

SNACKS

Soup of the Day MKT

Baked Oysters (6) 16

Lemon, garlic, parmesan cheese, panko

Risotto Balls 13

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

Cast Iron 'Scorched' Calamari 15

House marinade, spicy arrabiata sauce, grilled garlic bread

Italian Baked Clams (6) 13

Top Neck Clams, casino style, parmesan topping

Marinated Olives 9

Taggiasca, Castelvetro and Gaeta olives, citrus and herb olive oil

Nona's Shrimp Cocktail 17

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

Oysters on the Half Shell
1/2 doz 17 | doz 30

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

Chopped Antipasto 15

Imported Italian ham, Provolone cheese, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing

SMALL PLATES

Housemade Garlic Bread 8

Pesto, parmesan, marinara

Fried Calamari 15

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

Cacio E Pepe Fried

Brussels Sprouts 12

Creamy black pepper & Parmesan

Wild Mushroom Crostini 9

Gouda, bacon & rosemary

Fried Mozzarella 9

Panko, herbs, parmesan, house marinara

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

San Marzano marinara, ricotta

Charred Octopus 19

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

Spicy Pepperoni 16

Arrabiata sauce

Sweet Pepper & Spicy Italian Sausage 16

Housemade red sauce, mozzarella

TRADITIONAL PLATES

Chicken 27 • **Veal Cutlet** 41 • **Eggplant** 23
Veal Chop 49

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

Piccata

Italian herb crusted, white wine, capers, lemon, butter, wild mushroom risotto

Chef's Seasonal Fish 

Catch of the Day MKT • **Day Boat Sea Scallops** 42

Salmon 28 • **Crab Cakes** 36 • **Halibut** MKT

Sazio salsa verde, sea salt, lemon, fingerling potato & broccolini

-OR-

Summer vegetables, roasted corn, squash, zucchini, cherry tomato, lobster sauce

 **VEGETARIAN**

Farmer's Plate 19

Garlic broccolini, charred brussels, crispy fingerling potatoes, garlic Meyer lemon sautéed spinach, linguine & marinara

Steak House STYLE MEAT SELECTIONS

8 oz. Prime Filet 54

Asparagus, crispy fingerling potatoes, garlic butter

12 oz. Bone-In Veal Chop 49

Brown sugar & espresso rub, cacio e pepe brussels sprouts, garlic rosemary chutney

12 oz. Bone-In Pork Chop 29

Mint berry agro dolce, Italian green beans with Kennett Square mushrooms & shallots

ADDITIONS ^{/9}

Italian Green Beans

Linguine & Marinara

Truffle Creamed Corn*

Garlic Broccolini

Roasted Asparagus

Truffle Parm Crispy

Fingerling Potatoes

Garlic Meyer Lemon

Sautéed Spinach

Kennett Square

Wild Mushrooms*

Meatballs Marinara

Lobster Carbonara  44

House smoked bacon, shallots, garlic, Parmesan, buccatini

Jumbo Shrimp Scampi 28

Shrimp, lemon butter, white wine, spinach, linguine

Linguine & Clams 23

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

Bolognese 26

Hearty family recipe with fresh Kobe beef

Sazio Tortellini 22

Savory blush sauce, guanciale, English peas

Manicotti 25

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

Shrimp Fra Diavolo 29

Jumbo shrimp, spicy fra diavolo sauce, penne pasta, Parmesan

Cioppino 32

Mussels, shrimp, fish, clams, peas, tomato broth, over linguini

Pasta

Add Italian Bread Loaf \$5

great for sharing!

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



Sazio





COASTAL ITALIAN SEAFOOD KITCHEN

32 Lake Avenue
Rehoboth Beach, DE
saziorehoboth.com



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.







