

ANTIPASTI & INSALATA

SOUP/SALAD

ZUPPA DEL GIORNO 10

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

CAESAR 14

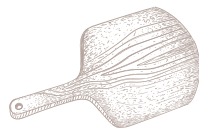
Hearts of romaine, Parmesan,
baked croutons, anchovies

BURRATA SALAD 18

prosciutto, mango chutney, basil

CHOPPED ANTIPASTO 16

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



STONE BRICK OVEN PIZZA

THE NEAPOLITAN 15

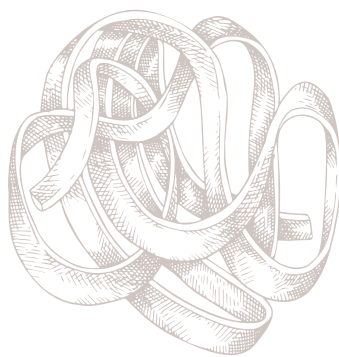
San Marzano marinara, fresh four-cheese
mozzarella blend, torn basil

BASIL PESTO 16

Pesto, mozzarella, cherry tomatoes, balsamic

MUSHROOM 17

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



SNACKS

GARLIC BREAD 8

Pesto butter, Parmesan, marinara

FRIED MOZZARELLA 12

Panko, herbs, Parmesan,
housemade marinara

VEGGIE FRITTO MISTO 9

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

RISOTTO BALLS 16

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

SMALL PLATES

BEEF CARPACCIO 16

Arugula, Parmesan, crispy capers,
truffle miso aioli

SAZIO BRUSCHETTA 14

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

CHARRED OCTOPUS 24

Patatas bravas, roasted
broccolini, 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 zucchini noodles+2.00 (*Gluten Free*)

LINGUINI 29

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

SPAGHETTI 36

Whole 1 lb. lobster, lobster cream
sauce, lemon, basil

RAVIOLI 39

Lemon brown butter, arugula,
lump crab, basil oil

PAPPARDELLE 26

Sazio signature Kobe beef bolognese,
aged Parmesan

TORTELLONI 23

Guanciale, savory blush sauce, English peas

GEMELLI 29

Jumbo shrimp, spicy fra
diavolo sauce, aged Parmesan

ADD BRICK OVEN CIABATTA 7

EVOO, sea salt,
herb compound butter

SECONDI

MARE

from the sea

FAROE ISLAND SALMON 32

Pistachio gremolata, quinoa,
shaved fennel & onion salad

WHOLE ROASTED BRONZINO 38

Acqua pazza, basil, grilled lemon

CHESAPEAKE BAY CRAB CAKES 34

farro, apple, shallots, fennel,
spinach, lemon zest, lemon pepper aioli

CARNE

from the land

8 OZ FILET MIGNON 49

Truffle cacio e pepe asparagus

DUROC PORK CHOP 34

Cannellini beans, escarole, bacon,
chimichurri

VEGETARIAN

ZUCCHINI NOODLES 21

Garlic parmesan cream sauce, asparagus

CASA LINGA

house specialties

CHICKEN 28 • VEAL 41 EGGPLANT 25

PARMESAN

Italian herb crusted, mozzarella,
San Marzano marinara, linguini

MILANESE

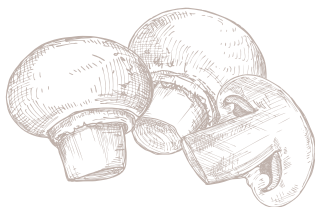
Italian herb crusted,
arugula, Parmesan, cherry tomato,
lemon-thyme, roasted marble potato

MARSALA

Kennett Square wild mushrooms,
hearty Marsala sauce, risotto

ADDITIONS 11/ea

BROCCOLINI • TRUFFLE CREAMED CORN
CHARRED TRUFFLE CACIO E PEPE ASPARAGUS



General Manager **Marissa Consalo**

Kitchen Manager **Rosme Marquez**

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



sazio
COASTAL ITALIAN SEAFOOD KITCHEN

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



SOPRANO SIPPER 17

Casamino’s Blanco, Chinola Mango,
pineapple juice, lime juice, agave,
Grand Marnier float, salt rim

ITALIAN STALLION 17

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

SAZIO *Sangria* 14

Sazio's seasonal recipe.
Ask your server for details.

