

**Appetizers**

- Bruschetta on Ciabiatta Crisp....7  
 Anti-pasta Platter....13  
 Basil Cheese Garlic Bread....7  
 Fresh Lump Crab Cake....14  
 Stuffed Mushrooms....11  
 Mussels Puttanesca....12  
 Calamari Fritti....10  
 Toasted Ravioli....9  
 Smoked Salmon Platter....12

**Brick Oven Pizza Appetizers**

- Iozzo Standard....12  
 Italian Meats....11  
 White....11  
 Margherita....11  
 BBQ Chicken....11  
 Five Cheese....11  
 Veggie Pizza....11

**Pasta**

Served with House Salad.

**Spaghetti**

Served with Iozzo's Family Sauce, Marinara or Bolognese....14

Add Meatballs or Italian Sausage....2

**Fettuccini Alfredo**

Homemade Alfredo Sauce....14

Add Chicken....2 Add Shrimp....4

**Baked Penne with Chicken**

Penne, Marinara and Grilled Chicken

Topped with Mozzarella and Provolone Cheeses....17

**Linguine with White Clam**

White Wine, Lemon, and Fresh Chopped Clams, Olive Oil, Basil, and

Clam Liqueur....21

**Lobster Ravioli**

Saffron Pasta Stuffed with Lobster Served with Rock Shrimp tossed in Iozzo's House Tomato Crème Sauce....29

**Cheese Ravioli**

Smoked Mozzarella Ravioli with Iozzo House Sauce....18

**Parmesans**

Marinara and Provolone with your choice of Chicken....17

Veal....23 or Eggplant....15

**Chicken Diavlo**

Chicken with a Spicy Marinara Sauce Served Over Spaghetti....17 Sub Shrimp....19

**Crab Cakes**

Served with Angel Hair Pasta tossed in Homemade Alfredo Sauce....21

**Garlic Shrimp**

Sautéed Shrimp with Garlic and White Wine Served Over Angel Hair Pasta....22

**Soups and Salads**

- Italian Wedding Soup....Bowl 5  
 Soup of the Day....5  
 Iozzo's House Salad....4  
 Caesar Salad....7  
 Spinach Salad....8  
 Caprese Salad....11  
 Iceberg Stack....8

**Entrees**

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

**Salmon Piccata**

Capers, Lemon, Butter and

White Wine Sauce....23

**Seared Scallops**

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

**Fresh Sea Bass (Choose Your Preparation)*****Sea Bass Steamed in Parchment***

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

***Oven Roasted Sea Bass***

Roasted with Fresh Basil and Lemon....29

***Oscar Style Sea Bass***

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

**Filet (Choose Your Preparation)*****Grilled Filet***

Fresh Cut Certified Black Angus Beef Grilled to your liking....28

***Iozzo Style Filet***

Filet Topped with Sautéed Portobello Mushrooms, Gorgonzola and Iozzo Demi Glace....30

***Oscar Style Filet***

Filet Topped with Lump Crab Meat, Asparagus and Lobster Butter....34

**Veal Marsala**

Mushrooms and Scallions Sautéed with White Wine....24

**Veal Piccata**

Caper Lemon Butter White Wine Sauce....24

**Chicken Marsala**

Mushrooms and Scallions Sautéed with Dry Marsala Wine....18

**Chicken Piccata**

Capers, Lemon, Butter, and White Wine Sauce....18

**Grilled Pork Tenderloin**

Marinated with Rosemary and Sun Dried Tomato Pesto and Topped with Iozzo Demi Glace....21

**Pan Seared Pork Medallions**

Medallions of Pork, pan seared and topped with a maple bourbon sauce....23

**IOZZO'S GARDEN OF ITALY**

946 South Meridian Street  
 Indianapolis, IN 46225  
 317-974-1100  
 www.iozzos.com

**HOURS****M-Th:** 11 a.m.-10 p.m.;**F:** 11:00 a.m.-11 p.m.;**Sa:** 4 p.m.-11 p.m.;**Su:** 4 p.m.-10 p.m.**HOUSE SPECIALTIES**

Spaghetti with Meatballs,  
 Southern Italian

**DRESS**

Business Casual

**COST** \$\$\$**ENTERTAINMENT** (N)**CREDIT CARD ACCEPTED** (Y)**BANQUET FACILITIES** (Y)**CHILDREN WELCOME** (Y)**CHILDREN'S MENU** (Y)**CARRYOUT AVAILABLE** (Y)**RESERVATIONS ACCEPTED** (Y)**WHEELCHAIR ACCESS** (Y)**BAR SERVICE** (Y)