



• Iozzo's Garden of Italy •

### Appetizers

#### **Bruschetta**

Toasted Bread, Served with a Classic Blend of Fresh Diced Tomatoes, Basil and Mozzarella~7



#### **Stuffed Portabella Mushroom**

Portabellas Stuffed with Fresh Spinach and Artichoke Dip, Topped with Cheeses and Lightly Broiled~11

#### **Basil Cheese Garlic Bread**

Warm Italian Bread Topped with Garlic Butter and Melted Cheeses, Garnished with Basil and Marinara~8

#### **Smoked Salmon Platter**

Smoked Salmon, Cream Cheese, Capers, Diced Tomatoes and Herb Roasted Ciabatta Crisps~14



#### **Fresh Lump Crab Cakes**

Two Pan Seared Crab Cakes Filled with Fresh Lump Crab, Red Onions, Peppers and Zesty Spices, Served with Refined Horseradish Cream Sauce~12

#### **Scallops and Goat Cheese**

Pesto Crusted Diver Scallops Seared and Served with Warm Goat Cheese, Roasted Red Peppers, Artichoke Hearts and Ciabatta Crisps~14

#### **Margherita Pizza**

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

#### **Five Cheese Pizza**

Mozzarella, Provolone, Parmesan, Romano and Gorgonzola~11



#### **Italian Wedding Soup**

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

#### **Toasted Ravioli**

Crispy Ravioli Filled with Mozzarella and Served with Marinara~9

#### **Antipasti Plate**

Chef's Selection of Olives, Fresh Italian Meats and Cheeses~15



#### **Meatball Martini**

A Taste of Spaghetti with Iozzo Sauce and Three of Our Famous House Made Meatballs~8

#### **Mussels Puttanesca**

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

#### **Calamari Fritti**

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

#### **Iozzo's Standard Pizza**

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

#### **Veggie Pizza**

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

#### **White Pizza**

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

### Soups

#### **Soup of the Day**

Made Fresh By Our Chef Daily  
Bowl~5

### Salads

#### **Iozzo's House Salad**

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



#### **Caprese Salad**

Layers of Fresh Seasonal Tomatoes and Mozzarella, Topped with Ribbons of Basil and Olive Oil~10

#### **Iceberg Stack**

Stacks of Sliced Iceberg Lettuce, Tomatoes, Gorgonzola Crumbles and Crisped Prosciutto, Topped with House Made Gorgonzola Dressing~10

#### **Caesar Salad**

Crisp Romaine and Fresh Baked Garlic Croutons, Tossed in House Made Caesar Dressing, then Topped with Shredded Parmesan~7  
Add Chicken~5 Add Fresh Grilled Salmon~8

#### **Spinach Salad**

Baby Spinach, Sun Dried Cranberries, Cucumbers and Sliced Roasted Almonds, Tossed with Bacon Dressing~7  
Add Chicken~5 Add Fresh Grilled Salmon~8

### Garden of Italy Dinner

4 Courses~22

**Course 1** Small Antipasti Plate

**Course 2** Choose Either Italian Wedding Soup or House Salad

**Course 3** Spaghetti with Iozzo Sauce with Choice of Meatballs or Italian Sausage

**Course 4** Spumoni Ice Cream

Garden of Italy For Two ~40

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



◆ Iozzo's Garden of Italy ◆

### Pasta

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



#### **Spaghetti**

Served with Iozzo's Family Sauce or Marinara ~13  
Substitute Bolognese Sauce ~1  
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 ~6  
Add a Crab Cake ~6

#### **Baked Penne with Chicken**

Seasoned Grilled Chicken Tossed with Tomato Cream Sauce, and Topped with Mozzarella and Provolone Cheeses, Finished in the Oven ~17



#### **Lasagna Bolognese**

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

#### **Chicken Diavlo**

Seasoned Grilled Chicken Served over Spaghetti Tossed with a Very Spicy Marinara Sauce ~17  
**Shrimp Diavlo** ~21

#### **Chicken Parmesan**

Parmesan Breaded Chicken Topped with Marinara and Provolone Cheese Served over Spaghetti ~18

#### **Grilled Eggplant Parmesan** ~15

#### **Breaded Veal Parmesan** ~24

#### **Lobster Ravioli**

Lobster Filled Ravioli and Rock Shrimp Covered in our House Made Tomato Cream Sauce ~30

#### **Garlic Shrimp**

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

#### **Cheese Ravioli**

Smoked Mozzarella Filled Ravioli Covered in Our House Made Tomato Cream Sauce ~19  
(Can Be Made Vegetarian)



#### **Orzo Portabella**

Portabella Mushrooms, Sun Dried Tomatoes, Basil and Scallions Tossed in Our House Made Tomato Cream Sauce ~19  
(Can Be Made Vegetarian)



#### **Chicken Piccata**

Hand Tenderized Chicken Breast Sautéed with Butter, White Wine, Lemon and Capers ~19

#### **Chicken Marsala**

Hand Tenderized Chicken Breast Sautéed with Butter, Mushrooms, Scallions, Dry Marsala Wine, Finished with Demi Glace ~19

#### **Chef's Fresh Fish of the Day**

(Choose Your Preparation)

#### *Oven Roasted*

Roasted with Butter, Fresh Basil and Lemon ~Market Price

#### *Steamed in Parchment*

Steamed with Lemon, Roasted Red Pepper, Butter Rosemary, and White Wine ~Market Price Plus 2

#### *Oscar Style*

Pan Seared and Topped with Lump Crab Meat, Asparagus and Lobster Butter ~Market Price Plus 6



#### **Salmon Piccata**

Fresh Salmon Fillet, Pan Seared with Butter, White Wine, Lemon and Capers ~25

#### **Seared Scallops**

Diver Scallops Tossed with Orange Zest, Shallots and White Wine ~29

#### **Creekstone Farms Premium Black Angus Beef**

(Choose Your Cut and Preparation)

#### **6oz Filet Mignon**

#### **12oz Ribeye**

#### *Simply Grilled*

Lightly Seasoned then Grilled over an Open Flame ~30

#### *Iozzo Style*

Topped with Red Wine Sautéed Portobello Mushrooms, Gorgonzola, and Demi Glace ~33

#### *Oscar Style*

Topped with Lump Crab Meat, Asparagus and Lobster Butter ~36



#### **Veal Piccata**

Veal Scaloppini Sautéed with Butter, White Wine, Lemon and Capers ~26



#### **Veal Marsala**

Veal Scaloppini Sautéed with Butter, Mushrooms, Scallions and Dry Marsala Wine, Finished with Demi Glace ~26

#### **Grilled Pork Tenderloin**

Pork Tenderloin Marinated with Rosemary and Sun Dried Tomato Pesto, then Grilled and Garnished with Demi Glace ~23

#### **Maple Bourbon Pork**

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

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