



PRIVATE DINING





sazio

Atlas Restaurant Group presents a coastal Italian Seafood concept in Rehoboth Beach. Our menu features delicious pasta, fire-stone pizza and fresh baked bread.



COCKTAIL STYLE



3 OPTIONS	\$12 PER PERSON
4 OPTIONS	\$15 PER PERSON
5 OPTIONS	\$18 PER PERSON

PASSED HORS D'OEUVRES

SEASONAL BRUSCHETTA

SEASONAL ARANCINI

NONNA'S MEATBALLS

focaccia, ricotta

FRITTO MISTO

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

FRIED MOZZARELLA

panko, herbs, Parmigiano, housemade marinara

CHICKEN PARM BITES

Italian herb crusted, mozzarella, Parmigiano
fondua, san marzano marinara

STATIONARY

THE NEAPOLITAN

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

BASIL PESTO

pesto, mozzarella, cherry tomatoes, balsamic

MUSHROOM

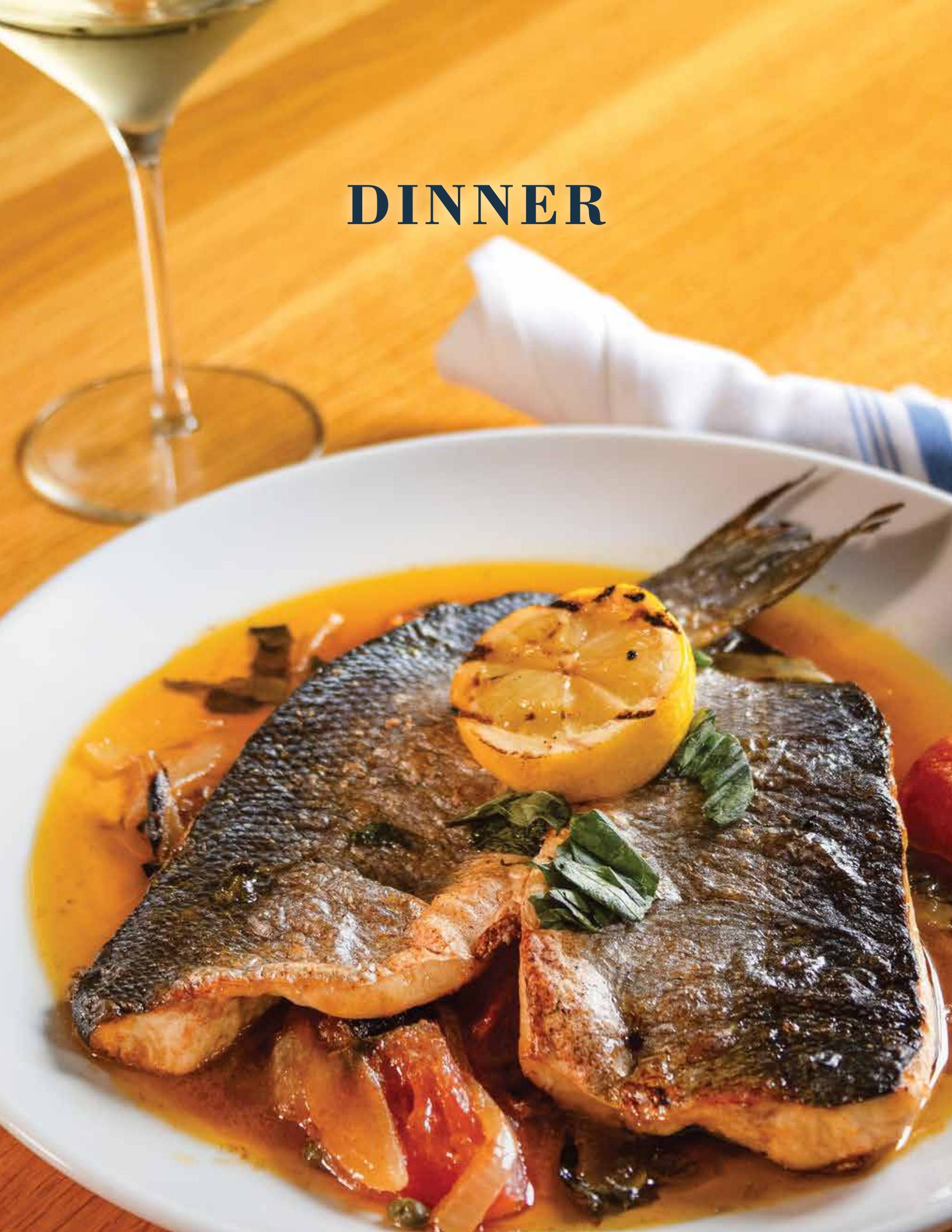
Kennett square mushrooms, mozzarella,
white alfredo, arugula, balsamic glaze drizzle

