

# SHELLFISH FREE

## SALADS

### CAESAR 14

Hearts of romaine, Parmesan, baked croutons, anchovies

### CHOPPED ANTIPASTO 15

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

### BURRATA SALAD 15

Burrata, baby arugula, fig, hazelnuts, zesty Italian dressing, honey

## SNACKS + SMALL PLATES

### GARLIC BREAD 8

Pesto, Parmesan, marinara

### STUFFED PEPPERS 9

Ground mild Italian sausage, mozzarella, fontina, poblanos

### SAZIO BRUSCHETTA 12

Homemade garlic bread, plum tomatoes, basil, extra virgin olive oil, Parmesan cheese

### 1 LB. KOBE MEATBALL *great for sharing* 19

San Marzano marinara, ricotta

### BRICK OVEN CIABATTA BREAD 7

EVOO, sea salt, grated Parmesan, herb compound butter

## STONE BRICK OVEN PIZZA

### THE NEAPOLITAN PIZZA 14

Red sauce, fresh four-cheese mozzarella blend, torn basil

### BASIL PESTO 15

Pesto, mozzarella, cherry tomatoes, balsamic

### MUSHROOM PIZZA 16

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

## ADDITIONS 9/ea

### BROCCOLINI

### CACIO E PEPE ASPARAGUS

### TRUFFLE CREAMED CORN

## PRIMI

### PAPPARDELLE 26

Sazio signature Kobe beef bolognese, aged Parmesan

### TORTELLONI 22

Guanciale, savory blush sauce, English peas

## SECONDI

### CRISPY SKIN BRANZINO 29

Pistachio encrusted, lemon garlic butter green beans, truffle creamed corn

### FAROE ISLAND SALMON 28

Quinoa, butternut squash, dried cranberries, cranberry cream sauce

### 8 OZ FILET MIGNON 49

Cacio e pepe asparagus, bacon jam, garlic mojo, one shellfish free side

### DUROC PORK CHOP 33

Cannellini beans, escarole, bacon, apple cinnamon butter

## VEGETARIAN

### SPAGHETTI SQUASH 21

Garlic parmesan cream sauce, asparagus, paprika roasted pepitas

## CASA LINGA

### CHICKEN 28 • VEAL 41

#### PARMESAN

Pan seared, mozzarella, San Marzano marinara, linguini

#### MILANESE

Pan seared, arugula, Parmesan, mozzarella, cherry tomato, lemon-thyme, marbled potato

#### MARSALA

Kennett Square wild mushrooms, hearty Marsala sauce, risotto



sazio

COASTAL ITALIAN SEAFOOD KITCHEN

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

## SALADS

### CAESAR 14

Hearts of romaine, baked croutons, anchovies, oil & vinegar dressing

### CHOPPED ANTIPASTO 15

Imported Italian ham, capicola, salami, sweet peppers,  
iceberg lettuce, housemade Italian dressing

## SNACKS + SMALL PLATES

### CHARRED OCTOPUS 24

Patatas bravas, roasted broccolini, Harissa, green garlic aioli

### SCORCHED CALAMARI 15

Sautéed, lemons, capers, artichokes, lemon pepper aioli

### STUFFED PEPPERS 9

Ground mild Italian sausage, poblanos

## SECONDI

### CRISPY SKIN BRANZINO 29

Pistacio encrusted, sautéed lemon green beans,  
garlic sautéed asparagus

### CHESAPEAKE BAY CRAB CAKES 34

Harvest farro, apples, shallots,  
fennel, spinach, lemon zest

### FAROE ISLAND SALMON 28

Quinoa, butternut squash, dried cranberries

### 8 OZ FILET MIGNON 49

Bacon jam, sautéed asparagus, roasted marble potato

### DUROC PORK CHOP 33

Cannellini beans, escarole, bacon

## CASA LINGA

### CHICKEN 28 • VEAL 41

#### MILANESE

Pan seared, arugula, cherry tomato, lemon-thyme, marbled potato

#### MARSALA

Kennett Square wild mushrooms,  
hearty Marsala sauce, choice of pasta tossed in EVOO

## ADDITIONS 9/ea

### BROCCOLINI

### SAUTÉED ASPARAGUS



sazio

COASTAL ITALIAN SEAFOOD KITCHEN

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.

