

SNACKS

Traditional Wedding Soup 9

Baked Oysters (6) 14

Lemon, garlic, parmesan cheese, panko

Risotto Balls 13

Chef's daily feature...ask your server for details!

Cast Iron 'Scorched' Calamari 13

House marinade, spicy arrabiata sauce, grilled garlic bread

Italian Baked Clams (6) 13

Top Neck Clams, casino style, parmesan topping

Not Your Nona's Shrimp (5) 17

Chilled jumbo shrimp with Nona's extra super spicy cocktail sauce

Oysters on the Half Shell 1/2 doz 15 | doz 27

Daily selection, mignonette, cocktail, lemon

SALADS

Classic Caesar Salad 8/12

Hearts of romaine, parmesan, baked croutons, anchovies

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, cappicola, salami with sweet and cherry peppers, iceberg lettuce and house made Italian dressing

Vegetarian

Farmer's Plate 19

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

Roasted Vegetables with Chickpeas & Farro 21

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

SMALL PLATES

Housemade Garlic Bread

Pesto, parmesan, marinara

Prosciutto Wrapped Asparagus 13

Baked asparagus, Fontina, aged Balsamic, EVOO

Fried Calamari 13

Lightly fried, lemons, capers, artichokes, lemon pepper aioli

"Sazio Board"

Daily meats, cheese & accoutrements

Fried Mozzarella 9

Panko, herbs, parmesan, house marinara

1 lb. Kobe Meatball *great for sharing!* 19

San Marzano marinara, ricotta

Wild Mushroom Crostini 9

Gouda, bacon & rosemary

Charred Octopus 18

Spanish octopus, roasted fingerling potatoes, chimichurri

Pan Roasted P.E.I. Mussels 15

Spicy Fra Diavolo sauce, grilled garlic bread

Freshly Baked Stone Fired Pizza

The Neopolitan 14

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

Roasted Vegetable 16

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

Sweet Pepper & Spicy Italian Sausage 16

housemade red sauce, mozzarella

PASTA

Linguine & Clams 22

Middle neck clams, garlic wine, herbs, clam broth, crushed red pepper, grilled garlic bread

Bolognese 25

Hearty family recipe with fresh Kobe beef

Sazio Tortellini 21

Savory blush sauce, guanciale, English peas

Lobster Ravioli (6) 28

Maine lobster ravioli, sautéed spinach, creamy lobster sauce

Mushroom Ravioli 28

tossed with asparagus & cherry tomatoes in a silky corn cream sauce, topped with jumbo shrimp

Seafood Lasagna 27

A house favorite, shrimp, scallops, béchamel lobster sauce

Jumbo Shrimp Scampi 28

White wine butter, garlic, shallot, spinach, crushed red pepper, fresh herbs, parmesan, linguini, grilled bread

Manicotti 24

Stuffed with spicy Italian sausage, kale, ricotta cheese & garlic, topped with mozzarella & marinara & baked

Shrimp Fra Diavolo 28

Jumbo shrimp tossed in spicy fra diavolo sauce & linguini, parmesan, grilled bread

Seafood Alfredo 32

Crab meat & shrimp tossed with decadent Alfredo sauce and pasta

Cioppino 29

Mussels, shrimp, clams with peas in a tomato broth over linguini

***Substitute your pasta with fresh zoodles! \$2**

LARGE PLATES

Simply Grilled or Broiled

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

Day Boat Sea Scallops 36 • Salmon 26

Macadamia Nut & Parmesan Crusted Halibut 36

With lemon dill cream, roasted asparagus & fingerling potatoes

Crab Cakes 39

twin jumbo lump crab cakes served with lemon pepper aioli, cocktail sauce and your choice of one addition

Eggplant Parmesan 21

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

Chicken Parmesan 24

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

Veal Parmesan 34

Veal cutlets, Italian herb crusted, mozzarella, San Marzano marinara, choice of one addition.....**Ron Goldberg Style 47**

Chicken Milanese 24

Pan fried chicken, arugula, parmesan, mozzarella, plum tomato, lemon-thyme, choice of one addition

Veal Milanese 41

Pan fried bone-in veal chop, arugula, parmesan, mozzarella, cherry tomato, lemon-thyme, choice of one addition

