

APPETIZERS

- Fresh Beets**- fresh beets, red onion, cranberries and walnuts tossed in olive oil and fresh lemon juice topped with crumbled blue cheese served over a bed of tender greens 8
- Antipasto**- assorted meats and cheeses with marinated vegetables and olives tossed with balsamic and olive oil 11
- Broccoli Rabe and Sausage**- broccoli rabe, tomatoes and sausage sautéed in olive oil and garlic 10
- Sweet & Spicy Calamari**- hot cherry peppers fried along with our tender calamari rings then tossed in our sweet honey balsamic sauce 11
- Fried Calamari**- tender calamari rings fried to a golden brown & served with marinara sauce 10
- Jozanna Roll**- thin pasta sheets filled with a chicken, bacon, pepper and onion stuffing served with marinara sauce 8
- Mussels Marinara**- New Zealand mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 10
- Bruschetta**- our house bruschetta with extra virgin olive oil & romano cheese served with garlic & basil crostini 8
- Fried Ravioli**- crispy cheese filled ravioli lightly breaded and served with marinara 8

SOUP AND SALAD

- Fresh Beets**- fresh beets, red onion, cranberries and walnuts tossed in olive oil and fresh lemon juice topped with crumbled blue cheese served over a bed of tender greens 8
- Cranberry and Walnut Salad**- dried cranberries, walnuts, cucumber and carrots over mixed greens 7
- Bruschetta Salad**- bruschetta, mozzarella cheese and croutons over mixed greens 8
- Cesar Salad**- romaine lettuce tossed with house ceasar dressing, croutons and shredded romano cheese 7
- Antipasto**- assorted meats and cheeses with marinated vegetables and olives tossed with balsamic and olive oil 11
- Garden Salad**- cucumbers, carrots, red cabbage and tomatoes 7
- Pasta Fagioli Soup**- ditalini pasta and cannellini beans in a tomato broth 4.5
- Soup of the Day**- 4.5

SANDWICHES

- Meatball, Chicken, Eggplant or Sausage Parmigiana**- 8
- The Big Ragù Sandwich**- braised pork, meatballs and sausage with ricotta 10
- Jozanna's Sub**- grilled chicken, roasted peppers, fresh mozzarella and balsamic vinegar 8
- Veal Parmigiana** 9

ENTRÉES

- Linguine Bolognese**- linguine pasta in our hearty meat sauce topped with pecorino romano cheese 15
- Penne Vodka**- prosciutto & peas sautéed with garlic & basil in our creamy pink vodka sauce 15
- Cavatelli & Broccoli**- fresh broccoli florets sautéed in olive oil & garlic then finished with grated cheese 15
- Tortellini Jozanna**- cheese tortellini with peas, mushrooms & prosciutto in a rich cream sauce 16
- Linguine with Clam Sauce**- fresh clams sautéed in garlic then simmered in a red or white clam sauce 16
- Linguine and Broccoli Rabe**- fresh broccoli rabe sautéed in garlic and olive oil with sweet Italian sausage and tomatoes finished with romano cheese 16
- Fettuccine Carbonara**- fresh pasta tossed in a rich cream sauce with sweet onions, rendered bacon and peas 16
- Ravioli Ragù**- ricotta filled ravioli topped with our "Sunday Gravy" sauce finished with pecorino romano cheese 16
- Chicken Parmigiana**- crispy chicken cutlets topped with tomato sauce and mozzarella with a side of linguine 16
- Portobello Mushroom Ravioli**- delicate mushroom ravioli in a marsala wine demi glace with sundried tomatoes 16
- Eggplant Parmigiana**- thinly sliced eggplant layered with mozzarella and romano cheese topped with tomato sauce and melted mozzarella with a side of linguine 16

