



• Iozzo's Garden of Italy •

Appetizers

Bruschetta

Toasted Ciabatta Bread Rubbed with Garlic, Served with Fresh Diced Tomatoes and Mozzarella~7

Smoked Salmon Platter

Smoked Salmon, Cream Cheese, Capers, Diced Tomatoes and Herb Roasted Ciabatta Crisps~13

Olive and Cheese Platter

Chef's Selection of Cheeses and Olives with Ciabatta Crisps and Dipping Oil~13 Small Plate~10

Antipasti Platter

Salami, Prosciutto, Capicola, Artichokes, Olives, Shaved Parmesan, Tomatoes and Ciabatta Crisps~13 Small Plate~7

Basil Cheese Garlic Bread

Basil Garlic Buttered Bread, Covered with Three Cheese and Baked to Golden, Served with Marinara~5

Meatball Martini

A Taste of Spaghetti with Iozzo Sauce and Three of our Famous House Made Meatballs~7

Stuffed Portabella Mushroom

Fresh Baby Spinach and Artichokes Dip, Topped with Cheeses, Lightly Broiled~11

Mussels Puttanesca

Mussels Sautéed in Olive Oil, with a Mélange of Tomatoes, Capers, Black Olives, Garlic and Red Wine~12

Fresh Lump Crab Cakes

Fresh Lump Crab, Red Onion, Red and Yellow Pepper, Zesty Spices, Pan Seared, Served with our Refined Horseradish Cream Sauce~14

Calamari Frtti

Fried Calamari Served with Pesto Tartar Sauce and Sweet Chili Sauce~10

Toasted Ravioli

Crispy Ravioli Filled with Mozzarella and Served with Marinara~9

Brick Oven Pizza Appetizers

Margherita

Fresh Sliced Roma Tomato, Basil, Parmesan Cheese and Olive Oil~10

BBQ Chicken

Chicken, Red Onion, Green Pepper, BBQ Sauce and Cheddar Cheese~11

Five Cheese Pizza

Mozzarella, Provolone, Parmesan, Romano and Gorgonzola~11

Veggie Pizza

Spinach, Black Olive, Bell Pepper, Mushroom and Tomato~11

Soups and Salads

Italian Wedding Soup

A Marriage of Two Broths with Meatballs, Orzo, Spinach and Parmesan Bowl ~5

Soup of the Day

Bowl~5

Iozzo's House Salad

Mixed Artisan Greens, Tomatoes and Cucumbers, Tossed with House Made Balsamic Vinaigrette Topped with Shredded Parmesan~4

Caesar Salad

Crisp Romaine and Fresh Baked Garlic Croutons, Tossed in House Made Caesar Dressing Topped with Shredded Parmesan~7

Spinach Salad

Baby Spinach, Sun Dried Cranberries, Cucumbers and Sliced Roasted Almonds, Tossed with Bacon Dressing~6

Caprese Salad

Layers of Fresh Seasonal Tomatoes and Mozzarella, Topped with Ribbons of Basil and Olive Oil~11

Iceberg Stack

Stacks of Sliced Iceberg Lettuce, Tomatoes, Gorgonzola Crumbles and Crisped Prosciutto, Topped with House Made Gorgonzola Dressing~8

Entrée Salads

Substitute Fresh Grilled Salmon~3

Chicken and Mixed Greens

Mixed Artisan Greens, Sundried Tomatoes, Cucumbers, Red Onions and Almonds. Tossed with House Made Ranch Dressing~12

Grilled Chicken Caesar Salad

Crisp Romaine and Fresh Baked Garlic Croutons, Tossed in House Made Caesar Dressing Topped with Grated Parmesan~12

Grilled Chicken Spinach Salad

Baby Spinach, Sun Dried Cranberries, Cucumbers, and Sliced Roasted Almonds Tossed with Bacon Dressing~12

Iozzo Standard

Sausage, Pepperoni, Mushroom, Green Pepper and Onion~12

Italian Meats Pizza

Pepperoni, Prosciutto, Capicola and Salami~12

White Pizza

Chicken, Spinach, Mushroom, Tomato, Zesty Alfredo Sauce~11

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



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Garden of Italy Dinner

Small Antipasti Plate
Italian Wedding Soup or House Salad
Spaghetti with Iozzo Sauce
Meatballs or Italian Sausage
Spumoni Ice Cream ~22
Garden of Italy For Two ~40

Pasta

Served with a House Salad. Ask Your Server
About Whole Wheat or Gluten Free Pasta Options.

