrimp Florentine

Linguine, Sautéed Shrimp, Spinach, Pesto, Tomatoes 26

Entrées

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

Chicken Marsala

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

Veal Piccata*

House Trimmed Veal Strip, Butter, White Wine, Lemon,
Capers 30

Salmon Piccata*

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

Pork Osso Buco (Available Friday and Saturday)

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

Chicken Piccata

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

Veal Marsala*

House Trimmed Veal Strip, Butter, Mushrooms, Scallions,
Dry Marsala Wine, Demi Glace 30

Pork Chop Milanese*

12 oz Frenched Chop, Parmesan Crust 28

Seared Scallops*

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

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