

# Sazio

RESTAURANT • BAR • CAFE

## *A la Carte Menu*

|| 41B Bluff Road, Black Rock, 3193 Victoria, Australia. ||

|| [www.sazio.com.au](http://www.sazio.com.au) ||

# *Our Head Chef*

Chef Primo, Piero Irrera was born and raised in Messina, Sicilia. His passion for cooking landed him a position as a sous chef at the West Indies Co. cruise ship in 1969. After several years of working on a cruise ship, he accepted a position at the famous Loveboat which cruised from New York to the Bermudas and West Indies. His team had the opportunity to serve a handful prominent political figures and celebrities and including the late Frank Sinatra and Dean Martin. In 1979, Piero made Australia his home and continued cooking professionally and owned several restaurants. Today, he heads the kitchen at Sazio Restaurant with a strong team of 2 sous chefs and a dessert chef. This menu has been designed personally by Piero and reflects his traditional Italian cooking style, culinary experience, and also incorporates contemporary cooking styles and ingredients.

## *Chef Piero's Recommendations Entrée*

### ***Bruschetta di frutti di mare***

Grilled homemade ciabata topped with a sauté of exquisite seasonal seafood, garlic, chilli, and extra virgin olive oil. 19

### ***Cozze Gratinat***

Breaded fresh mussels baked with a traditional Apulian style garlic, cheese, and extra virgin olive oil concoction. 19

#### *Pasta*

### ***Sazio style***

Pan fried free-range chicken breast with fresh beans, lemongrass, coriander, and a dash of creamy Napoli. 20

### ***Salmon e Funghi***

Smoked Atlantic Salmon with freshly chopped spring onions, mushrooms, with a generous dash of brandy, Napoli, and cream. 22

#### *Mains*

### ***Chicken Tenderloin Valentino***

Pan seared free-range chicken tenderloins sautéed with freshly crushed garlic, extra virgin olive oil, lean bacon strips, avocado and sundried tomato, finished in a white wine and cream reduction and served with homemade mashed potatoes. 29.5

### ***Scaloppini Salsa Verde***

Baby veal fillets, pan fried with baby capers, basil pesto, white wine and lemon juice, on a rocket, pear and parmesan salad. 29.5

### ***Agnello Con Miele***

Lamb cutlets, rendered and baked served on a grilled potato fritti, roasted seasonal vegetable peperonata and generously drizzled with Marsala demi jus. 29.5

#### *Sides*

### ***Melanzene Sazio***

Baked eggplant topped with fresh vine-ripened tomatoes, mozzarella cheese, garlic oil and oregano. 16.5

# *Primi Piatti- Starters*

## *Bruschetta di frutti di mare*

Grilled homemade ciabata topped with a sauté of exquisite seasonal seafood, garlic, chilli, and extra virgin olive oil. 19

## *Chilli prawns*

Pan seared tiger prawns in aromatic garlic, chilli, spring onions, and parsley served on a bed of rice with a creamy Napoli white wine reduction. 19.5

## *Cozze Gratinata*

Breaded fresh mussels baked with a traditional Apulian style garlic, cheese, and extra virgin olive oil concoction. 19

## *Bianchetti Fritti*

Ocean caught fresh white bait lightly crumbed and marinated with chilli and parsley. Served with fresh lemon and homemade tartare sauce. 15.5

## *Calamari Fritti*

Lightly floured baby calamari rings, shallow fried and seasoned with sea salt and ground pepper served with lemon and homemade garlic aioli 16.5

## *Scallops Grigliate*

Pan-fried scallops with red peppers & a buttery Gremolata sauce. 17.5

## *Satay skewers*

Free-range chicken tenders marinated and served with steamed rice and a creamy satay sauce 19

## *Zuppa del giorno*

Soup of the day, please check specials board. 15.5

## *Bruschetta di pomodoro*

Grilled homemade ciabata with basil pesto, finely chopped vine-ripened tomato, spanish onion, shaved Grana Padano, drizzled with extra virgin olive oil and balsamic vinegar. 14.5

## *Grilled Calamari Salad*

Grilled baby calamari tossed with wild rocket, red capsicum, green beans, mushroom, dressed with white wine vinaigrette. 19.5

## *Mediterranean dips*

A selection of seasonal home made dips with toasted homemade ciabata. 17.5

All dishes are made to order, we appreciate your patience should there be a delay. All care but no responsibility taken for allergies. All Prices are inclusive of GST.

# *Secondi – Mains*

## *Bistecca Bois Boudrin*

A lean 300g porterhouse, center-cut daily from 200 days grain-fed beef, grilled to your liking with an exquisite wine reduction sauce flavoured delicately with Laurent du Clos mostarda, shallots, lemon, and halved garden-picked cherry tomatoes. Served with a creamy home made mash potato. 29.5

## *Chicken Tenderloin Valentino*

Pan seared free-range chicken tenderloins sautéed with freshly crushed garlic, extra virgin olive oil, lean bacon strips, avocado and sundried tomato, finished in a white wine and cream reduction and served with homemade mashed potatoes. 29.5

## *Scaloppini Salsa Verde*

Baby veal fillets, pan fried with baby capers, basil pesto, white wine and lemon juice, on a rocket, pear and parmesan salad. 29.5

## *Agnello Con Miele*

Lamb cutlets, rendered and baked served on a grilled potato fritti, roasted seasonal vegetable peperonata and generously drizzled with Marsala demi jus. 29.5

