

ANTIPASTI & INSALATA

SOUP/SALAD

ZUPPA DEL GIORNO 9

Chef's soup of the day,
ask your server for details

CAESAR 14

Hearts of romaine, Parmesan,
baked croutons, 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



STONE BRICK OVEN PIZZA

THE NEAPOLITAN 14

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

BASIL PESTO 15

Pesto, mozzarella, cherry tomatoes, balsamic

MUSHROOM 16

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



SNACKS

GARLIC BREAD 8

Pesto, Parmesan, marinara

VEGGIE FRITTO MISTO 9

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

RISOTTO BALLS 16

Chef's daily feature...
ask your server for details!

SMALL PLATES

FRIED MOZZARELLA 11

Panko, herbs, Parmesan,
housemade 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

CHARRED OCTOPUS 24

Patatas bravas, roasted
broccoli, Harissa,
green garlic aioli

CRISPY CALAMARI 15

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

great for sharing

1 LB. KOBE MEATBALL 19

San Marzano marinara, ricotta

PRIMI

Substitute your pasta for fresh zoodles +2.00 (*Gluten Free*)

LINGUINI 28

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

SPAGHETTI ALLSO SCOGLIO 28

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

CRAB RAVIOLI 37

Brown butter, crab meat, aged Parmesan,
sautéed spinach, crispy prosciutto

PAPPARDELLE 26

Sazio signature Kobe beef bolognese,
aged Parmesan

TORTELLONI 22

Guanciale, savory blush sauce, English peas

GEMELLI 29

Jumbo shrimp, spicy fra
diavolo sauce, aged Parmesan

ADD BRICK OVEN CIABATTA 7

EVOO, sea salt, grated Parmesan,
herb compound butter

SECONDI

MARE

from the sea

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

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

CARNE

from the land

8 OZ FILET MIGNON 49

Fried smoked Gouda polenta cakes, cacio e pepe
asparagus, bacon jam, garlic mojo

DUROC PORK CHOP 31

Cannellini beans, escarole, bacon,
apple cinnamon butter



VEGETARIAN

SPAGHETTI SQUASH 21

Garlic parmesan cream sauce, asparagus,
paprika roasted pepitas

CASA LINGA

house specialties

CHICKEN 28 • VEAL 41

EGGPLANT 25

PARMESAN

Italian herb crusted, mozzarella,
San Marzano marinara, linguini

MILANESE

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

MARSALA

Kennett Square wild mushrooms,
hearty Marsala sauce, risotto

ADDITIONS 9/ea

BROCCOLINI

SMOKED GOUDA POLENTA CAKE

TRUFFLE CREAMED CORN

CHARRED CACIO E PEPE ASPARAGUS

General Manager **Marissa Consalo**



sazio

COASTAL ITALIAN SEAFOOD KITCHEN

32 Lake Avenue • Rehoboth Beach, DE
302-226-1160 • saziorehoboth.com

Consuming raw or undercooked meats, poultry, shellfish or
eggs may increase your risk of food borne illness.

SPECIALTY COCKTAILS



SOPRANO SIPPER 17

Casa Noble Reposado, Chinola Mango, lime, agave, Grand Marnier float, salt rim

ITALIAN STALLION 16

Amarena cherry infused Elijah Craig Bourbon, sweet & dry vermouth, cherry bitters, bourbon cherry, rocks

SAZIO *Sangria* 13

Sazio's seasonal recipe. Ask your server for details

PEPPERONTINI 16

Long Hot Infused Stateside Vodka, pepperoncini brine, celery bitters, up

32 LAKE 15

Western Son Blueberry Vodka, white cranberry, lemon, Combier, blue glitter, up

FINOCCHIO FIZZ 15

Malfy Rosa Gin, lime, housemade fennel simple, Fever Tree Grapefruit Soda, fennel salt rim

SICILIAN SPRITZ 13

Housemade limoncello, Mionetto Brut Rosé, Fever Tree Sicilian Lemon Soda

NICE & SPICED 14

Spiced pear liqueur, E&J Apple Brandy, sparkling wine, brandy infused apple slice, club soda, lime

LIBERTY NEGRONI 15

Bluecoat Gin, maraschino cherry liqueur, Campari, sweet vermouth, orange peel, cherry, rocks

GOLDEN ANCHOR 16

Sailor Jerry Spiced Rum, Grand Marnier, lemon juice, honey simple, black lemon bitters, gold glitter, up

