

# ANTIPASTI & INSALATA

## SALAD

### CAESAR 14

hearts of romaine, parmigiano, baked croutons, anchovies

### PROSCIUTTO & MELON 17

ricotta salata, basil, mugolio syrup

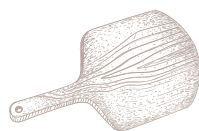
### ROASTED

### CARROT SALAD 19

smoked ricotta, hazelnut vinaigrette, truffle honey

### SUMMER CAPRESE 19

housemade mozzarella, heirloom tomatoes, basil, marinated strawberries, balsamic glaze



## STONE BRICK OVEN PIZZA

### THE NEAPOLITAN 15

san marzano tomato sauce, four-cheese mozzarella blend, torn basil

### FUNKY BACON 19

caramelized shallots, figs, balsamic, calabrian chili, blue cheese

### ALFREDO 17

confit garlic, baby spinach, heirloom tomatoes

## SNACKS

### GARLIC BREAD 8

focaccia, roasted garlic butter, parmigiano, herb butter, san marzano tomato sauce

### FRIED MOZZARELLA 12

panko, herbs, parmigiano, san marzano tomato sauce

### 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

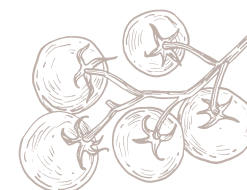
lightly fried calamari, zucchini, yellow squash, broccolini, artichokes, eggplant, lemon pepper aioli

### NONNA'S MEATBALLS 16

focaccia, ricotta

*great for sharing*

### DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21



## PRIMI

	Half	Full		Half	Full
<b>CRAB LINGUINI</b>	26	52	<b>LOBSTER FRA DIAVOLO</b>	24	48
jumbo lump crab, lemon, cream, basil, toasted breadcrumbs			spaghetti, spicy tomato sauce, brandy, basil		
<b>SPAGHETTI</b>	11	22	<b>LOCAL SWEET CORN &amp; LOBSTER RISOTTO</b>	19	38
san marzano tomato sauce, basil			roasted corn, ricotta salata, white truffle oil		
<b>RIGATONI ALLA VODKA</b>	14	28	<b>RICOTTA GNOCCHI</b>	19	38
tomato cream sauce, parmigiano			confit rabbit, english peas, roasted baby carrots, parmigiano		
<b>BOLOGNESE</b>	19	38			
pappardelle, traditional veal ragu, parmigiano					
<b>CHEESE TORTELLINI</b>	14	28			
san marzano tomato sauce, cream, english peas, parmesan cheese					

## SECONDI

### MARE

*from the sea*

### 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

spätzle, squash, apple butter

### CASA LINGA

*house specialties*

CHICKEN 28 • VEAL 41 • EGGPLANT 25

#### PARMIGIANO

italian herb crusted, mozzarella, parmigiano fonduta, san marzano tomato sauce, 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 5 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

## PEPPERONTINI 17

Pepperoncini Infused Stateside Vodka, Pepperoncini Brine, Celery Bitters, Up

## SAZIO Sangria 14

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

## 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

## GIN KITTY 16

Wint & Lila Strawberry Gin, Mint Simple Syrup, Lemon Juice, Club Soda

## LEMON CAL 16

Mal Bien Zacate Limon Mezcal, Campari, Sweet Vermouth, Lemon Peel

## SWEET ESCAPE 16

Clement Mahina Coco Liqueur, Baker Company Cappuccino, Pineapple Juice

## TOMATINI 17

Stateside Vodka, Muddled Tomatoes, Olive Brine, Celery Bitters, Salt & Pepper Rim, Up

