

dolce

TORTA SETEVELLI 14

traditional italian birthday cake with seven layers of chocolate cake, chocolate & hazelnut mousse and chocolate ganache

FRIED OREOS 12

vanilla ice cream

LEMON RICOTTA BOMBOLINIS 12

cinnamon sugar, lemon anglaise

AFFOGATO 12

housemade vanilla or chocolate gelato* topped with fresh brewed espresso

Make it Boozy!

TIRAMISU 14

SCOOP OF GELATO 8

choice of vanilla or this week's selection

WEEKLY SORBET 8

the perfect ending to any meal - GF DF NF

Paired perfectly with Limoncello!

DESSERT *wines*

CHATEAU LA CAUSSADE

Sainte-Croix-Du-Mont 2015 France 8

floral and fruity with notes of mango, pineapple, and honey

FORNACELLE

Vin Santo Del Chianti Italy 9

notes of candied orange peel, caramel & hazelnut

QUINTA STA EUFÉMIA

Parada do Bispo, Portugal 17

10 year white port

QUINTA SANTA EUFÉMIA

Parada do Bispo, Portugal 15

7 year finest reserve tawny port

gocetto

COCKTAILS

AFFOGATO MARTINI 16

choice of gelato, sazipresso
martini, chocolate garnish

THAT'S AMORE 14

vanilla gelato, housemade limoncello, prosecco

BUTTER ME UP 16

skrewball whiskey, ballotin peanut butter chocolate
whiskey, crème de cacao, heavy cream, chocolate
drizzle, crushed reese's pieces rim

ITALIAN COFFEE 15

cappuccino with amaretto
& hazelnut, whipped cream

SAZIO IRISH COFFEE 15

baileys irish cream, jameson whiskey,
americano, whipped cream

DIGESTIF

SAZIO HOUSEMADE LIMONCELLO 14

AMARO MONTENEGRO 16

SIBONA Grappa 13

ROMANA Sambuca 11

ROMANA Black Sambuca 10

DISARONNO Amaretto 12

FRANGELICO Liqueur 12

AFTER DINNER

espresso

CAPPUCCINO 5⁵⁰

DOUBLE ESPRESSO 8

ESPRESSO 4

CAFE AMERICANO 4



sazio

COASTAL ITALIAN SEAFOOD KITCHEN