

# shellfish free



## SNACKS + SMALL PLATES

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

## SALADS

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

## 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

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

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  
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

### 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

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# gluten free



## SNACKS + SMALL PLATES

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

## SALADS

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

<b>Farmer’s Plate</b>	19
Broccoli Rabe with Garlic, Charred Brussels, Crispy Fingerling Potatoes, Garlic Meyer Lemon Sautéed Spinach, Gluten Free Penne & Marinara	
<b>Roasted Vegetables &amp; Gluten Free Pasta</b>	21
Zucchini, eggplant, squash & red onion served over gluten free pasta with EVOO and balsamic glaze	
<b>Chicken Parmesan</b>	24
Grilled chicken, mozzarella, San Marzano marinara, choice of one addition	
<b>Veal Parmesan</b>	26
Grilled veal cutlets, mozzarella, San Marzano marinara, choice of one addition	
<b>Bolognese</b>	25
Hearty family recipe made with fresh Kobe beef & gluten free penne	
<b>Linguine &amp; Clams</b>	22
Middle neck clams, garlic wine, herbs, clam broth, crushed red pepper, gluten free penne	
<b>Jumbo Shrimp Scampi</b>	28
White wine butter, garlic, shallot, spinach, crushed red pepper, fresh herbs, parmesan, gluten free penne	

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

<i>pasta</i>	Linguine Pappardelle Tortellini Bucatini	<i>sauce</i>	Marinara EVOO & Garlic Sazio Salsa Verde Wild Mushroom Marsala Basil Pesto Roasted Garlic & Truffle Butter +\$4	<i>additions</i>	Fresh Tomato Garlic · English Peas Spinach · Asparagus Broccoli Rabe Peppers · Brussels Kennett Square Wild Mushrooms*
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## 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

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