FIRESIDE MULE 13

Deep Eddy Cranberry Vodka, Fever Tree Blood Orange Ginger Beer, lime juice, cinnamon simple, cinnamon stick

WINE

White	glass	btl	1/2 pour	Red	glass	btl	1/2 pour
CONTI DI SAN BONIFACIO Pinot Grigio, Italy	12	44		NICODEMI 'LE MURATE' Montepulciano d'Abruzzo, Italy	12	44	
SKYSIDE Chardonnay, North Coast, CA	17	64		DOMINICO FRACCOLI Valpolicella Ripasso, Baby Amarone, Italy	23	88	12
FATTORIA IL MURO 'LAMA' Chardonnay, Tuscany, Italy	15	56		FATTORIA IL MURO 'SPIGALLO' Chianti, Tuscany, Italy	12	44	
CASTELLO DI MONSANTO, FABRIZIO BIANCHI Chardonnay, Italy	23	88	12	FIELD RECORDINGS 'FICTION' Red Blend, Paso Robles, CA	17	64	
SARACCO Moscato d'Asti, Italy	13	48		IL NIDO Cabernet Sauvignon, Italy	10	40	
CHARLES SMITH, 'KUNGFU GIRL' Riesling, Washington State	12	44		LEUTA TAU Super Tuscan, Italy	23	88	12
ALLEGRINI Lugana Oasi Mantellina, Soave, Italy	19	72	10	LITTLE MAD BIRD Malbec, Mendoza, Argentina	10	40	
FATTORIA IL MURO 'VERDONE' Vermentino, Italy	15	56		CONTI DI SAN BONIFACIO 'DOCET' Cabernet Sauvignon + Cabernet Franc, Tuscany Italy	27	104	14
CLAUDE MANCIAT Bourgogne Blanc, Chardonnay, France	18	70		GOLDENEYE Pinot Noir, Anderson Valley, CA	29	112	15
COLLI DI POIANIS Sauvignon Blanc, Colli Orientali, Italy	15	56		AVANTI Pinot Noir, Veneto, Italy	10	40	
IL NIDO Sauvignon Blanc, Friuli, Italy	10	40		FRANCO SERRA Barolo, Piedmont, Italy	27	104	14
CASA DI AMBRA 'LE NINFE' White Blend, Campania, Italy	19	72	10	GAIT Reserve Cabernet Sauvignon, Napa Valley, CA	22	82	11
CASTELLO BANFI 'PRINCIPESSA GAVIA' Gavi, Italy	13	48		DECOY Merlot, Sonoma Valley, CA	17	64	
SABBIONARE 'IL FILLETO' Verdicchio, Italy	14	52		HERMAN STORY 'MADE' Italian Red Blend, Paso Robles, CA	32	124	16
TERRES BLANCHES Sancerre, France	23	89	12	CHATEAU HAUT-LOGAT Bordeaux, France	21	80	11
Rosé				OLIVETTA Barbera, Piedmont, Italy	12	44	
TINTERO Rosato, Piedmont, Italy	13	48		CONTI DI SAN BONIFACIO 'MONTEREGIO' Sangiovese, Tuscany Italy	16	60	
SAINTE CROIX Rosé, Provence, France	15	56		ZENSA Primitivo, Puglia, Italy	12	44	

Served from our House Cruvinet

Bubbles

FREIXENET

Blanc de Blanc, Brut, Spain
10/gl • 40/btl

BRILLA

Prosecco, Italy
15/gl

MIONETTO

Prosecco Rosé, Italy
15/gl • 56/btl

ALFREDO BERTOLANI, DOLCE FIORE

Lambrusco Emilia, Italy
14/gl • 44/btl

BEER IN A CAN

FIDDLEHEAD 12

American IPA, Shelburne, VT

DOWNEAST 8

Original Cider, Boston, MA

TUCHER 9

Hefeweizen, Germany

EGGENBERG 10

Pilsner, Austria

BIG OYSTER 12

Whale Song, Sour, Lewes, DE

ATHLETIC BREWING FREE WAVE 8

Non-Alcoholic IPA, Milford, CT

BOTTLED BEER

PERONI 6

Italian lager

STELLA ARTOIS 6

Belgian lager

MILLER LITE 5

American Lager, Chicago, IL



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

NO PROOF Sippers

MAMA MIA 9
Fever Tree Sparkling Sicilian
Lemonade, iced tea, honey simple

CIAO BELLA 10
Fever Tree Blood Orange
Ginger Beer, cinnamon simple