

Welcome to Iozzo's

Santora "Fred" Iozzo had a vision of creating the American dream for my family. After his birth in Calabria, Italy in 1888 Fred immigrated to the United States of America arriving in the Port of Boston at age 17. After working on the railroads in Boston and Ohio, Fred was naturalized in 1924 and settled in Indianapolis.

By 1926, Fred Iozzo had a small empire of 21 grocery stores located in the central Indianapolis area. As the Great Depression did to so many proud businesses, the chain of stores was shut down. As economic conditions continued to improve, Fred relied on his background as a chef to build Naples Grill in 1930.

During that time, Naples Grill was Indianapolis' first full-service Italian restaurant and it quickly became very popular, not only to Hoosiers, but also to the travelers who were passing through the Midwest. After a few years of success, the business moved to the corner of Illinois and Washington Streets where he ran the restaurant with his sons Vincent and Dominic.

At that time, the restaurant was renamed Iozzo's Garden of Italy and it continued to be a commercial success. Being one of the largest restaurants in the Midwest with three bars, a banquet room, two kitchens and a bandstand, Iozzo's quickly became the hotspot destination.

On October 24, 1940 an unfortunate incident occurred inside the restaurant and temporarily derailed the hopes and dreams of the Iozzo family. After the closing of the restaurant, the Iozzo family continued to pass down their traditions and recipes.

In July of 2009, Iozzo's Garden of Italy re-opened, with traditional family recipes combined with new favorites. Iozzo's has received awards and recognition from many publications, including "Best New Restaurant", "Best Italian Restaurant in Indianapolis" and has been featured on the cover of "Indianapolis Monthly" magazine. We promise to serve the finest in Italian cuisine and wine and provide an upscale and memorable dining experience to all our guests.

Sincerely,



Iozzo Signature Cocktails

Grandma Betty's Aged Manhattan	12
Journeyman Rye Whiskey, Dolin Sweet Vermouth, Bitters, Barrel-Aged in House for 7 Weeks	
Add Smoked Ice	2
Old Fashioned	10
Muddled Orange, Cherries, Agave Nectar and Bitters, Jesse James Bourbon Whiskey, Sparkling Water	
Italian Donkey	10
Grey Goose Vodka, Fresh Lime Juice, Ginger Beer, Crushed Ice	
"Dom" Collins	10
8th Day Distillery Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Water	
Italian Margarita	9
Casa Pacifico Blanco Tequila, Lazzaroni Amaretto, Lazzaroni Triplo, House Made Sour, Fresh Orange Juice	
Venetian Breeze	9
Malibu Rum, Lazzaroni Amaretto, Fresh Orange and Cranberry Juices	
Hoosier Momma Bloody Mary	9
Aylesbury Duck Vodka, Hoosier Momma Bloody Mary Mix	

Italian Bitter Aperitifs

Aged Negroni	12
8th Day Distillery Gin, Dolin Sweet Vermouth, Campari Barrel-Aged in House for 7 Weeks	
Boulevardier No. 2	11
Four Roses Single Barrel, Cocchi Barolo Chinato, Campari	
Ginger Rosa	9
Cocchi Rosa, Hopped Grapefruit Bitters, Ginger Beer	
Bellini	9
Peach Sorbetto, Cappelletti Bitters, Maschio Prosecco	
Spritzer	9
Aperol, Maschio Prosecco, Fresh Orange Juice	
Amaro Sour	10
Bortolo Nardini Amaro, House Made Sour, Aromatic Bitters	

Served Up

Classic or Dirty	11
Humboldt Distillery Organic Vodka, Italian Olives	
Bella Sol	11
8th Day Distillery Gin, Bertina Elderflower, Lemon Juice, Simple Syrup, Prosecco Float	
Vesper	11
Blue Coat Gin, Tito's Vodka, Cocchi Americano	
Cosmo	10
Stoli Citrus Vodka, Triple Sec, House Sour, Cranberry Juice	
Cello	10
House Made Lemon, Strawberry or Blackberry Cello, Stoli Vodka, Sparkling Water	
Chocolate	10
Stoli Vanil Vodka, Kahlua, Frangelico, Cream	
Espresso	11
Stoli Vanil Vodka, Kahlua, Frangelico, Espresso, Cream	