

ANTIPASTI & INSALATA

SALAD

CAESAR 14

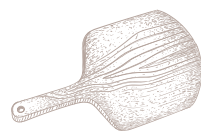
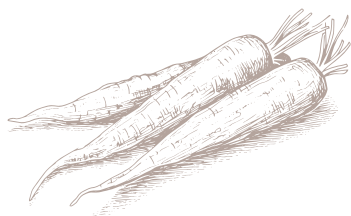
Hearts of romaine, Parmigiano, baked croutons, anchovies

PROSCIUTTO & MELON 17

Ricotta salata, basil, muglio syrup

ROASTED CARROT SALAD 19

Smoked ricotta, hazelnut vinaigrette, truffle honey



STONE BRICK OVEN PIZZA

THE NEAPOLITAN 15

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

RAMP PESTO 17

Mozzarella, pickled ramps, prosciutto

WILD MUSHROOM 17

Seasonal mushrooms, béchamel, arugula, truffle oil

SNACKS

GARLIC BREAD 8

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

FRIED MOZZARELLA 12

Panko, herbs, Parmigiano, housemade marinara

SEASONAL BRUSCHETTA 21

Italian guacamole, crab, lemon olive oil, sweet Calabrian dust

SMALL PLATES

CURED ORA KING SALMON TARTARE 19

Calabrian chili, herb yogurt, butter olives, lemon zest, smoked trout roe, crispy squid ink chip

FRITTO MISTO 16

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

NONNA'S MEATBALLS 16

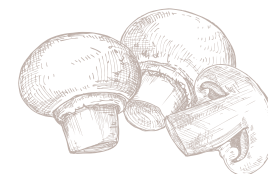
Focaccia, ricotta

SCORCHED CALAMARI 15

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

great for sharing

DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21



PRIMI

	Half	Full		Half	Full
CRAB LINGUINI	26	52	LOBSTER FRA DIAVOLO	24	48
Jumbo lump crab, lemon, cream, basil, toasted breadcrumbs			Spaghetti, spicy tomato sauce, brandy, basil		
SPAGHETTI	11	22	WILD RAMP RISOTTO	24	48
San Marzano tomato sauce, basil			Wild mushrooms, pickled ramps, ramp pesto, toasted pine nuts		
RIGATONI ALLA VODKA	14	28	RICOTTA GNOCCHI	19	38
Tomato cream sauce, Parmigiano			Confit rabbit, English peas, roasted baby carrots, Parmigiano		
BOLOGNESE	19	38			
Pappardelle, traditional veal ragu, Parmigiano					

SECONDI

MARE

from the sea

ORA KING SALMON 34

Herb yogurt, cucumber dill fennel salad, lemon

WHOLE ROASTED ROCKFISH 48

Acqua pazza, basil, grilled lemon



CARNE

from the land

8 OZ FILET MIGNON 52

Spiced baby carrots, gremolata

DUROC PORK CHOP 34

Spätzal, squash, apple butter

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

ROASTED WILD SHROOMS

Truffle miso butter



Sazio

COASTAL ITALIAN SEAFOOD KITCHEN

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

A customary gratuity of 20% will be added to all parties of 8 or more.

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

SPECIALTY COCKTAILS



SOPRANO SIPPER 17

Cazadores Reposado, 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

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 Sicilian Lemon Soda

CLEMENTINO SPRITZ 14

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

PEAR WITH ME 16

Titos Vodka, St. George's Spiced Pear Liqueur, E&J Apple Brandy, rosemary simple, up

ALL SPICED UP 16

Knob Creek Rye, Catoctin Creek Applejack, Cotton & Reed Allspice Dram, black walnut bitters, brown sugar simple, rocks

THE POLLINATOR 17

The Barker Company Cappuccino Martini, Sevez Honey Lavender Liqueur, up

ITALIAN 75 17

Project Optimist Tomato Water Gin, Aqua Perfecta Basil Eau de Vie, Freixenet Blanc de Blanc, celery bitters, basil simple, lemon

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	
FATTORIA IL MURO 'LAMA' Chardonnay, Tuscany, Italy	15	56		DOMINICO FRACCOLI Valpolicella Ripasso, Baby Amarone, Italy	23	88	12
CASTELLO DI MONSANTO, FABRIZIO BIANCHI Chardonnay, Italy	23	88	12	FATTORIA IL MURO 'SPIGALLO' Chianti, Tuscany, Italy	12	44	
DESPARADA 'EROS' Chardonnay, Paso Robles, CA	19	72		FIELD RECORDINGS 'FICTION' Red Blend, Paso Robles, CA	17	64	
SARACCO Moscato d'Asti, Italy	14	52		DIAMONDS IN SPACE Cabernet, Paso Robles, CA	20	78	
ALLEGRI Lugana Oasi Mantellina, Soave, Italy	19	72	10	IL NIDO Cabernet Sauvignon, Italy	10	40	
FATTORIA IL MURO 'VERDONE' Vermentino, Italy	15	56		LEUTA TAU Super Tuscan, Italy	23	88	12
COLLI DI POIANIS Sauvignon Blanc, Colli Orientali, Italy	15	56		LITTLE MAD BIRD Malbec, Mendoza, Argentina	10	40	
BOSA Sauvignon Blanc, Triveneto, Italy	10	40		GOLDENEYE Pinot Noir, Anderson Valley, CA	29	112	15
MIALI Single Vineyard Falanghina, Puglia, Italy	13	48		AVANTI Pinot Noir, Veneto, Italy	10	40	
TORNATORE Etna Bianco, Sicily, Italy	23	88	12	FRANCO SERRA Barolo, Piedmont, Italy	27	104	14
CASTELLO BANFI 'PRINCIPESSA GAVIA' Gavi, Italy	13	48		GAIT Reserve Cabernet Sauvignon, Napa Valley, CA	24	92	12
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, Provence, France	15	56		VIGNA MADRE 'BECCO REALE' Montepulciano d'Abruzzo, Italy	16	60	
DOMAINE DE LA PAULINE Sancerre Rosé, Loire, France	23	88	12	GIULIANO ROSATI Amarone della Valpolicella, Veneto, Italy	27	104	14

Served from our House Cruvinet

Bubbles

FREIXENET

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

MIONETTO

Prosecco Rosé, Italy
15/gl • 56/btl

ALFREDO BERTOLANI, DOLCE FIORE

Lambrusco Emilia, Italy
14/gl • 52/btl

PAROLVINI

Prosecco, Italy
15/gl

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

BIG OYSTER 12

Whale Song, Lewes, DE

ATHLETIC BREWING

FREE WAVE 8

Non-Alcoholic IPA, Milford, CT

BOTTLED BEER

PERONI 6

Italian lager

MILLER LITE 5

American Lager, Chicago, IL

NO PROOF Sippers

NO-PEROL SPRITZ 14

Azzenta alcohol removed Arancia Spritz, tangerine juice, orange twist

LA PALOMITA 12

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

CLEMENTINO MULE 13

Azzenta alcohol removed brut, tangerine juice, ginger beer, lime

AZZENTA 12 glass | 44 bottle

Alcohol removed brut sparkling



sazio

COASTAL ITALIAN SEAFOOD KITCHEN