

shellfish free



SNACKS + SMALL PLATES

- Housemade Garlic Bread** 8
Pesto, parmesan, marinara
- 1 lb. Kobe Meatball** *great for sharing!* 19
San Marzano marinara, ricotta
- Stone Fired Neopolitan Pizza** 14
Red sauce, fresh four-cheese, mozzarella blend, torn basil
- Sweet Pepper & Spicy Italian Sausage** 16
Housemade red sauce, mozzarella
- Marinated Olives** 9
Taggiasca, Castelvetro & Gaeta olives, citrus and herb olive oil
- Charred Octopus** 19
Tzatziki, tri-colored quinoa, couscous, fra diavolo sauce, blistered tomatoes, lemon

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
- Beet & Goat Cheese Salad** 14
Crumbled goat cheese, roasted beets, spring mix, dried cranberries, pomegranate seeds, cranberry & beet vinaigrette

ADDITIONS

Italian Green Beans • Truffle Creamed Corn*
Roasted Asparagus • Fried Brussels
Garlic Meyer Lemon Sautéed Spinach
Meatballs & Marinara • Garlic Broccoli

ENTRÉES

Simply Grilled or Broiled Salmon 28
Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccoli

- Artichoke Cacciatore** 23
Artichokes, tomatoes, onion, garlic, white beans, kale
- Bolognese** 26
Hearty family recipe made with fresh Kobe beef
- Sazio Tortellini** 22
A favorite savory blush sauce, guanciale, English peas
- 12 oz. Bone-In Veal Chop** 49
Brown sugar & espresso rub, cacio e pepe brussels sprouts
- 8 oz. NY Strip** 32
Sweet potato mash, fried brussel sprouts, seared pear, red wine rosemary reduction
- Manicotti** 25
Spicy Italian sausage, kale, ricotta cheese & garlic, mozzarella, marinara & baked

TRADITIONAL PLATES

Chicken 27 • Eggplant 23
Veal Cutlet 41 • Pork Chop 32

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

Chopped Antipasto 15
Imported Italian ham, cappacola, salami
with sweet peppers, iceberg lettuce
and house made Italian dressing

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

ENTRÉES

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

Artichoke Cacciatore 23
Artichokes, tomatoes, onion, garlic, white beans, kale

Marsala 41/27
Veal or Chicken, Kennett Square wild
mushrooms, hearty marsala sauce, over linguine

12 oz. Bone-In Veal Chop 49
Brown sugar & espresso rub, fried brussels sprouts

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

Cast Iron 'Scorched' Calamari House marinade, spicy arrabiata sauce	15
Pan Roasted P.E.I. Mussels Spicy Fra Diavolo sauce	15
Marinated Olives Taggiasca, Castelvetroano & Gaeta olives, citrus and herb olive oil	9

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, cappicola, salami with sweet peppers, iceberg lettuce and house made Italian dressing	15

ADDITIONS

Italian Green Beans · Truffle Creamed Corn*
Fried Brussels · Roasted Asparagus · Garlic Broccoli
Garlic Meyer Lemon Sautéed Spinach

ENTRÉES

Simply Grilled or Broiled Day Boat Sea Scallops 31 • Salmon 28 Served with Sazio salsa verde, sea salt, lemon, fingerling potatoes & broccoli	
Chicken Parmesan Chicken (grilled or no breading), mozzarella, San Marzano marinara, gluten free penne	27
Veal Parmesan Veal cutlets (grilled or no breading), mozzarella, San Marzano marinara, gluten free penne	41
Bolognese Hearty family recipe made with fresh Kobe beef & gluten free penne	26
Linguine & Clams Middle neck clams, garlic wine, herbs, clam broth, crushed red pepper, gluten free penne	23
Shrimp Fra Diavolo Jumbo shrimp tossed in spicy fra diavolo sauce & gluten free penne, parmesan	29
Marsala Veal or Chicken, Kennett Square wild mushrooms, hearty marsala sauce, over gluten free penne	41/27
12 oz. Bone-In Veal Chop Brown sugar & espresso rub, cacio e pepe brussels sprouts	49
Artichoke Cacciatore Artichokes, tomatoes, onion, garlic, white beans, kale	23

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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

Artichoke Cacciatore 23
Artichokes, tomatoes, onion, garlic, white beans, kale

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
Peppers · Brussels

ADDITIONS

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

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