

ANTIPASTI & INSALATA

SALAD

CAESAR 14

hearts of romaine, parmigiano,
baked croutons, anchovies

PROSCIUTTO & MELON 17

ricotta salata, basil, mugolio syrup

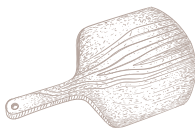
ROASTED

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

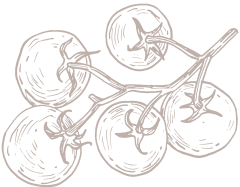
lightly fried calamari, zucchini,
yellow squash, broccolini, artichokes,
eggplant, lemon pepper aioli

NONNA'S MEATBALLS 16

focaccia, ricotta

great for sharing

DAILY CHEF'S SELECTION OF MEATS & FORMAGGIO 21



PRIMI

	Half	Full		Half	Full
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	LOCAL SWEET CORN & LOBSTER RISOTTO	19	38
san marzano tomato sauce, basil			roasted corn, ricotta salata, white truffle oil		
RIGATONI ALLA VODKA	14	28	BOLOGNESE	19	38
tomato cream sauce, parmigiano			pappardelle, traditional veal ragu, parmigiano		
CHEESE TORTELLINI	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

ADDITIONS

11/each

FINGERLING POTATOES

cacio e pepe

ASPARAGUS

italian salsa verde

BROCCOLINI

olive oil, lemon zest

ROASTED WILD SHROOMS

truffle miso 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



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 bourne 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
CONTI DI SAN BONIFACIO Pinot Grigio, Italy	12	44	
FATTORIA IL MURO ‘LAMA’ Chardonnay, Tuscany, Italy	15	56	
MAGGIO ESTATES  Chardonnay, Lodi, California	22	84	11
DESPARADA ‘EROS’ Chardonnay, Paso Robles, CA	19	72	
SARACCO Moscato d'Asti, Italy	14	52	
ALLEGRIINI  Lugana Oasi Mantellina, Soave, Italy	19	72	10
FATTORIA IL MURO ‘VERDONE’ Vermentino, Italy	15	56	
COLLI DI POIANIS Sauvignon Blanc, Colli Orientalli, Italy	15	56	
LIONEL OSMIN Sauvignon Blanc, Villa Côte d'Argent, 2024	12	44	
MIALI Single Vineyard Falanghina, Puglia, Italy	13	48	
TORNATORE  Etna Bianco, Sicily, Italy	23	88	12
CASTELLO BANFI ‘PRINCIPESSA GAVIA’ Gavi, Italy	13	48	
SABBIONARE ‘IL FILLETO’ Verdicchio, Italy	14	52	
FESS PARKER RIESLING Santa Barbara County, California	14	52	
Rosé			
CONTI DI SAN BONIFACIO Rosé, Toscano 2024	14	52	
SAINTE CROIX Rosé, Provance, France	15	56	
DOMAINE DE LA PAULINE  Sancerre Rosé, Loire, France	23	88	12

Red	glass	btl	1/2 pour
NICODEMI 'LE MURATE' Montepulciano d'Abruzzo, Italy	12	44	
DOMINICO FRACCOLI  Valpolicella Ripasso, Baby Amarone, Italy	23	88	12
FATTORIA IL MURO ‘SPIGALLO’ Chianti, Tuscany, Italy	12	44	
FIELD RECORDINGS ‘FICTION’ Red Blend, Paso Robles, CA	17	64	
DIAMONDS IN SPACE Cabernet, Paso Robles, CA	20	78	
IL NIDO Cabernet Sauvignon, Italy	10	40	
LEUTA TAU  Super Tuscan, Italy	23	88	12
LIONEL OSMIN Villa Des Causses Malbec, Southwest France	13	48	
GOLDENEYE  Pinot Noir, Anderson Valley, CA	29	112	15
AVANTI Pinot Noir, Veneto, Italy	10	40	
FRANCO SERRA  Barolo, Piedmont, Italy	27	104	14
GAIT  Reserve Cabernet Sauvignon, Napa Valley, CA	24	92	12
DECOY Merlot, Sonoma Valley, CA	17	64	
HERMAN STORY ‘MADE’  Italian Red Blend, Paso Robles, CA	32	124	16
CHATEAU HAUT-LOGAT  Bordeaux, France	21	80	11
OLIVETTA Barbera, Piedmont, Italy	14	52	
VIGNA MADRE ‘BECCO REALE’ Montepulciano d'Abruzzo, Italy	16	60	
CONTI DI SAN BONIFACIO  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

SUN CRUISER 8

Classic Iced Tea Vodka

ATHLETIC BREWING
FREE WAVE 8

Non-Alcoholic IPA, Milford, CT

LEWES BREWING 9

Black Cherry Seltzer

PRAGA 10

Premium Pilsner, Czech

HIGH NOON 8

Tequila Lime

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

Tangerine Juice,
Ginger Beer, Lime

AZZENTA 12 glass | 44 bottle
Alcohol removed brut sparkling