PEPPERONTINI 17

Pepperoncini Infused Stateside Vodka,
pepperoncini brine, celery bitters, up

32 LAKE 16

Blueberry Infused Tito’s Vodka, Mionetto Prosecco
Rosé, white cranberry juice, lemon juice, simple, up
*Cocktails for a Cause! From June 1st– Sept 30th Tito’s will donate
\$1 to the Surfrider Foundation for every 32 Lake Tito’s cocktail sold!*

FINOCCHIO FIZZ 15

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

SICILIAN SPRITZ 14

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

BERRY SMASHING 15

High West Blended Bourbon, blueberry puree, mint
simple, lemon juice, black lemon bitters, rocks

CLEMENTINO SPRITZ 14

Caffo Clementino Della Piana, Joseph
Cartron Bergamote, tangerine juice,
Freixenet Blanc de Blancs, club soda

COOL AS A MULE 15

Effen Cucumber Vodka, St. Germain,
mint simple, lime juice, ginger beer

MIDSUMMER 75 16

Hendricks Midsummer Solstice Gin,
St. Germain, simple, Freixenet
Blanc de Blancs, Fever Tree
Sicilian Lemon Soda, twist

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	
MASO POLI Pinot Grigio, Trentino, Italy	18	68		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	
DESPARADA ‘EROS’ Chardonnay, Paso Robles, CA	19	72		DIAMONDS IN SPACE Cabernet, Paso Robles, CA	20	78	
SARACCO Moscato d'Asti, Italy	13	48		IL NIDO Cabernet Sauvignon, Italy	10	40	
ALLEGRINI  Lugana Oasi Mantellina, Soave, Italy	19	72	10	LEUTA TAU  Super Tuscan, Italy	23	88	12
FATTORIA IL MURO ‘VERDONE’ Vermentino, Italy	15	56		LITTLE MAD BIRD Malbec, Mendoza, Argentina	10	40	
COLLI DI POIANIS Sauvignon Blanc, Colli Orientalli, Italy	15	56		GOLDENEYE  Pinot Noir, Anderson Valley, CA	29	112	15
BOSA Sauvignon Blanc, Triveneto, Italy	10	40		AVANTI Pinot Noir, Veneto, Italy	10	40	
CASA DI AMBRA ‘LE NINFE’  White Blend, Campania, Italy	19	72	10	FRANCO SERRA  Barolo, Piedmont, Italy	27	104	14
CASTELLO BANFI ‘PRINCIPESSA GAVIA’ Gavi, Italy	13	48		GAIT  Reserve Cabernet Sauvignon, Napa Valley, CA	22	82	11
SABBIONARE ‘IL FILLETO’ Verdicchio, Italy	14	52		DECOY Merlot, Sonoma Valley, CA	17	64	
HIGHDEF RIESLING Mosel, Germany	12	44		HERMAN STORY ‘MADE’  Italian Red Blend, Paso Robles, CA	32	124	16
Rosé				CHATEAU HAUT-LOGAT  Bordeaux, France	21	80	11
TINTERO Rosato, Piedmont, Italy	13	48		OLIVETTA Barbera, Piedmont, Italy	14	52	
SAINTE CROIX Rosé, Provance, France	15	56		ZENSA Primitivo, Puglia, Italy	13	48	
DOMAINE DE LA PAULINE  Sancerre Rosé, Loire, France	23	88	12	CONTI DI SAN BONIFACIO ‘SUSTINET’  Syrah, Tuscany, Italy	30	116	15
				 Served from our House Cruvinet			

NO PROOF
Sippers

NO-PEROL SPRITZ 14

Mionetto Alcohol Removed Sparkling
Wine, Mionetto Aperitivo, tangerine
juice, club soda, orange twist

LA PALOMITA 12

Fever Tree Grapefruit Soda, agave, lime
juice, rocks, salt rim, lime twist

BLUEBERRY LEMON FIZZ 13

Fever Tree Sicilian Lemon Soda,
blueberry puree, mint simple,
lemon juice, lemon twist

MIONETTO 13/glass

Alcohol Removed Sparkling Wine

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

CAVATINA PEACH

Veneto, Italy
12/gl • 44/btl

BEER IN A CAN

FIDDLEHEAD 12

American IPA, Shelburne, VT

CAPE MAY BREWING CO. 8

Coastal Evacuation Double IPA,
Cape May, NJ

TUCHER 9

Hefeweizen, Germany

EGGENBERG 10

Pilsner, Austria

DOGFISH HEAD 7

Seaquench, Sour, Milton, DE

ATHLETIC BREWING
FREE WAVE 8

Non-Alcoholic IPA, Milford, CT

BOTTLED BEER

PERONI 6

Italian lager

MILLER LITE 5

American Lager, Chicago, IL



sazio

COASTAL ITALIAN SEAFOOD KITCHEN