

## 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 • **Pork Chop** 32

**Parmesan**

Italian herb crusted, mozzarella, San Marzano marinara, linguini

**Milanese**

Italian herb crusted, arugula, Parmesan, mozzarella, cherry tomato, lemon-thyme, fingerling potatoes

**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-**

Hash of chopped fingerling potatoes, parsnips, heirloom carrots, 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

**Butcher's Block** MKT

Daily special

## ADDITIONS/9

**Italian Green Beans**

**Linguine & Marinara**

**Sweet Potato Mash**

**Garlic Broccoli**

**Roasted Asparagus**

**Crispy Fingerling Potatoes**

**Garlic Meyer Lemon**

**Sautéed Spinach**

**Root Vegetable 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
CONTI DI SAN BONIFACIO pinot grigio • italy	10	36	
IL NIDO pinot grigio 2019 • italy	11	40	
REPLICA chardonnay • california	10	40	
ULTIMA TULIE chardonnay 2018 • santa maria, california 	22	78	11
HENDRY chardonnay • napa valley 	26	100	13
PAROLVINI moscato 2018 • italy	9	34	
SAINT MARTIN sancerre • france	14	56	
NIK WEIS MOSEL urban riesling • germany	11	40	
DOMAINE VINCENT BACHELET 	35	140	18
chassagne-montrachet blanc 2019 • france			
DESPERADA "FRAGMENT" 	16	64	8
sauvignon blanc 2019 • central coast, california			
TRIONE RIVER ROAD RANCH sauvignon blanc 2020 • california	16	63	
KIM CRAWFORD sauvignon blanc • new zealand	13	48	

## 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	
FATTORIA II MURO chianti • italy	11	44	
BOGLE VINEYARDS essential red • california	10	39	
WILD & WILDER THE OPPORTUNIST shiraz 2019 • australia	11	42	
FRESCOBALDI CASTELGIOCONDO 	28	112	14
brunello di montalcino 2016 • italy			
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, BOLT CUTTER red blend • 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

## 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  
DOLMITI italian lager 5  
STELLA ARTOIS CIDRE 6  
STELLA ARTOIS belgian lager 6

## BEER in a can

**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

## 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

## NO Proof SIPPERS

### LIMONATA 8

blackberry puree, fresh mint, lemonade



# Sazio

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