Spaghetti

Served with Iozzo's Family Sauce, Marinara or
Bolognese ~13 Add Meatballs or Italian Sausage ~3
Add Iozzo Pork Ribs ~5

Fettuccini Alfredo

Fettuccini, Sun Dried Tomatoes and Scallions
Tossed in our House Made Alfredo Sauce ~15
Add Chicken ~2 Add Shrimp ~5

Baked Penne with Chicken

Seasoned Grilled Chicken Tossed with Marinara
topped with Mozzarella and Provolone, Finished
in the Oven ~17

Lasagna Bolognese

Layers of Five Cheeses, Béchamel and Pasta,
Covered in our House Made Bolognese and
Alfredo Sauces ~17

Chicken Diavlo

Seasoned Grilled Chicken Served over Spaghetti
Tossed with a Spicy Marinara Sauce ~17
Shrimp Diavlo ~20

Chicken Parmesan

Parmesan Breaded Chicken Topped with Marinara
and Provolone Cheese Served over Spaghetti ~17

Grilled Eggplant Parmesan ~15

Breaded Veal Parmesan ~24

Cheese Ravioli

Smoked Mozzarella Filled Ravioli Covered in our House
Made Tomato Cream Sauce ~18

Lobster Ravioli

Lobster Filled Ravioli Tossed with Rock Shrimp
Covered in our House Made Tomato
Cream Sauce ~29

Linguine with White Clam

Whole Little Neck Clams, Fresh Chopped Clams,
White Wine, Lemon, Cream and Clam Liquor ~21

Garlic Shrimp

Sautéed Shrimp, Garlic, Butter and White Wine
Tossed with Cappellini Pasta ~22

Crab Cakes Alfredo

Fresh Lump Crab Cakes over Cappellini Tossed with
Sundried Tomatoes, Scallions and our House Made
Alfredo Sauce ~21

Orzo Portabella

Portabella Mushrooms, Sun Dried Tomatoes, Basil and
Scallions Tossed in our House Made Tomato Cream
Sauce ~18

Entrées

Served with a House Salad, Vegetable of the Day and
Choice of Spaghetti with Iozzo Sauce or
Starch of the Day.

Salmon Piccata

Fresh Wild Salmon Filet, Pan Seared with Butter,
White Wine, Lemon and Capers ~23

Fresh Sea Bass (Choose Your Preparation)

Steamed in Parchment

Steamed with Lemon, Roasted Red Pepper, Butter
Rosemary, and White Wine ~30

Oven Roasted

Roasted with Butter, Fresh Basil and Lemon ~29

Oscar Style

Pan Seared and Topped with Lump Crab Meat,
Asparagus and Lobster Butter ~35

Seared Scallops

Diver Scallops Tossed with Orange Zest, Shallots and
White Wine ~28

Chicken Piccata

Hand Tenderized Chicken Breast Sautéed with Butter,
White Wine, Lemon and Capers ~18

Chicken Marsala

Hand Tenderized Chicken Breast Sautéed with
Butter, Mushrooms, Scallions, Dry Marsala Wine,
Finished with Demi Glace ~18

Grilled Pork Tenderloin

Marinated with Rosemary and Sun Dried Tomato
Pesto, Grilled and Topped with Demi Glace ~21

Maple Bourbon Pork

Medallions of Pork, Pan Seared with Shallots, Maple
Syrup and Bourbon ~23

Leg of Lamb (Grandma Iozzo's Pot Roast)

Boneless Leg of Lamb Braised with Espresso, Stout,
Carrots, Onions and Tomatoes ~27

Veal Piccata

Veal Scaloppine Sautéed with Butter, White Wine,
Lemon and Capers ~24

Veal Marsala

Veal Scaloppine Sautéed with Butter, Mushrooms,
Scallions, Dry Marsala Wine, Finished with Demi
Glace ~24

Creekstone Farms Premium Black Angus Beef

(Choose Your Cut)

6oz Filet

12oz Ribeye

12oz New York Strip

Simply Grilled

Lightly Seasoned then Grilled over an Open Flame ~28

Iozzo Style

Topped with Red Wine Sautéed Portobello Mushrooms,
Gorgonzola, and Demi Glace ~31

Oscar Style

Topped with Lump Crab Meat, Asparagus and Lobster
Butter ~34

Please Advise your Server of Any Known Food Allergies.
20% Gratuity Added to Parties of 8 or More.