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 Portobella 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 Tarter 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

**Italian Wedding Soup**
Mini Meatballs, Orzo, Spinach, Parmesan  5

**Soup of the Day**
Made Fresh By Our Chef Daily  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

Salads

**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

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
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<tbody>
<tr>
<td>Spaghetti</td>
<td>$3</td>
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<td>Parmesan</td>
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<tr>
<td>Fresh Pasta</td>
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‡ 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

### Lasagna Bolognese
Layers of Five Cheeses and Pasta, Bolognese, Alfredo 20

### Fettuccini Alfredo
Sun Dried Tomatoes, Scallions 18

### Chicken Diavolo
Spaghetti, Grilled Chicken, Very Spicy Marinara Sauce 18

### 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

### Pastas

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Served with</th>
<th>Price</th>
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<tbody>
<tr>
<td>Spaghetti</td>
<td>Iozzo’s Family Sauce or Marinara</td>
<td>16</td>
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<tr>
<td>Bolognese</td>
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<tr>
<td>Chicken Parmesan</td>
<td>Iozzo’s Family Sauce</td>
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<tr>
<td>Eggplant Parmesan</td>
<td>(Can Be Made Vegetarian)</td>
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<tr>
<td>Baked Penne with Chicken</td>
<td>Grilled Chicken, Tomato Cream Sauce, Mozzarella, Provolone</td>
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<tr>
<td>Cheese Ravioli</td>
<td>Smoked Mozzarella Filled Ravioli, Tomato Cream Sauce (Can Be Made Vegetarian)</td>
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<tr>
<td>Pasta Carbonara</td>
<td>Linguine, Tomatoes, Pancetta, Fresh Egg Cream Sauce</td>
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<tr>
<td>Roasted Pork Ragu</td>
<td>Pappardelle, Braised Pork Spare Ribs, Parmesan</td>
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<tr>
<td>Linguine with White Clam Sauce*</td>
<td>Fresh Seasonal Clams, Chopped Clams, White Wine, Lemon, Clam Liquor, Parsley</td>
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<tr>
<td>Lobster Ravioli</td>
<td>Lobster Filled Ravioli, Rock Shrimp, Tomato Cream Sauce</td>
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### 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

### 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

### Blackened or Bronzed

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### Simply Grilled or Pan Seared

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### Oscar Style

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<tbody>
<tr>
<td>Pan Seared, Lump Crab Meat, Asparagus, Lobster Butter</td>
<td>Market Price Plus 6</td>
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