



Appetizers

- Antipasto**- assorted cold cuts, fresh mozzarella, provolone, roasted peppers and olives served over mixed greens 19
- Burrata**- a ball of fresh mozzarella with a creamy center served over an arugula salad with soppressata, roasted red peppers and bruschetta drizzled with sweet balsamic 18
- Broccoli Rabe and Sausage**- broccoli rabe, fresh tomatoes and sausage sautéed in oil and garlic 18
- Sweet & Spicy Calamari**- hot cherry peppers fried along with our tender calamari tossed in our sweet balsamic sauce 18
- Fried Calamari**- served with tomato sauce 18
- Jozanna Roll**- thin pasta sheets filled with a chicken, bacon, peppers and onion stuffing served with marinara sauce 16
- Mussels Marinara**- fresh black mussels in a hot or sweet marina sauce 18
- Bruschetta**- 4 pieces of house made tomato bruschetta 15
- Fried Ravioli**- 6 crispy fried ravioli served with tomato sauce 14
- Stuffed Mushrooms**- baked and stuffed with sweet Italian sausage and mozzarella in a pool of vodka sauce 16
- Arancini**- five rice balls stuffed with peas and ground beef fried golden brown served with tomato sauce 14
- Eggplant Rollatini**- in a vodka sauce baked with fresh mozzarella 18
- Maria's Homemade Meatballs**- served in a Sunday Ragu sauce, topped with fresh ricotta 17
- Mini Chicken Cordon Bleu**- stuffed with ham & cheese, breaded and fried golden brown with a side of vodka sauce 17

Salad

- Garden Salad**- carrots, cucumber, tomato & red cabbage served over a bed of mixed greens 12
- Apple, Walnut, Gorgonzola Salad**- spring mix with walnuts, cranberries, crumbled gorgonzola and fresh sliced apples with sweet balsamic dressing 13
- Fresh Beet Salad**- baby arugula, fresh beets and red onion dressed with olive oil and lemon topped with sweet cranberries, walnuts and crumbled blue cheese 13
- Caesar Salad**- crisp romaine lettuce, croutons & grated Romano cheese 12

Addition: Chicken 5 Salmon 12 Shrimp 11 Bacon 4

Jozanna's Specialties

- Sunday Gravy**- tender braised pork, meatball and sausage simmered in a plum tomato ragu topped with ricotta and pecorino Romano served with rigatoni pasta 28
- 3 Way Parmigiana**- veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese ravioli 28
- Chicken Daniella**- breaded chicken cutlets topped with our homemade vodka sauce and fresh mozzarella served with a side of rigatoni in vodka sauce 26
- Italian Trio**- chicken parmesan, baked stuffed shells and a meatball topped with tomato sauce and melted mozzarella cheese 28
- Sofia's Chicken Corden Bleu**- stuffed with ham and cheese, breaded and fried golden brown with a side of vodka sauce 30

Pasta

- Pappardelle Pomodoro**- prosciutto, onions and fresh basil in a plum tomato sauce topped with pecorino romano 22
- Linguine Bolognese**- hearty meat sauce with fresh basil, pecorino Romano cheese and a touch of cream 22
- Penne Vodka**- with peas in our homemade creamy vodka sauce 22
- Cavatelli and Broccoli**- fresh broccoli sautéed with garlic and olive oil tossed with cavatelli and pecorino Romano cheese 22
- Linguine and Broccoli Rabe**- fresh broccoli rabe sautéed with garlic and oil with sweet Italian sausage and tomatoes topped with Romano cheese 22
- Tortellini Jozanna**- peas, prosciutto and mushrooms in a rich cream sauce 22
- Pappardelle Carbonara**- onions, bacon and peas in a rich cream sauce with Romano cheese 22
- Pacheri Guilia**- with grilled chicken in a pesto vodka sauce topped with Buratta 26
- Spaghetti & Meatballs or Sausage**- spaghetti in tomato sauce with house made meatballs or sweet Italian sausage 22
- Short Rib Ravioli**- ravioli stuffed with braised beef short rib simmered in our hearty bolognese sauce 24
- Seafood Ravioli**- shrimp and garlic ravioli simmered in vodka sauce with baby shrimp, peas and sundried tomato 25

Plate Sharing \$8 (includes salad or soup)

