

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, cappacola, 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

ENTRÉES

Simply Grilled or Broiled
Day Boat Sea Scallops 42 • Salmon 28
Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccolini

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	49
12 oz. Bone-In Pork Chop Mint berry agro dolce, Italian green beans with Kennett Square mushrooms & shallots	29
8 oz. Prime Filet Asparagus, crispy fingerling potatoes, garlic butter	54
Manicotti Spicy Italian sausage, kale, ricotta cheese & garlic, mozzarella, marinara & baked	25

TRADITIONAL PLATES

Chicken 27 • Eggplant 23
Veal Cutlet 41 • 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

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 Daily selection, mignonette, cocktail, lemon (half dozen or full dozen)	17/30	Chopped Antipasto Imported Italian ham, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing	15
Cast Iron 'Scorched' Calamari House marinade, Sazio salsa verde, 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 42 • Salmon 28

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

Farmer's Plate 19

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

Marsala 41/27

Veal or Chicken, Kennett Square wild
mushrooms, hearty marsala sauce, over linguine

8 oz. Prime Filet 54

Asparagus, crispy fingerling potatoes

12 oz. Bone-In Veal Chop 49

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 42 • Salmon 28
Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccolini

Farmer's Plate	19
Garlic broccolini, fried brussels, crispy fingerling potatoes, garlic meyer lemon sautéed spinach, gluten free penne & marinara	
Chicken Parmesan	27
Grilled chicken, mozzarella, San Marzano marinara, gluten free penne	
Veal Parmesan	41
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	41/27
Veal or Chicken, Kennett Square wild mushrooms, hearty marsala sauce, over gluten free penne	
12 oz. Bone-In Veal Chop	49
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	
8 oz. Prime Filet	54
Asparagus, crispy fingerling potatoes, garlic butter	

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vegetarian




SNACKS + SMALL PLATES

Housemade Garlic Bread 8
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

ENTRÉES

Farmer's Plate  19
Garlic broccolini, fried brussels,
crispy fingerling potatoes, garlic meyer
lemon sautéed spinach, linguine with
garlic & olive oil

Stone Fired Neopolitan Pizza 14
Red sauce, fresh four-cheese
mozzarella blend, torn basil, EVOO

Baked Eggplant Parmesan 23
Italian herb crusted, mozzarella,
San Marzano marinara, choice of one addition

PASTA

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  · Linguine with Marinara
Linguine with Garlic & Olive Oil 
Truffle Creamed Corn* · Roasted Asparagus
Fried Brussels  · Garlic Broccolini 
Garlic Meyer Lemon Sautéed Spinach 
Kennett Square Wild Mushrooms*
Crispy Fingerling Potatoes 

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