

GLUTEN FREE MEALS

Please refer overleaf for Gluten Free Pasta with homemade sauces

Grilled Calamari Salad

Grilled baby calamari tossed with Wild rocket, red capsicum, green beans ,mushroom, dressed with seeded mustard & white wine. \$16.5

Satay skewers

Chicken tenders marinated and served with satay sauce. \$16.5

Scallops grigliate

Pan fried scallops with red peppers & a buttery Gremolata sauce. \$16.5

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. \$27

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. \$27

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. \$27

Agnello con Miele

Lamb cutlets, rendered and baked served on a grilled potato fritti, roasted autumn vegetable pepperonata & a Marsala demi jus \$27

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. \$27

Sides and Salads

Steamed vegetables

Mixed vegetables steamed with butter and basil pesto \$14.5

Insalata di rucola

Rocket, semi dried tomato, Grana Padano parmesan, and balsamic vinegar \$12

Insalata Greca

Fresh coz lettuce, tomato, cucumber, olives, red onion and Persian fetta with Oregano olive oil dressing \$14

Chicken Salad

Marinated grilled chicken breast, avocado, tomato, crispy bacon and mesculn Lettuce with balsamic mayo \$15

Starters

Chilli prawns

Pan seared tiger prawns in aromatic garlic, chilli, spring onions, and parsley served on a bed of rice with a creamyNapoli white wine reduction. \$17

Mediterranean dips

A selection of seasonal home made dips with toasted homemade ciabata. \$14

Calamari Fritti

Lightly floured baby calamari rings, shallow fried and seasoned with sea salt and ground pepper served with lemon and homemade garlic aioli. \$14

Fries or Wedges \$7

Garlic or Herb Bread (3pcs) \$6

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. \$27

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. \$27

Cotoletta alla Parmigiana

Baby veal fillets, crusted in fresh herbs and parmesan, pan fried, topped with pomodoro sauce, mozzarella, basil pesto served with chips. \$26

Pollo Parmaigiana

Chicken breast crusted in a herb and parmesan, topped with pomodoro sauce, mozzarella, basil pesto & served with chips. \$26

Ossobuco

Tender veal shanks, braised slowly in red wine, tomato and caramelised shallots- served with a garlic butter mash potato. \$26

All prices include GST. Prices are subject to change without notice

sazio

TAKEAWAY MENU



- RESTAURANT
- BAR
- CAFE
- MAINS
- PASTA
- PIZZA

FAMILY RESTAURANT

FULLY LICENSED (B.Y.O WINE ONLY)

Authentic Italian Cuisine - We strive to provide the highest quality meals with no expense spared.

03 9589 3416

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AND RECEIVE **10%**
OFF YOUR BILL

Pasta

Pasta Choices : Spaghetti, Fettuccini, & Penne
Homemade Pasta : Gnocci (\$2 surcharge)
Gluten Free Pasta : Chef's Selection (\$2 surcharge)
All Pasta Sauces are Gluten Free

Marinara

Fresh selection of seafood with garlic and chilli served Bianco (white wine) or Rosso (tomato and basil). \$18

Matriciana

penne with bacon, spanish onion, garlic, chilli, white wine and tomato. \$16

Puttanesca

anchovies, fresh chilli, olives, capers, garlic, spring onion, fresh tomato sauce. \$17

Chicken avocado

Pan fried chicken, avocado with a rich cream sauce, and parmesan cheese. \$17

Sazio style

Pan fried chicken breast with fresh beans, lemongrass, coriander, and a dash of creamy Napoli. \$17

Salmone e Funghi

Smoked salmon with freshly chopped spring onions, mushrooms, brandy and a dash of tomato with a cream sauce. \$18

Siciliana

Sundried tomato, mushrooms, onion, bacon, a pinch of chilli with napolitana sauce. \$17

Vegetarian

A selection of fresh vegetables, basil pesto with napolit sauce. \$17

Carbonara

Creamy parmesan cheese sauce with bacon, spring onions, egg and cracked black pepper. \$16

Lasagna al Forno

Fresh Homemade beef and veal lasgna topped with a tomato and basil sauce. \$15 (Not gluten free)

Bolognese

Traditional Italian sauce with beef and veal slowly braised with fresh herbs and tomato. \$15

Napoletana

Fresh tomoato sauce with onions and basil. \$15

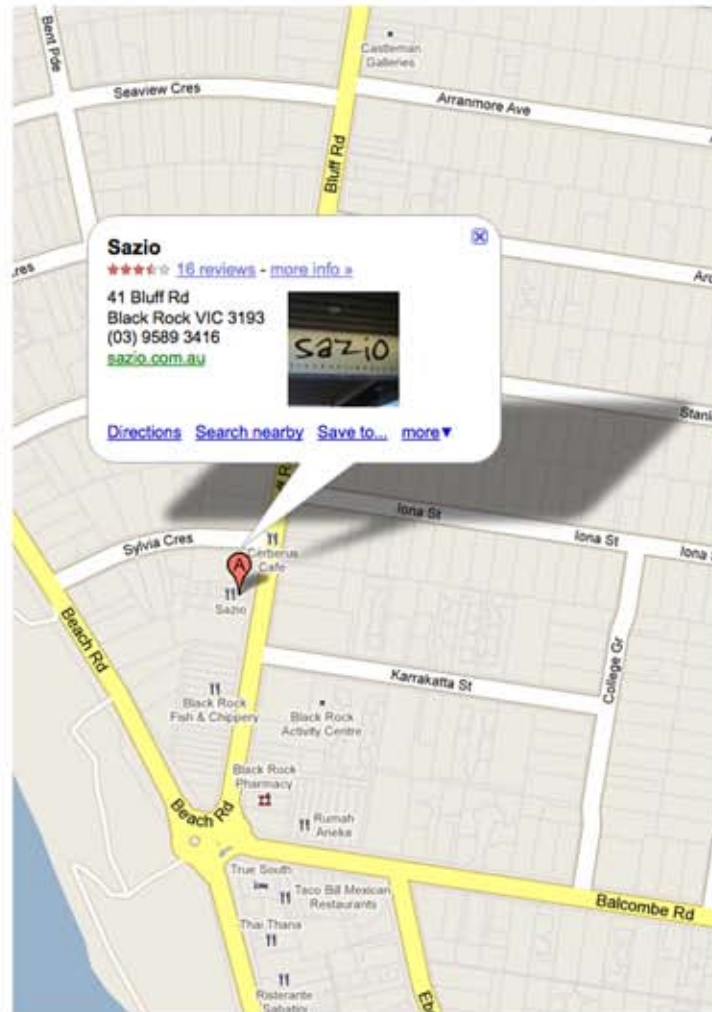
Risotto

Risotto pescatora

Arborio rice with sauteed prawns, calamari and scallops with fresh tomato and garlic. \$19.

Risotto di pollo

Finely sliced roasted chicken breast fillet with mushroom and roasted tomato. \$18



**41b Bluff Road, Black Rock, 3193
Victoria, Australia
(Next to the Post Office)**

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