Chicken and Veal

Served over linguini pasta

- Chicken Parmigiana, Marsala or Francese**- choose one of the classics 23
- Chicken Angelina**- pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in a white wine demi-glace 23
- Chicken Christine**- chicken breast topped with sautéed spinach, sliced tomatoes and fresh mozzarella in a creamy garlic and basil sauce with a touch of marinara 23
- Chicken Giambotta**- a medley of chicken breast, fried potatoes, green peppers, onions, mushrooms & sliced sausage sautéed in a marsala demi-glace 23
- Chicken Pesto**- chicken breast sautéed with mushrooms and fresh tomatoes simmered in a creamy basil pesto sauce 23
- Chicken & Shrimp Scampi**- chicken breasts and seared shrimp simmered in a fresh lemon, white wine & garlic butter sauce 25
- Chicken Piccata**- pan seared chicken breast simmered in a fresh lemon, white wine, caper and garlic sauce 23
- Chicken Suzanna**- chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi-glace topped with melted fresh mozzarella cheese 23
- Veal Parmigiana**- breaded veal cutlet topped with tomato sauce and baked mozzarella 24
- Veal Piccata**- pan seared veal simmered in a fresh lemon, caper and garlic sauce 24
- Veal Saltimbocca**- veal layered with prosciutto, spinach and mozzarella in a fresh sage and sherry demi-glace 24
- Veal Marsala**- veal scallopini sauteed with seared mushrooms in a marsala wine demi glaze 24

Seafood

Served over linguine pasta

- Linguine with Clam Sauce**- fresh clams sautéed in garlic then simmered in a red or white clam sauce 24
- Zuppa di Pesce**- calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 32
- Mussels Marinara** - mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 24
- Shrimp Marinara**- shrimp sautéed with garlic then simmered in our marinara sauce with fresh basil 26
- Shrimp Scampi**- shrimp sautéed in garlic, simmered in a fresh lemon, white wine & butter sauce 26
- Shrimp Parmigiana**- shrimp breaded & fried golden brown topped with tomato sauce & melted mozzarella cheese 26
- Salmon Scampi**- pan seared salmon filet simmered in a garlic, fresh lemon and white wine butter sauce with sundried tomatoes and shrimp 30
- Flounder Pescatore**- pan seared flounder filet with calamari and shrimp, sauteed with roasted garlic, fresh tomatoes and basil in a seafood broth 30
- Alessandro Flounder Francese**- with baby shrimp, artichokes, red peppers, spinach in a white wine lemon sauce over linguini 30
- Amanda’s Seafood**- jumbo shrimp, clams, black mussels, served in vodka sauce with pea’s & mushrooms over Paccheri pasta 30

Baked Dishes

- Eggplant Parmigiana**- thinly sliced eggplant layered with mozzarella and Romano cheese topped with tomato sauce served with linguine pasta 22
- Eggplant Rollittini**- thinly sliced eggplant stuffed with seasoned ricotta cheese topped with tomato sauce and melted mozzarella served with linguine pasta 22
- Lasagna**- pasta layered with seasoned ground beef, sweet sausage, ricotta and mozzarella 22
- Baked Cavatelli**- ricotta, crumbled sausage and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 22
- Stuffed Shells**- ricotta stuffed pasta shells baked with tomato sauce and mozzarella cheese 22
- Baked Ziti**- ricotta and marinara tossed with penne pasta topped with baked mozzarella cheese 22
- Baked Cheese Ravioli**- ricotta filled ravioli in tomato sauce topped with melted mozzarella and pecorino Romano cheese 22

Gluten Free Options

- Gluten Free Seafood**- oven roasted mixed vegetables served with sautéed shrimp 25
- Gluten Free Chicken**- oven roasted mixed vegetables served grilled chicken 22
- Gluten Free Baked Cheese Ravioli**- ricotta and mozzarella cheese stuffed gluten free ravioli in tomato sauce topped with baked mozzarella 21
- Gluten Free Sauteed Broccoli Rabe & Salmon**- with roasted garlic and EVOO topped with salmon 30

Sides

- Meatballs(9)

Broccoli Rabe(12)

Garlic Bread(6) with cheese (8)
- Spinach(8)

Mixed Roasted Vegetable(8)

Roasted Potato (8)