

shellfish free



SNACKS + SMALL PLATES

Housemade Garlic Bread Pesto, parmesan, marinara	8
Wild Mushroom Crostini Gouda, bacon & rosemary	9
1 lb. Kobe Meatball San Marzano marinara, ricotta	19
Stone Fired Neopolitan Pizza Red sauce, fresh four-cheese, mozzarella blend, torn basil	14
Sweet Pepper & Spicy Italian Sausage Housemade red sauce, mozzarella	16
Marinated Olives Taggiasca, Castelvetroano & Gaeta olives, citrus and herb olive oil	9
Spicy Pepperoni Pizza Arrabiata sauce	16
Cacio e Pepe Fried Brussels Sprouts Creamy black pepper and parmesan	12

SALADS

Sazio Caprese Vine ripe tomatoes, creamy burrata, fresh mozzarella, basil, evoo, sea salt, balsamic reduction, cracked pepper	14
Chopped Antipasto Imported Italian ham, provolone cheese, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing	15

ADDITIONS

Italian Green Beans • Truffle Creamed Corn*
Roasted Asparagus • Fried Brussels
Garlic Meyer Lemon Sautéed Spinach
Kennett Square Wild Mushrooms*
Meatballs & Marinara • Garlic Broccolini

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.

ENTRÉES

Simply Grilled or Broiled Day Boat Sea Scallops 38 • Salmon 26 Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccolini -OR- garlic parmesan polenta, spring succotash, lemon, sea salt, salsa verde	
Farmer's Plate Garlic broccolini, fried brussels, crispy fingerling potatoes, garlic meyer lemon sautéed spinach, linguine & marinara	19
Bolognese Hearty family recipe made with fresh Kobe beef	26
Sazio Tortellini A favorite savory blush sauce, guanciale, English peas	22
12 oz. Bone-In Veal Chop Brown sugar & espresso rub, cacio e pepe brussels sprouts	41
12 oz. Bone-In Pork Chop Mint berry agro dolce, Italian green beans with Kennett Square mushrooms & shallots	29
12 oz. NY Strip Steak Blistered tomato herb salsa, asparagus, crispy fingerling potatoes	42
Manicotti Spicy Italian sausage, kale, ricotta cheese & garlic, mozzarella, marinara & baked	25
Stuffed Artichoke Spinach, olives, roasted bell pepper, farro, lemon caper sauce, fingerling potatoes	23

TRADITIONAL PLATES

Chicken 26 • Eggplant 23
Veal Cutlet 36 • Veal Chop 41

Parmesan

Italian herb crusted, mozzarella, San Marzano marinara, over linguini

Milanese

Italian herb crusted, arugula, Parmesan, mozzarella, cherry tomato, lemon-thyme, over fingerlings

Marsala

Kennett Square wild mushrooms, hearty marsala sauce, goat cheese and wild mushroom risotto

dairy free



SNACKS + SMALL PLATES

Oysters on the Half Shell Daily selection, mignonette, cocktail, lemon (half dozen or full dozen)	17/30	Chopped Antipasto Imported Italian ham, provolone cheese, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing	15
Cast Iron 'Scorched' Calamari House marinade, spicy arrabiata sauce, grilled garlic bread	15	Marinated Olives Taggiasca, Castelvetroano & Gaeta olives, citrus and herb olive oil	9
Charred Octopus Spanish octopus, roasted fingerling potatoes, chimichurri	19		

ENTRÉES

Simply Grilled or Broiled Day Boat Sea Scallops 38 • Salmon 26

Served with Sazio salsa verde, sea
salt, lemon, fingerling potatoes & broccolini

-OR- spring succotash,
lemon, sea salt, salsa verde

Farmer's Plate 19

Garlic broccolini, fried brussels, crispy fingerling
potatoes, garlic meyer lemon sautéed spinach, linguine with garlic & oil

Marsala 36/26

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

12 oz. NY Strip Steak 42

Blistered tomato herb salsa, asparagus, crispy fingerling potatoes

12 oz. Bone-In Veal Chop 41

Brown sugar & espresso rub, fried brussels sprouts

12 oz. Bone-In Pork Chop 29

Italian green beans with Kennett square mushrooms and shallots

ADDITIONS

Italian Green Beans · Roasted Asparagus
Garlic Meyer Lemon Sautéed Spinach · Crispy Fingerling Potatoes
Fried Brussels · Linguini with Garlic & EVOO

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gluten free



SNACKS + SMALL PLATES

Oysters on the Half Shell	17/30
Daily selection, mignonette, cocktail, lemon (half dozen or full dozen)	
Cast Iron 'Scorched' Calamari	15
House marinade, spicy arrabiata sauce	
Charred Octopus	19
Spanish octopus, roasted fingerling potatoes, chimichurri	
Pan Roasted P.E.I. Mussels	15
Spicy Fra Diavolo sauce	
Marinated Olives	9
Taggiasca, Castelvetroano & Gaeta olives, citrus and herb olive oil	
Cacio e Pepe Fried Brussels Sprouts	12
Creamy black pepper and parmesan	

SALADS

Sazio Caprese	14
Vine ripe tomatoes, creamy burrata, fresh mozzarella, basil, evoo, sea salt, balsamic reduction, cracked pepper	
Chopped Antipasto	15
Imported Italian ham, provolone cheese, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing	

ADDITIONS

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

ENTRÉES

Simply Grilled or Broiled Day Boat Sea Scallops 38 • Salmon 26

Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccolini

-OR- garlic parmesan polenta, spring succotash, lemon, sea salt, salsa verde

Farmer's Plate	19
Garlic broccolini, fried brussels, crispy fingerling potatoes, garlic meyer lemon sautéed spinach, gluten free penne & marinara	
Chicken Parmesan	26
Grilled chicken, mozzarella, San Marzano marinara, gluten free penne	
Veal Parmesan	36
Grilled veal cutlets, mozzarella, San Marzano marinara, gluten free penne	
Bolognese	26
Hearty family recipe made with fresh Kobe beef & gluten free penne	
Linguine & Clams	23
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	
Shrimp Fra Diavolo	29
Jumbo shrimp tossed in spicy fra diavolo sauce & gluten free penne, parmesan	
Cioppino	32
Mussels, shrimp, clams & peas in a tomato broth over gluten free penne	
Marsala	36/26
Veal or Chicken, Kennett Square wild mushrooms, hearty marsala sauce, over gluten free penne, choice of one addition	
12 oz. Bone-In Veal Chop	41
Brown sugar & espresso rub, cacio e pepe brussels sprouts	
12 oz. Bone-In Pork Chop	29
Mint berry agro dolce, Italian green beans with Kennett square mushrooms and shallots	
12 oz. NY Strip Steak	42
Blistered tomato herb salsa, asparagus, crispy fingerling potatoes	

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