WHITE WINE

	gl	btl	1/2 pour
IL NIDO pinot grigio 2019 • italy	11	40	
MANOIR DE LA FIRETIERE chardonnay • france	11	42	
ULTIMA TULIE chardonnay 2018 • santa maria, california 	22	78	11
HENDRY chardonnay • napa valley 	26	100	13
PARLOVINI moscato 2018 • italy	9	34	
LES BOURSICOTTES sancerre 2019 • france	16	63	
CLINE viognier • north coast, california	9	34	
NIK WEIS MOSEL urban riesling • germany	11	40	
DOMAINE VINCENT BACHELET  chassagne-montrachet blanc 2019 • france	35	140	18
DESPERADA "FRAGMENT"  sauvignon blanc 2019 • central coast, california	16	64	8
TRIONE RIVER ROAD RANCH sauvignon blanc 2020 • california	16	63	
KIM CRAWFORD sauvignon blanc • new zealand	13	48	
PALLISADE sauvignon blanc 2020 • maule valley, chile	9	34	
CONTI DI SAN BONIFACIO pinot grigio • italy	10	36	

ROSÉ WINE

ZAZA GARNACHA rosé • spain	9	34	
DOMAINE SAINT MITRE cuvee rosé • france	14	56	

RED WINE

FIELD RECORDINGS FICTION red blend • paso robles	11	42	
TERRE DI EVA montepulciano d'abruzzo 2017 • italy	11	42	
BOGLE VINEYARDS essential red • california	10	39	
WILD & WILDER THE OPPORTUNIST shiraz 2019 • australia	11	42	
FRESCOBALDI CASTELGIOCONDO  brunello di montalcino 2016 • italy	28	112	14
LITTLE MAD BIRD malbec 2019 • mendoza, argentina	11	44	
CLINE FOG SWEPT pinot noir • north coast, california	18	70	
WONDERWALL pinot noir 2018 • paso robles	14	54	
PRIDE MOUNTAIN VINEYARDS merlot • napa/sonoma 2018 	30	120	15
ORIN SWIFT MACHETTE petit syrah • california 	23	90	12
PERATA VINEYARDS cabernet sauvignon 2013 • napa valley 	24	96	12
WINES OF SUBSTANCE cabernet 2018 • columbia valley	10	39	
POGGIO MAESTRINO SPAGGIOLE sangiovese • italy	10	40	
VALLIS DEI amarone della valpolicella 2017 • italy 	28	110	14
HERMAN STORY, SMASH CITY pinot noir • paso robles	27	105	
BOOKER OUBLIE red blend 2017 • paso robles 	27	105	
PAROLVINI merlot • italy	12	44	

 Served From Our House Cruvinet

VINO A SORPRESA *What's new on our rotating tap?*
ASK YOUR SERVER FOR DETAILS!

cocktails

ORANGE FRANTUMARE 13
tito's, orange liqueur, orange bitters - orange crush with some class!

MILAN MULE 13
effen cucumber vodka, ginger beer, lime, fresh mint

SOPRANO SIPPER 15
casamigos reposado, orange liqueur, fresh lime, agave, raw sugar & salt rim

MELON COOLER 13
grey goose watermelon basil essence, limoncello, fresh watermelon, basil

OLD FASHIONED 13
james e pepper bourbon, black walnut bitters, demerara

SAZIO Sangria 13
white or red wine, apple brandy, triple sec, passionfruit

SAZPRESSO MARTINI 14
vanilla vodka, kahlua, espresso, tonka bean zest

FUMO MARTINI 14
smoked epiphany vodka, stuffed olives (mozzarella & soppressata)

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

SOME LIKE IT HOT 13
tanteo jalapeno infused tequila, fresh lime, pineapple juice, jalapeno salt rim

BUBBLES

CANELLA
prosecco brut DOC
9 35

CHARLES DE FERRE
brut reserve
9 35

BELLINO
prosecco rosé
12

FRICO LAMBRUSCO
sparkling wine, italy
11

BOTTLED beer

MICHELOB ULTRA light lager 5
ST. PAULI GIRL N/A pale lager 5
DOLOMITI italian lager 5
LEINENKUGEL SUMMER SHANDY 5
STELLA ARTOIS italian lager 6

BEER in a can

BRICK WORKS
drop trowel IPA • 8
DOGFISH HEAD
blue hen pilsner • 5
EVIL GENIUS
#adulting guava IPA • 5

SPRITZ 13

THE GINGY SPRITZ
Champagne, ginger beer, lillet blanc

SAZIO SPRITZ
aperol, prosecco, saffron-orange liqueur, club soda

LAKE AVE SPRITZ
prosecco, chambord, club soda

NO Proof SIPPERS

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

POMARITA 7
pomegranate, club soda, lime, sugar rim



sazio

COASTAL ITALIAN SEAFOOD KITCHEN