

shellfish free



SNACKS + SMALL PLATES

Housemade Garlic Bread Pesto, parmesan, marinara	6
Wild Mushroom Crostini Gouda, bacon & rosemary	9
“Sazio Board” Daily meats, cheese & accoutrements	22
1 lb. Kobe Meatball San Marzano marinara, ricotta	19
Prosciutto Wrapped Asparagus Baked asparagus, Fontina, aged balsamic, EVOO	13
Stone Fired Neopolitan Pizza Red sauce, fresh four-cheese, mozzarella blend, torn basil, EVOO	14
Roasted Vegetable Pizza Zucchini, eggplant, red onion, tomato, garlic pesto, fontina, balsamic glaze drizzle	16
Sweet Pepper & Spicy Italian Sausage housemade red sauce, mozzarella	16

SALADS

Sazio Caprese Vine ripe tomatoes, creamy burrata, fresh mozzarella, basil, evoo, sea salt, balsamic reduction, cracked pepper	14
Simple Greens Farm leaf lettuce, artichokes, hearts of palm, cucumbers, carrots, campari tomatoes, champagne vinaigrette	8/12
Chopped Antipasto Imported Italian ham, provolone cheese, cappacola, salami with sweet and cherry peppers, iceberg lettuce and house made Italian dressing	15

ADDITIONS

Italian Green Beans · Truffle Creamed Corn*	
Broccoli Rabe with Garlic · Roasted Asparagus	
Garlic Meyer Lemon Sautéed Spinach	
Charred Brussels · Kennett Square Wild Mushrooms*	
Cucumber Salad with Farro & Chickpeas	

ENTRÉES

Simply Broiled Salmon 26 Served with Sazio salsa verde, sea salt, evoo & two additions.	
Farmer’s Plate Broccoli Rabe with Garlic, Charred Brussels, Crispy Fingerling Potatoes, Garlic Meyer Lemon Sautéed Spinach, Linguine & Marinara	19
Roasted Vegetables with Chickpeas & Farro Zucchini, eggplant, red onion & tomato with a balsamic glaze drizzle, chiffonade basil	21
Bolognese Hearty family recipe made with fresh Kobe beef	25
Sazio Tortellini A favorite savory blush sauce, guanciale, English peas	21
Baked Eggplant Parmesan Pan seared, Italian herb crusted, mozzarella, San Marzano marinara, choice of one addition	21
Chicken Parmesan Pan fried Italian herb crusted chicken mozzarella, San Marzano marinara, choice of one addition	24
Veal Parmesan Pan fried Veal cutlets, Italian herb crusted, mozzarella, San Marzano marinara, choice of one addition	26
Chicken Milanese Pan fried chicken, arugula, parmesan, mozzarella, plum tomato, lemon-thyme, choice of one addition	24
Marsala Veal or Chicken, hearty marsala sauce, Kennett Square wild mushrooms, over linguine, choice of one addition	26/24
12 oz. Bone-In Veal Chop rubbed in lemon, rosemary and garlic, finished with a bacon jalapeño jam, choice of one addition	41
8 oz. Barrel Ribeye tomato poblano relish, choice of one addition	37
12 oz. Bone-In Pork Chop Marinated in a basil, garlic, lemon rub and topped with sundried tomato basil butter, choice of one addition	27

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET A MANAGER ON DUTY KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. THANK YOU.

dairy free



SNACKS + SMALL PLATES

Oysters on the Half Shell 15/27
Daily selection, mignonette, cocktail, lemon
(half dozen or full dozen)

Not Your Nona's Shrimp (5) 17
Chilled jumbo shrimp with Nona's
extra super spicy cocktail sauce

Cast Iron 'Scorched' Calamari 13
with Sazio verde

Charred Octopus 18
Spanish octopus, roasted fingerling
potatoes, chimichurri

Chopped Antipasto 15
Imported Italian ham, cappicola, salami with sweet
and cherry peppers, iceberg lettuce
and house made Italian dressing

Simple Greens 8/12
Farm leaf lettuce, artichokes, hearts of palm, cucumbers,
carrots, campari tomatoes, champagne vinaigrette

ENTRÉES

Simply Grilled or Broiled

Served with Sazio salsa verde, sea salt, evoo & two additions.

