

sazio

COASTAL ITALIAN SEAFOOD KITCHEN

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 | $15 Per Person
4 Options | $18 Per Person
5 Options | $21 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
fonduta, san marzano marinara

STATIONARY

THE NEAPOLITAN
san marzano marinara, fresh four-cheese
mozzarella blend, torn basil

PROSCIUTTO & PEAR
hot honey, whipped ricotta

GRIGLIATA BLANCA
roasted red pepper, chicken thigh,
caramelized onion, cheddar cheese

DESSERT

MINI TIRAMISU | MINI BOMBOLONI | 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 NEAPOLITAN**
  san marzano marinara, fresh four cheese mozzarella blend, torn basil
- **PROSCIUTTO & PEAR**
  hot honey, whipped ricotta
- **GRIGLIATA BLANCA**
  roasted red pepper, chicken thigh, caramelized onion, cheddar cheese

SHARED PASTA

RIGATONI ALLA VODKA
tomato cream sauce, parmigiano

SPAGHETTI
san marzano tomato sauce, basil

CHOICE OF ENTRÉE

CHICKEN MARSALA
wild mushrooms, marsala sauce, spaghetti

CHICKEN PARMIGIANO
italian herb crusted, mozzarella, parmigiano fonduta, san marzano tomato sauce, spaghetti

KING SALMON
roasted butternut squash purée, crispy brussels, lemon

BOLOGNESE
pappardelle, traditional veal ragu, parmigiano

SHARED DESSERT

TIRAMISU

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

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
italian guacamole, crab, lemon olive oil, sweet calabrian dust

STONE BRICK OVEN PIZZA (choose one)

- **THE NEAPOLITAN**
  san marzano marinara, fresh four cheese mozzarella blend, torn basil
- **PROSCIUTTO & PEAR**
  hot honey, whipped ricotta
- **GRIGLIATA BLANCA**
  roasted red pepper, chicken thigh, caramelized onion, cheddar cheese

SHARED PASTA (choose two)

RIGATONI ALLA VODKA
tomato cream sauce, parmigiano

SPAGHETTI
san marzano tomato sauce, basil

CRAB LINGUINI
jumbo lump crab, lemon, cream, basil, toasted breadcrumbs

CHOICE OF ENTRÉE

BOLOGNESE
pappardelle, traditional veal ragu, parmigiano

CHICKEN MARSALA
wild mushrooms, marsala sauce, spaghetti

CHICKEN PARMESAN
italian herb crusted, mozzarella, parmigiano fonduta, san marzano tomato sauce, spaghetti

KING SALMON
roasted butternut squash purée, crispy brussels, lemon

BRAISED LAMB
radish & mint, salsa verde

SHARED DESSERT

TIRAMISU • LEMON OLIVE OIL CAKE

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

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 and a 3% admin fee 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
302.216.8211
Valeria.MaresGutierrez@AtlasRestaurantGroup.com

32 LAKE AVENUE | REHOBOTH BEACH, DE 19971
302-226-1160 | SazioRehoboth.com