

SNACKS

Soup of the Day MKT

Risotto Balls 16

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

Middle Neck Clams, casino style, Parmesan topping

Marinated Olives 9

Taggiasca, Castelvetrano & Gaeta olives, citrus and herb olive oil

Nona's Shrimp Cocktail 17

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

Housemade Garlic Bread 8

Pesto, Parmesan, marinara

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

Beet & Goat Cheese Salad 14

Crumbled goat cheese, roasted beets, spring mix, dried cranberries, pomegranate seeds, cranberry & beet vinaigrette

Chopped Antipasto 15

Imported Italian ham, Provolone, capicola, salami, sweet peppers, iceberg lettuce, house made Italian dressing



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

32 Lake Avenue
Rehoboth Beach, DE
saziorhoboth.com

SMALL PLATES

Mediterranean Hummus 11

Tzatziki style, fried capers, pesto garlic bread

Fried Calamari 15

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

Pan Roasted P.E.I. Mussels 15

Spicy fra diavolo sauce, grilled garlic bread

Fried Mozzarella 9

Panko, herbs, Parmesan, house marinara

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

San Marzano marinara, ricotta

Charred Octopus 19

Tzatziki, tri-colored quinoa, couscous, fra diavolo sauce, blistered tomatoes, lemon

Freshly Baked Stone Fired Pizza

The Neopolitan 14
Red sauce, fresh four-cheese mozzarella blend, torn basil

Mushroom Pizza 16

Kennett Square mushrooms, mozzarella, white alfredo, arugula, balsamic glaze drizzle

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 • **Fluke** 29

Sazio salsa verde, zucchini, squash, asparagus

-OR-

Fall Hash of chopped fingerling potatoes, sweet potatoes, red onion, rosemary butter

VEGETARIAN

Artichoke Cacciatore 23

Artichokes, tomatoes, onion, garlic, white beans, kale

Pasta

Fluke Alfredo  29

Searched fluke, seasoned flour, sautéed spinach, lobster Parmesan sauce, basil chimichurri, bucatini

Add Italian Bread Loaf \$5

Everything seasoning, compound butter

great for sharing!

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

Linguine & Clams 23

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

Bolognese 26

House made, Kobe beef, fresh pappardelle

Sazio Tortellini 22

Guanciale, savory blush sauce, English peas

Manicotti 25

Spicy Italian sausage, kale, ricotta cheese, garlic, mozzarella, marinara

Shrimp Fra Diavolo 28

Jumbo shrimp, spicy fra diavolo sauce, Parmesan, penne

Lobster Carbonara  44

House smoked bacon, shallots, garlic, Parmesan, bucatini

Steak House/ Creekstone Farms STYLE MEAT SELECTIONS

8 oz. NY Strip 32

Sweet potato mash, fried brussel sprouts, seared pear, red wine rosemary reduction

12 oz. Bone-In Veal Chop 47

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

Porchetta 26

Roasted red peppers, garlic, red onion, goat cheese, couscous, tri-colored quinoa, tomato, saffron cream sauce

ADDITIONS /9

Italian Green Beans

Linguine & Marinara

Sweet Potato Mash

Garlic broccoli

Roasted Asparagus

True Parm Crispy Fingerling Potatoes

Garlic Meyer Lemon Sautéed Spinach

Fall Hash

Meatballs Marinara

Truffle Creamed Corn*



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	
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	
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	
FABLEIST ROSE CENTRAL COAST rosé • california	12	47	

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 SWEEP 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

 Sewed From Our House Cruwinet

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

cocktails

FENNEL FIZZ 13

rock town grapefruit vodka, grapefruit juice, fennel simple, grapefruit bitters, lime, soda, fennel salt rim

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

GREEN WITH ENVY 13

forager gin, green chartreuse, maraschino liqueur, cherry bitters, lime juice, black cherry

LA MADONNA 15

empress gin, Chambord, lemon juice, blackberry puree, blackberry/lemon wheel garnish

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

MAMA MIA 14

tanteo jalapeno tequila, blackberry puree, lime, simple syrup, pomegranate juice, jalapeno salt and sugar rim

ITALIAN STALLION 15

black cherry infused bourbon, vermouth blanco, vermouth rouge, black cherry bitters, bourbon cherry

BUBBLES

CANELLA

prosecco brut DOC
10 36

CHARLES DE FERRE

brut reserve
9 35

BELLINO

prosecco rosé
12

BOTTLED beer

ST. PAULI GIRL N/A pale lager 5

MICHELOB ULTRA light lager 5

PERONI italian lager 5

STELLA ARTOIS CIDRE 6

STELLA ARTOIS belgian lager 6

BEER in a can

BRICK WORKS

drop trowel IPA • 8

DOGFISH HEAD

blue hen pilsner • 5

BIG OYSTER BREWERY

Noir et Bleu • 9

SPRITZ 13

NONINO SPRITZ

nonino, prosecco, mint, soda, lemon wheel

SAZIO SPRITZ

aperol, prosecco, saron-orange liqueur, club soda

LAKE AVE SPRITZ

prosecco, chambord, club soda

NO Proof SIPPERS

LIMONATA 8

blackberry puree, fresh mint, lemonade



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN