

ANTIPASTI & INSALATA

SALAD

CAESAR 14

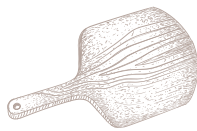
Hearts of romaine, Parmigiano, baked croutons, anchovies

BURRATA SALAD 19

Prosciutto, roasted beets, pomegranate, pistachio pesto

CHOPPED ANTIPASTO 16

Provolone, prosciutto, salami, sweet peppers, romaine 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

Focaccia, roasted garlic butter, Parmigiano, herb butter and marinara

FRIED MOZZARELLA 12

Panko, herbs, Parmigiano, housemade marinara

SEASONAL BRUSCHETTA 16

Whipped butternut squash ricotta, fig, pomegranate, spiced hazelnut granola, basil

SMALL PLATES

YELLOWTAIL TUNA CANNOLIS 19

Caviar, Calabrian chili, sushi grade tuna

FRITTO MISTO 16

Lightly fried calamari, zucchini, yellow squash, broccolini, artichokes, eggplant, lemon pepper aioli

CHARRED OCTOPUS 24

Cauliflower, black garlic purée, pomegranate seeds

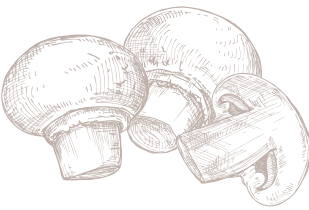
SCORCHED CALAMARI 15

Sautéed, tomato, Calabrian chili, farro, capers, parsley, chives, lemon

great for sharing

NONNA'S MEATBALLS 16

Focaccia, ricotta



PRIMI

	Half	Full
CRAB LINGUINI	26	52
Jumbo lump crab, lemon, cream, basil, toasted breadcrumbs		
SPAGHETTI	11	22
San Marzano tomato sauce, basil		
RIGATONI ALLA VODKA	14	28
Tomato cream sauce, Parmigiano		
BOLOGNESE	19	38
Pappardelle, traditional veal ragu, Parmigiano		

	Half	Full
LOBSTER FRA DIAVOLO	24	48
Spaghetti, spicy tomato sauce, brandy, basil		
MUSHROOM RISOTTO	19	38
Wild mushrooms, Marsala wine, Parmigiano		

BAKED PASTA 33

Creamy vodka and bolognese sauce, mozzarella, basil

family style option

Ask your server for this week's selection

SECONDI

MARE

from the sea

SALMON 29

Butternut squash purée, shaved apple fennel salad, spiced pumpkin seeds

WHOLE ROASTED BLACK SEABASS 38

Acqua pazza, basil, grilled lemon



CARNE

from the land

8 OZ FILET MIGNON 49

Truffle cacio e pepe fingerling potatoes, fig demi glaze

DUROC PORK CHOP 34

Creamy polenta, porcini jus, cannellini bean salad

CASA LINGA

house specialties

CHICKEN 28 • VEAL 41 • EGGPLANT 25

PARMIGIANO

Italian herb crusted, mozzarella, Parmigiano fonduta, San Marzano marinara, spaghetti

MARSALA

Wild mushrooms, marsala sauce, spaghetti

MILANESE

Italian herb crusted, arugula, Parmigiano, cherry tomato, lemon-thyme, roasted fingerling potato

ADDITIONS

11/each

FINGERLING POTATOES

Cacio e pepe

ASPARAGUS

Italian salsa verde

BROCCOLINI

Olive oil, lemon zest



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

General Manager **Eden Crowley** — Kitchen Manager **Isaac Shirey**

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

