

OZIO

SALADS

Spinach Salad

Chèvre Strawberries, Peppered Pecans, Honey White Balsamic
6

Caprese

Fior di Latte Mozzarella, Tomato, Basil Oil
10

Butter Lettuce

Blue Cheese, Toasted Almonds and Pepper Bacon
8

Caesar

Lightly Seared Heart of Romaine with House Made Dressing
7

POULTRY

Chicken Involtini

Breast rolled with Spinach Mozzarella and Pine Nuts
16

Chicken Piccata

Paneed cutlets with Capers and Lemon Wine Sauce
16

SEAFOOD

Seared Ahi

Rare Sesame Crusted Yellowfin with Orzo and Green Beans
20

Almondine

White Filet of the Day, Toasted Almonds and Crab Meat
21

Pesto Salmon

Skillet Seared with Homemade Pesto and Mediterranean Orzo
20

Stuffed Shrimp

Pancetta Wrapped Jumbo Gulf Shrimp Stuffed with Lump Crab
20

Mussels In White Wine

With Linguini, and choice of Marinara or Lemon Butter Sauce
17

VEAL

Veal Ciarciofi

Paneed Cutlets with Artichokes and Capers
19

Veal Ozio

Paneed cutlets with Green Peas, Onions Asparagus with light Thyme Butter
19

STEAKS

Filet Mignon

Demi Glace Haricot Verts and Brabant Potatoes
22

Creole Filet

Fried Green Tomatoes and Spicy Crawfish Sauce and Gulf Shrimp
25

Crescent Steak

Choice Ribeye Cap with Blue Cheese Fritter and Asparagus
24

Add Any Toppings

Blue Cheese Sauce 5

Spicy Crawfish Sauce 4

Sauteed Mushrooms 2

Sauteed Onions 2

APPETIZERS

Onion Soup a la Gratinée

Classic French method with Gruyère
6

Mozzarella en Carozza

Hand Breaded Fried Wedges with Marinara
8

Crab Cake

Gulf Coast Crab Cake with Creole Remoulade sauce
8

Olive Fritte

Fried Spanish Olives with Garlic and California Almonds
7

Fried Green Tomatoes

Topped with a wild caught Crawfish Cream Sauce
6

Beef Carpaccio

Thin Slices with Creole Aoli Arugula and Shaved Reggiano
8

Calamari Fritti

With Lemon Butter Sauce
7

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

OZIO

PIZZAS

Tomato and Cheese

New Haven Style with Tomato Sauce and Mozzarella
12

Autunno

Tomato, Mozzarella, Fresh Fennel, Artichoke Hearts
14

Gardinio

Red and Green Peppers, Crimini Mushrooms, Red Onion, and Arugula
12.5

Salumi

Tomato Sauce, Mozzarella, Salamis, Sausage
14

Rapini

Tomato Sauce, Mozzarella, Fontina, Wilted Rapini
15

Made with old world methods and care, and cooked at extreme temperatures. Our San Marzano Tomatoes are imported from Italy, and use the same Mozzarella found in the Northeast's best pizzerias.

Build Your Own

Onions	1	Artichoke Hearts	1
Red or Green Peppers	1	Crimini Mushrooms	.75
Kalamata Olives	1	Sausage	1.25
Pepperoni	1.5	Arugula	1
Garlic	.5	Anchovies	.75

Ciarcioffi

(White Pie)
Fresh Mozzarella, Sun Dried Tomato, Artichoke Hearts, Fontina
14

Napolitana

Tomato Sauce, (no cheese) Kalamata Olives, Fresh Oregano
12

Diavola

Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Capocollo, and Caramelized Onion
15

Sausage and Peppers

Tomato Sauce, Mozzarella, Fennel Sausage, Red Onion
14

Margherita

Tomato Sauce, Mozzarella di Bufala, Basil
16

Bianca

(White Pie)
Fresh Mozzarella, Ricotta, Peccorino, Arugula
14

Greco

Tomato Sauce, Mozzarella, Kalamata Olives, Goats Cheese, Green Peppers, Onion, Sausage
16

PASTA

Lasagne al Forno

8 Layers of Handmade noodles baked with Mozzarella, Bechamel, Bolognese and Meat Sauce
16

Marinara

Capellini with San Marzano Tomatoes and Basil
14

Linguini Primavera

Peas, Grilled Asparagus, Tomato Slices, Tossed with Garlic and Olive Oil
15

Pappardelle ala Bolognese

House made noodles, Ragu of Beef, White Wine, Onions, Carrots and Celery
16

Pasta ala Vodka

Farfalle with Spiced Tomato Vodka Cream Sauce and Shrimp
15

Spaghetti With Meat Sauce

Rich Ragu with tomatoes and Red Wine
15

Beef Cannelloni

Hand made egg noodle pasta filled with Meats and Spinach, topped with San Marzano Tomato sauce, and Creamy Bechamel
15

Manicotti

Hand made egg noodle pasta filled with Fresh Mozzarella, and Ricotta, San Marzano Tomato sauce, and Creamy Bechamel
15