## *Creamy Garlic Prawns*

Large Australian tiger prawns sautéed with chilli, aromatic garlic, grana padano, and combined with a creamy white wine reduction. Served on a fluffy bed of rice with a petite spinach salad. 29.5

## *Pesce del giorno*

Fish of the Day - please see specials menu. 32.5

## *Cotoletta alla Parmigiana*

Baby veal fillets, crusted in fresh herbs and parmesan, pan fried, topped with pomodoro sauce, mozzarella, basil pesto served with chips. 29.5

## *Pollo Parmaigiana*

Chicken breast crusted in a herb and parmesan, topped with pomodoro sauce, mozzarella, basil pesto & served with chips. 28.5

## *Ossobuco*

Tender veal shanks, braised slowly in red wine, tomato and caramelised shallots and served with a garlic butter mash potato 29.5

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# *Paste e Risotti*

**Choices of pasta:** Homemade Gnocchi, Fettuccini, Spaghetti, Penne

*Gnocchi del Giorno* Homemade gnocchi, please kindly refer to specials menu. 20

## *Marinara*

Fresh selection of seafood with garlic and chilli served Bianco (white wine) or Rosso (tomato and basil). 23

## *Matriciana*

Pan fried bacon, Spanish onion, aromatic garlic, with chilli, white wine and tomato. 19

## *Puttanesca*

Anchovies, fresh chili, olives, capers, garlic, spring onions and fresh tomato sauce. 20

## *Pesto Alla Genovese*

Fresh basil with pine nuts, olive oil, garlic and parmesan cheese, and cream sauce. 19

## *Chicken Avocado*

Pan fried free-range chicken breast, avocado with a rich cream sauce, & parmesan cheese. 20

## *Sazio style*

Pan fried free-range chicken breast with fresh beans, lemongrass, coriander, and a dash of creamy Napoli. 20

## *Salmon e Funghi*

Smoked Atlantic Salmon with freshly chopped spring onions, mushrooms, with a generous dash of brandy, Napoli, and cream. 22

## *Siciliana*

Sun dried tomato, mushrooms, onion, bacon, a pinch of chilli with napolitana sauce. 20

## *Vegetarian*

A selection of fresh vegetables, basil pesto with Napoli sauce. 20

## *Carbonara*

Creamy parmesan cheese sauce with bacon, spring onions, egg and cracked black pepper. 19

## *Lasagna al forno*

Layers of fresh pasta sheets filled with a homemade veal and beef Bolognese sauce, white sauce, parmesan cheese, served with a tomato and basil sauce topped with parmesan. 18

## *Bolognese*

Traditional Italian sauce with beef and veal slowly braised with fresh herbs and tomato. 18

## *Napoletana*

Fresh tomato sauce with onions and basil. 18

## *Risotto Ortolana*

Selection of fresh roasted vegetables pan fried with garlic and Napoli sauce. 20

## *Risotto Pescatora*

Arborio rice with sautéed prawns, chilli, calamari and scallops with napoli sauce and garlic. 23

## *Risotto di Pollo*

Finely sliced roasted breast fillet with mushroom with cream sauce. 20

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# *Contorni – Sides*

## *Melanzene Sazio*

Baked eggplant topped with fresh vine-ripened tomatoes, mozzarella cheese, garlic oil and oregano. 16.5

## *Insalata Aranciata*

A traditional salad derived from Palermo, Italy consisting of freshly peeled orange, rocket salad, spinach, red onions, and olives, dressed with extra virgin olive oil and balsamic vinegar. 15.5

## *Insalata di rucola*

Rocket, semi dried tomato, Grana Padano parmesan, grilled ciabatta and balsamic vinegar. 14.5

## *Insalata Greca*

Fresh coz lettuce, tomato, cucumber, olives, red onion and Persian fetta with oregano and olive oil dressing. 15.5

## *Caesar Salad*

Fresh coz lettuce with home made Caesar dressing, parmesan, anchovies, poached egg and crispy bacon strips. 17.5

## *Steamed vegetables*

Mixed vegetables steamed with butter and basil pesto. 14.5

## *Chicken Salad*

Marinated grilled free-range chicken breast, avocado, vine-ripened tomato, crispy bacon and mesclun lettuce tossed with a creamy balsamic aioli. 19.5

## *Fries* 7

## *Wedges*

With sour cream and sweet chilli sauce. 8

## *Garlic or Herb Bread* 6

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# *Dolci – Desserts*

**\*\*Check the specials board for our homemade deserts of the day\*\***

## *Tiramisu*

Homemade layered savoiardi biscuits soaked in coffee with zabaglione and mascarpone cream. 13.5

## *Chocolate Mousse cake*

Homemade Belgian rich chocolate mousse cake served with ice cream. 12.5

## *Ice-cream*

A generous serve of ice-cream. 8

## *Gelato*

Two generous scoops of our finest gelato. 11 Flavours available – Banana, Orange, Chocolate, Lemon, and Strawberry.

## *All Coffees* 3

## *Hot chocolate* 4.5

## *Iced coffee /chocolate* 5.5

## *T2 Infused Tea*

Chamomile, Peppermint, Earl Grey, English Breakfast, Green Tea, Chai Served per cup. 4.5

## *Liqueur Coffees*

Baileys, Brandy, Cointreau, Sambuca, Galliano and Tia Maria. 9