Day Boat Sea Scallops 36 · **Salmon** 26

Farmer's Plate 19

Broccoli Rabe with Garlic, Charred Brussels,
Crispy Fingerling Potatoes, Garlic Meyer Lemon
Sautéed Spinach, Linguine with garlic & oil

Roasted Vegetables with Chickpeas & Farro 21

Zucchini, eggplant, red onion & tomato
with a balsamic glaze drizzle, chiffonade basil

Polenta Crusted Tuna 32

Topped with a lemon thyme arugula salad with cherry tomatoes,
served with roasted asparagus

Swordfish Puttanesca 27

Olives, tomato, capers, anchovy, garlic spinach, evoo, choice of one addition

Marsala 26/24

Veal or Chicken, Kennett Square wild mushrooms, hearty marsala sauce,
over linguine, choice of one addition

12 oz. Bone-In Veal Chop 41

rubbed in lemon, rosemary and garlic, finished with a bacon
jalapeño jam, choice of one addition

8 oz. Barrel Ribeye 37

tomato poblano relish, choice of one addition

12 oz. Bone-In Pork Chop 27

Marinated in a basil, garlic, lemon rub, your choice of one addition

ADDITIONS

Italian Green Beans · Broccoli Rabe with Garlic · Roasted Asparagus
Garlic Meyer Lemon Sautéed Spinach · Crispy Fingerling Potatoes
Charred Brussels · Cucumber Salad with Farro & Chickpeas

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET A MANAGER ON DUTY KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. THANK YOU.

gluten free



SNACKS + SMALL PLATES

“Sazio Board”	22
Daily meats, cheese & accoutrements	
Prosciutto Wrapped Asparagus	13
Baked asparagus, Fontina, aged balsamic, EVOO	
Oysters on the Half Shell	15/27
Daily selection, mignonette, cocktail, lemon (half dozen or full dozen)	
Not Your Nona’s Shrimp (5)	17
Chilled jumbo shrimp with Nona’s extra super spicy cocktail sauce	
Cast Iron ‘Scorched’ Calamari	13
House marinade, spicy arrabiata sauce	
Charred Octopus	18
Spanish octopus, roasted fingerling potatoes, chimichurri	
Pan Roasted P.E.I. Mussels	15
Spicy Fra Diavolo sauce	

SALADS

Sazio Caprese	14
Vine ripe tomatoes, creamy burrata, fresh mozzarella, basil, evoo, sea salt, balsamic reduction, cracked pepper	
Simple Greens	8/12
Farm leaf lettuce, artichokes, hearts of palm, cucumbers, carrots, campari tomatoes, champagne vinaigrette	
Chopped Antipasto	15
Imported Italian ham, provolone cheese, cappacola, salami with sweet and cherry peppers, iceberg lettuce and house made Italian dressing	

ADDITIONS

Italian Green Beans · Truffle Creamed Corn* · Charred Brussels Broccoli Rabe with Garlic · Kennett Square Wild Mushrooms*
Garlic Meyer Lemon Sautéed Spinach · Roasted Asparagus

ENTRÉES

Simply Grilled or Broiled
served with Sazio salsa verde, sea salt, evoo and two additions.
Day Boat Sea Scallops 36 • Salmon 26

Farmer’s Plate	19
Broccoli Rabe with Garlic, Charred Brussels, Crispy Fingerling Potatoes, Garlic Meyer Lemon Sautéed Spinach, Gluten Free Penne & Marinara	
Roasted Vegetables with Chickpeas & Farro	21
Zucchini, eggplant, red onion & tomato with a balsamic glaze drizzle, chiffonade basil	
Pan Seared Tuna	32
Topped with a lemon thyme arugula salad with cherry tomatoes, mozzarella and Parmesan cheeses, served with roasted asparagus	
Chicken Parmesan	24
Grilled chicken, mozzarella, San Marzano marinara, choice of one addition	
Veal Parmesan	26
Grilled veal cutlets, mozzarella, San Marzano marinara, choice of one addition	
Bolognese	25
Hearty family recipe made with fresh Kobe beef & gluten free penne	
Linguine & Clams	22
Middle neck clams, garlic wine, herbs, clam broth, crushed red pepper, gluten free penne	