Swordfish Puttanesca 27

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

Marsala 34/24

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

Steak House STYLE MEAT SELECTIONS

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

custom cut, 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 ONE

split 1 lb. Maine lobster, spicy fra diavolo sauce, linguine MKT

TO SHARE

two, split 1 lb. Maine lobsters, spicy fra diavolo sauce, linguine MKT



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

ADDITIONS /8

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









WHITE WINE

	gl	btl	1/2 pour
IL NIDO pinot grigio 2019 · italy	9	34	
KELLEREI pinot grigio 2019 · alto aldage, italy	12	46	
PARLOVINI moscato 2018 · italy	9	34	
LES BOURSICOTTES sancerre 2019 · france	16	63	
FANTINI chardonnay 2019 · italy	10	38	
SAINT K FLOWER BOMB malvasia bianca 2020 · paso robles 	20	78	10
TRUCHARD chardonnay carneros 2018 · napa valley 	17	62	9
PALLISADE sauvignon blanc 2020 · maule valley, chile	9	34	
EMPIRE ESTATE reisling 2018 · fingerlakes	9	36	
DOMAINE VINCENT BACHELET  chassagne-montrachet blanc 2019 · france	35	140	18
DESPERADA "FRAGMENT"  sauvignon blanc 2019 · central coast, california	16	64	8

ROSÉ WINE

OUT EAST rosé 2020 · côtes de provence	10	42	
J DE VILLEBOIS SANCERRE rosé 2020 · france	12	48	

RED WINE

CASTILLO DE FARNETELLA chianti colli senesi 2016 · italy	10	40	
ORIN SWIFT DEPARTMENT 66 OTHERS grenache 2015 · france	14	58	
FIELD RECORDINGS FICTION red blend · paso robles	11	42	
TERRE DI EVA montepulciano d'abruzzo 2017 · italy	11	42	
BOGLE VINEYARDS old vine zinfandel 2017 · california	10	39	
WINES OF SUBSTANCE cabernet 2018 · columbia valley	10	39	
ORIN SWIFT PALERMO cabernet sauvignon 2017 · st. helena 	27	107	14
WONDERWALL pinot noir 2018 · paso robles	14	54	
MICHAEL SULBERG merlot reserve 2018 · morgan hill, ca	12	44	
FATTORIA DI BASCIANO chianti rufina riserva 2013 · italy 	17	68	9
OLIANAS cannonau 2019 · sardegna, italy	10	40	
FRANCO SERRA piemonte pinot noir 2018 · italy	9	35	
JEAN LUC COLOMBO chateaufeuf du pape 2016 · france 	25	102	13
DESPARADA SACKCLOTH & ASHES  red blend 2019 · central coast, california	23	95	12
DOMAINE DUPUY DE LÔME bandol rouge 2017 · france 	19	75	10
LA SOGARA amarone della valpolicella 2016 · italy 	24	96	13
LITTLE MAD BIRD malbec 2019 · mendoza, argentina	11	44	
JEAN LUC COLOMBO CORNAS LES RUCHETS  syrah 2015 · rhone, france	35	140	18
ORIN SWIFT 8 YEARS IN THE DESERT  red blend 2019 · california	25	99	13

 Served From Our House Cruvinet

COCKTAILS

ITALIAN MARGHERITA 15
el velo reposado, amaretto, sugar salt rim

FUMO MARTINI 12
smoked tito's vodka, mozzarella & sopressata stuffed olives

SAZIO 75 12
rock town grapefruit vodka, limoncello, champagne

APEROL SPRITZ 11
cortefresca prosecco, aperol, blood orange saffron liqueur, soda water

OLD FASHIONED 12
james e pepper bourbon, orange bitters

SAZIO MANHATTAN on the rocks 12 · up 14
james e pepper rye bourbon, rosso vermouth, cherry bitters

BADA BING 14
empress gin, lillet blanc, cointreau, lemon juice

GRANADILLA 14
tequila reposado, passion fruit liqueur, lime juice, simple syru

FRIZZANTE LA SUSINA 12
plum gin fizz

CAFFE FREDDO 16

espresso vodka, chocolate whiskey, espresso, french vanilla oat milk, topped with a scoop of chocolate gelato and whipped cream

Switch it up with your choice of Peanut Butter Whiskey -or- Caramel Turtle Whiskey!

BUBBLES

CORTEFRESCA

prosecco
8 32

CHARLES DE FERRE

brut reserve
9 35

BELLINO

prosecco rosé
12

FRICO LAMBRUSCO

sparkling wine, italy
11

Sangria

your choice of red or white,
fresh to order 10

BOTTLED beer

MILLER LITE pilsner 4
HEINEKEN pale lager 5
HEINEKEN N/A 5
PERONI pale lager 5
DOLOMITI italian lager 5

BEER in a can

TALL TALES
liquid denial wildberry sour · 6.5
BRICK WORKS
drop trowel IPA · 8
CALVERT BREWING
golden lager · 6
CALVERT BREWING
coffe milk stout · 6

MOCKtails

RICCARDO 7
coconut water, fresh lime juice, splash of ginger beer

KOMBUCHA DI FRAGOLA 7
strawberry lemon kombucha, fresh lime juice, splash of sprite



sazio

COASTAL ITALIAN SEAFOOD KITCHEN