DESSERT

MINI TIRAMISU | MINI BOMBOLINIS | CANNOLI

**Pricing is subject to change based on availability and package modifications.*

DINNER



FLORENCE

\$55 PER PERSON

SHARED APPETIZERS

CAESAR SALAD

Hearts of romaine, Parmigiano reggiano, baked croutons, anchovies

NONNA'S MEATBALL

focaccia, ricotta

STONE BRICK OVEN PIZZA (choose one)

- **THE NEOPOLITAN**

San marzano marinara, fresh four cheese mozzarella blend, torn basil

- **BASIL PESTO**

pesto, mozzarella, cherry tomatoes, balsamic

- **MUSHROOM**

Kennett square mushrooms, mozzarella, white alfredo arugula, balsamic glaze drizzle

SHARED PASTA

RIGATONI ALLA VODKA

Tomato cream sauce, Parmigiano

BOLOGNESE

Pappardelle, traditional veal ragu, Parmigiano

CHOICE OF ENTRÉE

CHICKEN MARSALA

wild mushrooms, marsala sauce, spaghetti

CHICKEN PARMIGIANO

Italian herb crusted, mozzarella, Parmigiano fondua, san marzano marinara, spaghetti

SALMON

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

DUROC PORK CHOP

Creamy polenta, porcini jus, hazelnut vinaigrette

SHARED DESSERT

TIRAMISU

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VENICE

\$70 PER PERSON

SHARED APPETIZERS (choose three) =====

CAESAR SALAD

Hearts of romaine, Parmigiano reggiano, baked croutons, anchovies

NONNA'S MEATBALL

focaccia, ricotta

SEASONAL BRUSCHETTA

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

STONE BRICK OVEN PIZZA (choose one)

- **THE NEOPOLITAN**

San marzano marinara, fresh four cheese mozzarella blend, torn basil

- **BASIL PESTO**

pesto, mozzarella, cherry tomatoes, balsamic

- **MUSHROOM**

Kennett square mushrooms, mozzarella, white alfredo arugula, balsamic glaze drizzle

SHARED PASTA (choose two) =====

RIGATONI ALLA VODKA

Tomato cream sauce, Parmigiano

BOLOGNESE

Pappardelle, traditional veal ragu, Parmigiano

CRAB LINGUINI

Jumbo lump crab, lemon, cream, basil, toasted breadcrumbs

CHOICE OF ENTRÉE =====

CHICKEN MARSALA

wild mushrooms, marsala sauce, spaghetti

CHICKEN PARMIGIANO

Italian herb crusted, mozzarella, Parmigiano fondua, san marzano marinara, spaghetti

WHOLE ROASTED BLACK SEABASS

Acqua pazza, basil, grilled lemon

8 OZ. FILET MIGNON

Truffle cacio e pepe fingerling potatoes, fig demi glaze

SHARED DESSERT =====

TIRAMISU

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BEVERAGE SERVICE

At Sazio, we have an extensive wine list that has been crafted by our team. Please inquire about viewing our available wines and selecting bar service for your event.

All beverages, including beer, wine & cocktails are charged by consumption.

RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill prior to applying the deposit.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Sazio is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or to inquire for more information, please contact:

**VALERIA MARES
PRIVATE DINING MANAGER**

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