



• Iozzo's Garden of Italy •

Appetizers

Meatball Martini

Spaghetti with Iozzo Sauce, Three House Made Meatballs 8

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

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 10

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

Oysters on the Half Shell*

Fresh Selection of Seasonal Oysters

Half Dozen 14

Dozen 26

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

Caprese Salad

Fresh Seasonal Tomatoes, Mozzarella, Basil, Balsamic Glaze 10

Baby Iceberg

Baby Iceberg Lettuce Head, Tomatoes, Gorgonzola Crumbles, Crisped Prosciutto, House Made Gorgonzola Dressing 11

Taste of Iozzo's For Two

3 Courses 45

Course 1

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

Course 2

Platter of Spaghetti Iozzo, Fettuccini Alfredo, Lasagna Bolognese, Meatball, Chicken Piccata and Veal Marsala

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 15
Substitute Bolognese Sauce 1 Add Meatballs or Italian Sausage 4
Add Iozzo Pork Spare Ribs 5

Parmesans

Spaghetti, Parmesan Breading, Iozzo Sauce, Provolone
Veal Parmesan 16
Chicken Parmesan 12
Eggplant Parmesan
(Can Be Made Vegetarian) 14
Shrimp Diavolo 22

Baked Penne with Chicken

Grilled Chicken, Tomato Cream Sauce, Mozzarella, Provolone,
Oven Finished 19

Cheese Ravioli

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

Pasta Carbonara

Linguine, Tomatoes, Pancetta, Fresh Egg Cream Sauce 19

Shrimp Florentine

Linguine, Sautéed Shrimp, Spinach, Pesto, Tomatoes 22

Lasagna Bolognese

Layers of Five Cheeses and Pasta, Bolognese, Alfredo 18

Fettuccini Alfredo

Sun Dried Tomatoes, Scallions 16
Add Chicken 4 Add Shrimp 6 Add One Crab Cake 6
Add Broccoli and Mushrooms 2
Veal Parmesan 26

Chicken Diavolo

Spaghetti, Grilled Chicken, Very Spicy Marinara Sauce 18
Chicken Parmesan 19
Eggplant Parmesan (Can Be Made Vegetarian) 17

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 21

Lobster Ravioli

Lobster Filled Ravioli, Rock Shrimp, Tomato Cream Sauce 30

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 22

Salmon Piccata*

Pan Seared Fresh Salmon, Butter, White Wine, Lemon, Capers 25

Veal Piccata*

Sautéed Veal Scaloppini, Butter, White Wine, Lemon, Capers 26

Pork Chop Milanese*

12 oz Frenched Chop, Parmesan Crust 29

Chicken Marsala

Sautéed Chicken Breast, Butter, Mushrooms, Scallions, Dry
Marsala Wine, Demi Glace 22

Veal Marsala*

Sautéed Veal Scaloppini, Butter, Mushrooms, Scallions, Dry
Marsala Wine, Demi Glace 26

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

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

Creekstone Farms Premium Black Angus Beef*

(Choose Your Cut and Preparation)

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

6oz Filet Mignon

12 Oz Ribeye

Simply Grilled - Lightly Seasoned then Grilled over an Open Flame 30

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

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

