APETIZERS

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 12
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 crostini over mixed greens 8
Cesar Salad- romaine lettuce tossed with house cesar 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 Ragu 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 Ragu- 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 linguiine 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 cheese 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 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 and pecorino romano 20
3 Way Parmigiana- veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese ravioli 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 sautéed 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 

11/23/2019
### PIZZA

<table>
<thead>
<tr>
<th></th>
<th>10&quot; SMALL</th>
<th>16&quot; LARGE</th>
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</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>$7.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>Each Topping</td>
<td>$1.00</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

**AVAILABLE TOPPINGS:**
- Extra cheese, roasted peppers, green peppers, mushrooms, onions, pepperoni, sausage, bacon, artichoke, anchovies, meatballs, broccoli, spinach, tomatoes, black olives

### GOURMET PIZZA

<table>
<thead>
<tr>
<th>GOURMET PIZZA</th>
<th>10&quot; SMALL</th>
<th>16&quot; LARGE</th>
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</thead>
<tbody>
<tr>
<td>Nicole’s Veggie</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>Joey’s Special sausage</td>
<td>$8.00</td>
<td>$17.00</td>
</tr>
<tr>
<td>Christine’s Margarita</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>Megan’s Eggplant Parm</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>Frank’s Chicken Parm</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>Sara’s White Pie</td>
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<tr>
<td>Mackenzie’s Special</td>
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<td>$16.00</td>
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<tr>
<td>Hallie’s Special</td>
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<td>$16.00</td>
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<tr>
<td>Nick’s Broccoli Rabe</td>
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<td>$17.00</td>
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<tr>
<td>Mia’s Tomato Pie</td>
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<td>$16.00</td>
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<tr>
<td>Harper’s Old Fashioned</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>Blake’s Salad Pie</td>
<td>$8.00</td>
<td>$16.00</td>
</tr>
</tbody>
</table>

**SIDE ORDERS**
- Meatballs $4.95 Sausage $4.95
- Garlic Sticks (3) $2.00 Garlic Bread $3.00 with cheese $3.50
- 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*

- 2 Large 16” Pizzas- one plain, one with a topping $19
- 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

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**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