Jumbo Shrimp Scampi	28
White wine butter, garlic, shallot, spinach, crushed red pepper, fresh herbs, parmesan, gluten free penne	
Seafood Alfredo	28
Jumbo lump crab & shrimp tossed with decadent Alfredo sauce & gluten free penne	
Shrimp Fra Diavolo	28
Jumbo shrimp tossed in spicy fra diavolo sauce & gluten free penne, parmesan	
Cioppino	29
Mussels, shrimp, clams & peas in a tomato broth over gluten free penne	
Marsala	26/24
Veal or Chicken, Kennett Square wild mushrooms, hearty marsala sauce, over gluten free penne, choice of one addition	
Swordfish Puttanesca	27
Olives, tomato, capers, anchovy, garlic spinach, evoo, choice of one addition	
12 oz. Bone-In Veal Chop	41
rubbed in lemon, rosemary and garlic, finished with a bacon jalapeño jam, choice of one addition	
8 oz. Barrel Ribeye	37
tomato poblano relish, choice of one addition	
12 oz. Bone-In Pork Chop	27
Marinated in a basil, garlic, lemon rub and topped with sundried tomato basil butter, your choice of one addition	
Lobster Fra Diavolo - For 1 or 2	MKT
1 or 2 split 1 lb. Maine lobster, spicy fra diavolo sauce, gluten free penne	

vegetarian sazio



COASTAL ITALIAN SEAFOOD KITCHEN

SNACKS + SMALL PLATES

Housemade Garlic Bread 6

Pesto, parmesan, marinara

Sazio Caprese 14

Vine ripe tomatoes, creamy burrata, fresh mozzarella, basil, evoo, sea salt, balsamic reduction, cracked pepper

Fried Mozzarella 9

Panko, herbs, parmesan, house marinara

Simple Greens (V) 8/12

Farm leaf lettuce, artichokes, hearts of palm, cucumbers, carrots, campari tomatoes, champagne vinaigrette

ENTRÉES

Farmer's Plate (V) 19

Broccoli rabe with garlic, charred brussels, crispy fingerling potatoes, garlic meyer lemon sautéed spinach, linguine with garlic & olive oil

Roasted Vegetables (V) with Chickpeas & Farro 21

Zucchini, eggplant, red onion & tomato with a balsamic glaze drizzle, chiffonade basil

Stone Fired Neopolitan Pizza 14

Red sauce, fresh four-cheese mozzarella blend, torn basil, EVOO

Roasted Vegetable Pizza 16

Zucchini, eggplant, red onion, tomato, garlic pesto, fontina, balsamic glaze drizzle

Baked Eggplant Parmesan 21

Italian herb crusted, mozzarella, San Marzano marinara, choice of one addition

PASTA

CHOOSE YOUR PASTA, SAUCE AND ADDITIONS

pasta
Linguine
Pappardelle
Tortellini
Bucatini

sauce
Marinara
EVOO & Garlic
Sazio Salsa Verde
Wild Mushroom Marsala
Basil Pesto

Roasted Garlic & Truffle Butter +\$4

additions
Fresh Tomato
Garlic · English Peas
Spinach · Asparagus
Broccoli Rabe
Peppers · Brussels
Kennett Square Wild Mushrooms*

ADDITIONS

Italian Green Beans (V) · Linguine with Marinara
Linguine with Garlic & Olive Oil (V)
Truffle Creamed Corn* · Roasted Asparagus (V)
Broccoli Rabe with Garlic (V) · Charred Brussels (V)
Garlic Meyer Lemon Sautéed Spinach (V)
Kennett Square Wild Mushrooms*
Cucumber Salad with Farro & Chickpeas (V)
Crispy Fingerling Potatoes (V)

(V) = Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE LET A MANAGER ON DUTY KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES. THANK YOU.