

## 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

**Scallop Carbonara** 32

Pancetta, garlic, shallots, 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

**1/2 Rack of Lollipop Lamb** 32

Espresso black pepper rub, rosemary jam, tzatziki, mint peas and pancetta, tri-color quinoa, couscous

## 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  |          |
| SAINT MARTIN sancerre • france   | 14 | 56  |          |
| NIK WEIS MOSEL urban riesling • germany  | 11 | 40  |          |
| DOMAINE VINCENT BACHELET <br>chassagne-montrachet blanc 2019 • france     | 35 | 140 | 18       |
| DESPERADA "FRAGMENT" <br>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 <br>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, BOLT CUTTER pinot noir • paso robles                 | 29 | 115 |    |
| 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



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