- Eggplant Rollatini**- thinly sliced eggplant rolled & stuffed with ricotta finished with tomato sauce & mozzarella 16
- Lasagna**- pasta layered with ricotta, mozzarella, sausage, ground beef, ham, bacon, prosciutto & pepperoni 17
- Baked Cavatelli**- ricotta, sausage and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 16
- Veal Parmigiana**- a crispy veal cutlet topped with tomato sauce and mozzarella with a side of linguine 20
- Veal Piccata**- pan seared veal simmered in a fresh lemon, caper and garlic sauce 21
- Veal Saltimbocca**- veal layered with prosciutto and mozzarella in a fresh sage and sherry demi glace over spinach 22
- Chicken Angelina**- pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in a white wine demi glace 17
- Chicken Christine**- chicken breast topped with sautéed spinach, sliced roma tomatoes and fresh mozzarella in a creamy garlic and basil sauce with a touch of marinara 17
- Chicken Giambotta**- a medley of chicken breast, fried potatoes, green peppers, onions, mushrooms & sliced sausage sautéed in a light brown sauce with a touch of marsala wine 17
- Grilled Chicken Pomodoro**- grilled chicken sautéed with bruschetta topped with melted mozzarella 16
- Chicken Francese**- egg dipped chicken breasts simmered in a fresh lemon, white wine and butter sauce 16
- Chicken & Shrimp Scampi**- chicken breasts and seared shrimp simmered in a fresh lemon, white wine & garlic butter sauce 20
- Chicken Suzanna**- chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi glace topped with melted fresh mozzarella cheese 17
- Chicken Marsala**- chicken breasts sautéed with seared mushrooms in a marsala wine demi glace 17
- Chicken Piccata**- pan seared chicken breast simmered in a fresh lemon, caper and garlic sauce 17
- Seafood Alfredo**- sautéed sea scallops, calamari & shrimp simmered in a creamy alfredo sauce 20
- Zuppa di Pesce**- calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 22
- *Sunday Gravy**- tender braised pork, meatball and sausage simmered in a plum tomato ragu with rigatoni pasta topped with ricotta cheese and pecorino romano 20
- 3 Way Parmigiana**- veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese raviolis 21
- Spicy Clams and Sausage**- little neck clams and Italian sausage simmered in a spicy red clam sauce 17
- Stuffed Shells**- 16
- Baked Ziti**- 15
- Gluten Free Chicken**- marinated grilled chicken tossed with mixed vegetables 16
- Gluten Free Seafood**- oven roasted mixed vegetables served with sauteed shrimp 18

+add chicken 2 +add shrimp 6 +exchange oven roasted vegetables for pasta 3

****Please advise your server of any and all food allergies
Our gluten free options are prepared in a non gluten free kitchen**

PIZZA

	10" SMALL	16" LARGE
Cheese	\$7.00	\$11.00
Each Topping	\$1.00	\$2.00

AVAILABLE TOPPINGS:

Extra cheese, roasted peppers, green peppers, mushrooms, onions, pepperoni, sausage, bacon, artichoke, anchovies, meatballs, broccoli, spinach, tomatoes, black olives

GOURMET PIZZA

	10" SMALL	16" LARGE
Nicole's Veggie	\$10.00	\$16.00
Joey's Special - sausage, pepperoni, mushrooms, peppers and onions	\$10.00	\$17.00
Christine's Margarita - plum tomato, fresh mozzarella, and basil	\$10.00	\$16.00
Megan's Eggplant Parm - eggplant, ricotta & parmesan	\$10.00	\$16.00
Frank's Chicken Parm - chicken, ricotta & parmesan	\$10.00	\$16.00
Sara's White Pie - ricotta and mozzarella (add broccoli or spinach \$2.00)	\$10.00	\$16.00
Mackenzie's Special (white) - roasted peppers, tomato, basil and garlic	\$10.00	\$16.00
Halle's Special - red onion, olives, roasted peppers, sundried tomatoes & ricotta	\$10.00	\$16.00
Nick's Broccoli Rabe & Sausage - broccoli rabe & sliced sausage sauteed with olive oil and garlic	\$10.00	\$17.00
Mia's Tomato Pie - sliced tomatoes, bacon and fresh basil	\$10.00	\$16.00
Harper's Old Fashioned Pie - plum tomato, mozzarella, fresh mozzarella, italian oregano	\$10.00	\$16.00
Blake's Salad Pie - mixed greens, carrots, cucumbers, roasted peppers, black olives & red onions with a sweet balsamic dressing	\$10.00	\$16.00
Jo Jo's - cheesesteak topped with provolone	\$10.00	\$18.00
Camey's - breaded chicken, bacon ranch topped with mozzarella	\$10.00	\$18.00

SIDE ORDERS

Meatballs \$4.95 Sausage \$4.95
 Dinner Rolls (4) \$2.00 Garlic Bread \$3.00 with cheese \$3.75
 Broccoli Rabe \$7.95 Spinach \$5.95 Broccoli \$4.95 Mixed Vegetables \$4.95

TAKE-OUT SPECIALS

(maximum of 2 take-out specials per order)
 (no substitutions on all take out specials)

2 Large 16" Pizzas- one plain, one with a topping \$20

Chrissy's "I'm too tired to cook"- Large pizza, 1/2 tray of penne vodka and bread \$22 add salad \$6

Family Dinner- choice of entree, with salad, bread, soda, and 6 mini cannolis \$42 (serves 4-6)

-Penne Vodka -Spaghetti and Meatballs -Chicken Parmigiana with Linguini -Chicken Francese with Linguini

DESSERTS

New York Style Cheesecake \$7
 Cannoli \$4
 Tiramisu \$7

Jozanna's

Casual Italian



TAKEOUT MENU

CATERING FOR ALL OCCASIONS

732-537-9600

FREE DELIVERY

Visit our Website at

www.jozannas.com

HOURS:

Tuesday-Thursday 11-9 Friday & Saturday 11-10 Sunday 12-9

Call for Catering Anytime

Private Dining Room Available Saturdays and Sundays

409 Lincoln Blvd
 Middlesex, NJ