# GLUTEN FREE

## SALADS

### CAESAR 14

Hearts of romaine, Parmesan, anchovies

### BURRATA SALAD 15

Burrata, baby arugula, fig, hazelnuts, zesty Italian dressing, honey

### CHOPPED ANTIPASTO 15

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

## SNACKS + SMALL PLATES

### STUFFED PEPPERS 9

Ground mild Italian sausage, mozzarella, fontina, poblanos

### CHARRED OCTOPUS 24

Patatas bravas, roasted broccolini, Harissa, green garlic aioli

### SCORCHED CALAMARI 15

Sautéed, lemons, capers, artichokes, lemon pepper aioli

## PRIMI

Choose gluten free penne or fresh zoodles (+2).

### JUMBO SHRIMP PASTA 28

Jumbo shrimp, garlic white wine sauce, aged Parmesan, basil

### SEAFOOD PASTA 29

Shrimp, calamari, fish, shallots, blistered cherry tomato, garlic white wine

### CRAB PASTA 37

Crab meat, brown butter sauce, aged Parmesan, sautéed spinach

### BEEF BOLOGNESE 26

Sazio signature Kobe beef bolognese, Parmesan

### SAVORY BLUSH PASTA 22

Guanciale, savory blush sauce, English peas

### SPICY FRA DIAVOLO PASTA 29

Jumbo shrimp, spicy fra diavolo sauce, aged Parmesan

## SECONDI

### FAROE ISLAND SALMON 28

Quinoa, butternut squash, dried cranberries, cranberry cream sauce

### CRISPY SKIN BRANZINO 29

Pistachio encrusted, lemon garlic butter green beans, truffle creamed corn

### CHESAPEAKE BAY CRAB CAKES 34

Truffle creamed corn apples, shallots, fennel, spinach, lemon zest

### 8 OZ FILET MIGNON 49

Cacio e pepe asparagus, bacon jam, garlic mojo, one gluten free side

### DUROC PORK CHOP 33

Cannellini beans, escarole, bacon, apple cinnamon butter

## VEGETARIAN

### SPAGHETTI SQUASH 21

Garlic parmesan cream sauce, asparagus, paprika roasted pepitas

## ADDITIONS 9/ea

### BROCCOLINI

### CACIO E PEPE ASPARAGUS

### TRUFFLE CREAMED CORN



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

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.

# VEGETARIAN

## SALADS

### BURRATA SALAD 15

Burrata, baby arugula, fig, hazelnuts, zesty Italian dressing, honey

## SNACKS + SMALL PLATES

### GARLIC BREAD 8

Pesto, Parmesan, marinara

### VEGGIE FRITTO MISTO 9

Flash-fried zucchini, yellow squash, broccolini, artichokes, eggplant, Sicilian lemon-basil aioli

### FRIED MOZZARELLA 11

Panko, herbs, Parmesan, housemade marinara

### SAZIO BRUSCHETTA 12

Homemade garlic bread, plum tomatoes, basil, extra virgin olive oil, Parmesan cheese

## STONE BRICK OVEN PIZZA

### THE NEAPOLITAN PIZZA 14

Red sauce, fresh four-cheese mozzarella blend, torn basil

### BASIL PESTO 15

Pesto, mozzarella, cherry tomatoes, balsamic

### MUSHROOM PIZZA 16

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

## ENTRÉES

### SPAGHETTI SQUASH 21

Garlic parmesan cream sauce, asparagus, paprika roasted pepitas

### EGGPLANT PARMESAN 25

Italian herb crusted, mozzarella, San Marzano marinara, linguini or sub zoodles (+2)

### EGGPLANT MILANESE 25

Italian herb crusted, arugula, Parmesan, mozzarella, cherry tomato, lemon-thyme, roasted marble potato

## ADDITIONS 9/ea

### BROCCOLINI

### CACIO E PEPE ASPARAGUS

### TRUFFLE CREAMED CORN



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.