## WINE

White	glass	btl	1/2 pour	Red	glass	btl	1/2 pour
	<b>CONTI DI SAN BONIFACIO</b> Pinot Grigio, Italy	12	44			<b>NICODEMI 'LE MURATE'</b> Montepulciano d'Abruzzo, Italy	12
<b>FATTORIA IL MURO 'LAMA'</b> Chardonnay, Tuscany, Italy	15	56		<b>DOMINICO FRACCOLI</b> Valpolicella Ripasso, Baby Amarone, Italy	23	88	12
<b>MAGGIO ESTATES</b> Chardonnay, Lodi, California	22	84	11	<b>FATTORIA IL MURO 'SPIGALLO'</b> Chianti, Tuscany, Italy	12	44	
<b>DESPARADA 'EROS'</b> Chardonnay, Paso Robles, CA	19	72		<b>FIELD RECORDINGS 'FICTION'</b> Red Blend, Paso Robles, CA	17	64	
<b>SARACCO</b> Moscato d'Asti, Italy	14	52		<b>DIAMONDS IN SPACE</b> Cabernet, Paso Robles, CA	20	78	
<b>ALLEGRINI</b> Lugana Oasi Mantellina, Soave, Italy	19	72	10	<b>IL NIDO</b> Cabernet Sauvignon, Italy	10	40	
<b>FATTORIA IL MURO 'VERDONE'</b> Vermentino, Italy	15	56		<b>LEUTA TAU</b> Super Tuscan, Italy	23	88	12
<b>COLLI DI POIANIS</b> Sauvignon Blanc, Colli Orientali, Italy	15	56		<b>LIONEL OSMIN</b> Villa Des Causses Malbec, Southwest France	13	48	
<b>LIONEL OSMIN</b> Sauvignon Blanc, Villa Côte d'Argent, 2024	12	44		<b>GOLDENEYE</b> Pinot Noir, Anderson Valley, CA	29	112	15
<b>MIALI</b> Single Vineyard Falanghina, Puglia, Italy	13	48		<b>AVANTI</b> Pinot Noir, Veneto, Italy	10	40	
<b>TORNATORE</b> Etna Bianco, Sicily, Italy	23	88	12	<b>FRANCO SERRA</b> Barolo, Piedmont, Italy	27	104	14
<b>CASTELLO BANFI 'PRINCIPESSA GAVIA'</b> Gavi, Italy	13	48		<b>GAIT</b> Reserve Cabernet Sauvignon, Napa Valley, CA	24	92	12
<b>SABBIONARE 'IL FILLETO'</b> Verdicchio, Italy	14	52		<b>DECOY</b> Merlot, Sonoma Valley, CA	17	64	
<b>FESS PARKER RIESLING</b> Santa Barbara County, California	14	52		<b>HERMAN STORY 'MADE'</b> Italian Red Blend, Paso Robles, CA	32	124	16
				<b>CHATEAU HAUT-LOGAT</b> Bordeaux, France	21	80	11
				<b>OLIVETTA</b> Barbera, Piedmont, Italy	14	52	
				<b>VIGNA MADRE 'BECCO REALE'</b> Montepulciano d'Abruzzo, Italy	16	60	
				<b>CONTI DI SAN BONIFACIO</b> Monteregio di Massa Marittima Riserva 2021, Tuscany, Italy	21	80	11

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

### CA'FURLAN

Prosecco Extra Dry  
Cuvée, Italy  
15/gl

## CANS

### FIDDLEHEAD 12

American IPA, Shelburne, VT

### CAPE MAY BREWING CO. 8

Coastal Evacuation Double IPA, Cape May, NJ

### EINSTOCK 9

Icelandic White Ale, Akureyri, Iceland

### EGGENBERG 10

Pilsner, Austria

### DOGFISH HEAD 7

Festina Peche, Peach Sour, Milton, DE

### SUN CRUISER 8

Classic Iced Tea Vodka

### ATHLETIC BREWING FREE WAVE 8

Non-Alcoholic IPA, Milford, CT

### LEWES BREWING 9

Orange Cream Seltzer

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Black Cherry Seltzer

### HIGH NOON 8

Tequila Lime

## 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

Tangerine Juice, Ginger Beer, Lime

## AZZENTA 12 glass | 44 bottle

Alcohol removed brut sparkling

**NO PROOF**  
Sippers

## BOTTLED BEER

### PERONI 6

Italian lager

### MILLER LITE 5

American Lager, Chicago, IL