

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** 31
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 48

Asparagus, crispy fingerling potatoes, garlic butter

12 oz. Bone-In Veal Chop 47

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

12 oz. Bone-In Pork Chop 28

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




32 Lake Avenue
Rehoboth Beach, DE
saziorehoboth.com

Pasta

Add Italian Bread Loaf \$5

great for sharing!

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

Lobster Carbonara  44
House smoked bacon, shallots, garlic, Parmesan, over pasta

Jumbo Shrimp Scampi 28
Shrimp, lemon butter, white wine, spinach, over pasta

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, pasta, Parmesan

Cioppino 32
Mussels, shrimp, fish, clams, peas, tomato broth, over pasta



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
PAROLVINI cabernet sauvignon • italy	11	42	
POGGIO MAESTRINO SPAGGIOLE sangiovese • italy	10	40	
HERMAN STORY, SMASH CITY pinot noir • paso robles	27	105	
BOOKER OUBLIE red blend 2017 • paso robles	27	105	
PAROLVINI merlot • italy 	12	44	
CHATEAU HAUT-LOGAT bourdeaux 2016	21	80	11

 Served From Our House Cruvinet

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

cocktails

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

OLD FASHIONED 13

james e pepper bourbon, black walnut bitters, demerara

PINK LADY 14

Empress Gin, elderflower liqueur, lemon, simple

SMOOTH CRIMINAL 13

Country Smooth bourbon infused with wild Italian Amarena cherries, sweet vermouth, cherry bitters served on the rocks

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, blue cheese stuffed olives

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
10 36

CHARLES DE FERRE

brut reserve
9 35

BELLINO

prosecco rosé
12

BOTTLED beer

MICHELOB ULTRA light lager 5
ST. PAULI GIRL N/A pale lager 5
DOLOMITI belgian 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

STRAWBERRY SMASH 8

Strawberries, fresh lemonade, mint

POMARITA 7

pomegranate, club soda, lime, sugar rim



sazio

COASTAL ITALIAN SEAFOOD KITCHEN