



## Appetizers

**Antipasto**- assorted cold cuts, fresh mozzarella, provolone, roasted peppers and olives served over mixed greens 16

**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 16

**Broccoli Rabe and Sausage**- broccoli rabe, fresh tomatoes and sausage sautéed in oil and garlic 14

**Sweet & Spicy Calamari**- hot cherry peppers fried along with our tender calamari tossed in our sweet balsamic sauce 15

**Fried Calamari**- served with tomato sauce 14

**Jozanna Roll**- thin pasta sheets filled with a chicken, bacon, peppers and onion stuffing served with marinara sauce 13

**Mussels Marinara**- fresh black mussels in a hot or sweet marina sauce 15

**Bruschetta**- 4 pieces of house made tomato bruschetta 13

**Fried Ravioli**- 4 crispy fried ravioli served with tomato sauce 12

**Stuffed Mushrooms**- baked and stuffed with sweet Italian sausage and mozzarella in a pool of vodka sauce 13

**Arancini**- two rice balls stuffed with peas and ground beef fried golden brown served with tomato sauce 12

## Salad

**Garden Salad**- carrots, cucumber, tomato & red cabbage served over a bed of mixed greens 10

**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 3 Salmon 10 Shrimp 8

## 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 24

**3 Way Parmigiana**- veal, chicken and eggplant stacked and topped with melted mozzarella and tomato sauce served with 2 cheese ravioli 24

**Chicken Daniella**- breaded chicken cutlets topped with our homemade vodka sauce and fresh mozzarella served with a side of rigatoni in vodka sauce with prosciutto 23

**Italian Trio**- chicken parmesan, baked stuffed shells and a meatball topped with tomato sauce and melted mozzarella cheese 25

## Pasta

**Pappardelle Pomodoro**- prosciutto, onions and fresh basil in a plum tomato sauce topped with pecorino romano 20

**Linguine Bolognese**- hearty meat sauce with fresh basil, pecorino Romano cheese and a touch of cream 20

**Penne Vodka**- peas and prosciutto in our homemade creamy vodka sauce 20

**Cavatelli and Broccoli**- fresh broccoli sautéed with garlic and olive oil tossed with cavatelli and pecorino Romano cheese 20

**Linguine and Broccoli Rabe**- fresh broccoli rabe sautéed with garlic and oil with sweet Italian sausage and tomatoes topped with Romano cheese 20

**Tortellini Jozanna**- peas, prosciutto and mushrooms in a rich cream sauce 20

**Pappardelle Carbonara**- onions, bacon and peas in a rich cream sauce with Romano cheese 20

**Spaghetti & Meatballs or Sausage**- spaghetti in tomato sauce with house made meatballs or sweet Italian sausage 20

**Short Rib Ravioli**- ravioli stuffed with braised beef short rib simmered in our hearty bolognese sauce 20

**Seafood Ravioli**- shrimp and garlic ravioli simmered in vodka sauce with baby shrimp, peas and sundried tomato 24

## Chicken and Veal

Served over linguine pasta

**Chicken Parmigiana, Marsala or Francese**- choose one of the classics 21

**Chicken Angelina**- pan seared chicken breasts sautéed with red onions, roasted peppers and artichoke hearts in a white wine demi-glace 21

**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 21

**Chicken Giambotta**- a medley of chicken breast, fried potatoes, green peppers, onions, mushrooms & sliced sausage sautéed in a marsala demi-glace 21

**Chicken Pesto**- chicken breast sautéed with mushrooms and fresh tomatoes simmered in a creamy basil pesto sauce 21

**Chicken & Shrimp Scampi**- chicken breasts and seared shrimp simmered in a fresh lemon, white wine & garlic butter sauce 24

**Chicken Piccata**- pan seared chicken breast simmered in a fresh lemon, white wine, caper and garlic sauce 21

**Chicken Suzanna**- chicken breasts sautéed with sundried tomatoes and seared mushrooms simmered in a marsala wine demi-glace topped with melted fresh mozzarella cheese 21

**Veal Parmigiana**- breaded veal cutlet topped with tomato sauce and baked mozzarella 22

**Veal Piccata**- pan seared veal simmered in a fresh lemon, caper and garlic sauce 22

**Veal Saltimbocca**- veal layered with prosciutto, spinach and mozzarella in a fresh sage and sherry demi-glace 24

## Seafood

Served over linguine pasta

**Linguine with Clam Sauce**- fresh clams sautéed in garlic then simmered in a red or white clam sauce 21

**Seafood Alfredo**- sautéed scallops, calamari & shrimp simmered in a creamy alfredo 21

**Zuppa di Pesce**- calamari, shrimp, fresh little neck clams, mussels & scallops sautéed in garlic then simmered in a fra diavolo or sweet marinara 26

**Mussels Marinara**- mussels sautéed in garlic then simmered in a hot or sweet marinara sauce 22

**Shrimp Marinara**- shrimp sautéed with garlic then simmered in our marinara sauce with fresh basil 24

**Shrimp Scampi**- shrimp sautéed in garlic, simmered in a fresh lemon, white wine & butter sauce 24

**Shrimp Parmigiana**- shrimp breaded & fried golden brown topped with tomato sauce & melted mozzarella cheese 24

**Salmon Scampi**- pan seared salmon filet simmered in a garlic, fresh lemon and white wine butter sauce with sundried tomatoes and shrimp 28

## Baked Dishes

**Eggplant Parmigiana**- thinly sliced eggplant layered with mozzarella and Romano cheese topped with tomato sauce served with linguine pasta 19

**Eggplant Rollitini**- thinly sliced eggplant stuffed with seasoned ricotta cheese topped with tomato sauce and melted mozzarella served with linguine pasta 19

**Lasagna**- pasta layered with seasoned ground beef, sweet sausage, ricotta and mozzarella 20

**Baked Cavatelli**- ricotta, crumbled sausage and marinara tossed with cavatelli pasta topped with melted mozzarella cheese 19

**Stuffed Shells**- ricotta stuffed pasta shells baked with tomato sauce and mozzarella cheese 19

**Baked Ziti**- ricotta and marinara tossed with penne pasta topped with baked mozzarella cheese 19

**Baked Cheese Ravioli**- ricotta filled ravioli in tomato sauce topped with melted mozzarella and pecorino Romano cheese 19

## Gluten Free Options

**Gluten Free Seafood**- oven roasted mixed vegetables served with sautéed shrimp 24

**Gluten Free Chicken**- oven roasted mixed vegetables served grilled chicken 21

**Gluten Free Baked Cheese Ravioli**- ricotta and mozzarella cheese stuffed gluten free ravioli in tomato sauce topped with baked mozzarella 20