



SaZa Serious Italian Food is owned and operated by Chefs, to assure you, our guest, that every Pizza or any of our wonderful items on the menu will be a memorable experience. We are committed to excellence in our food and all our wines grown by Oriel CO-OP of Boutique and Artisan growers from around Europe and California.

All our recipes are made to order and done in traditional peasant Italian form with only the finest ingredients.

Bon Appetit,  
Chef Joe DiMaggio, Jr.

## MARTINIS

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| <b>HOUSE INFUSED VODKA MARTINI - THE SLICE</b> . . . . .8<br><i>Ask your server what homemade fruit infusions are available.</i>                             | <b>GREEN APPLE</b> . . . . .9<br><i>Choice of Vodka, Apple Puckers, splash of Melon Liqueur, Sweet &amp; Sour, Cherry garnish.</i>                     | <b>PINEAPPLE UPSIDE DOWN CAKE</b> . . . . .8<br><i>Absolut Vanilla Vodka, Pineapple juice, splash of Grenadine.</i>   |
| <b>PEARSUASION</b> . . . . .8<br><i>House infused Pear Absolut vodka, Malibu Tropical Banana, splash of Pineapple Juice, Served in a sugar rimmed glass.</i> | <b>CLASSIC MARTINI</b> . . . . .9<br><i>Choice of vodka, Single drop of Vermouth, shaken &amp; served straight up with Blue Cheese stuffed Olives.</i> | <b>ESPRESSO MARTINI</b> . . . . .9<br><i>Patron XO, Baileys Irish Cream.</i>  |
| <b>TUACA LEMON DROP</b> . . . . .8<br><i>Tuaca Italian liqueur, Absolut citron, Oranges, Lemons &amp; Sour mix. Served in a sugar rimmed glass.</i>          | <b>FRENCH MARTINI</b> . . . . .8<br><i>Absolut Vodka, Splash of Pineapple Juice &amp; Chambord, Topped with Prosecco.</i>                              | <b>CHOCOLATE MARTINI</b> . . . . .10<br><i>Godiva White &amp; Dark Chocolate liqueur, Absolut Vanilla, Hershey truffle kiss &amp; chocolate dust garnish.</i> |

## CHAMPAGNE COCKTAILS

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| <b>GREEN DRAGON</b> . . . . .7<br><i>Champagne, Ty Ku</i> | <b>BELLINI</b> . . . . .7<br><i>Champagne &amp; Fresh Peach Puree</i> | <b>HIGH LIFE</b> . . . . .7<br><i>Champagne, St Germain</i> |
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## COCKTAILS

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| <b>SAZA CRUSH</b> . . . . .8<br><i>Freshly crushed grapefruit &amp; orange halves, Absolut ruby red, splash of Patron Citronage.</i>                                    | <b>CLASSIC MANHATTAN</b> . . . . .8<br><i>Makers Mark, sweet vermouth, dash of bitters, orange &amp; cherry garnish.</i>                                    | <b>JACK BLACK</b> . . . . .7<br><i>Gentleman Jack, Patron Citronage, Sprite, Lemon garnish.</i>  |
| <b>SAZA SPRITZER</b> . . . . .7<br><i>Choice of Absolut house infused vodka, soda water, splash of chambord.</i>  | <b>SAZA MOJITO</b> . . . . .7<br><i>Flor de Cana Rum, St. Germain Liqueur, Splash Soda, Fresh Mint &amp; Limes, Muddled in Sugar.</i>                       | <b>LIMONCELLO BLUSH</b> . . . . .6<br><i>Limoncello Italian Liqueur, Lemonade, Cranberry Juice, Soda Water, Lemon Garnish.</i>                                     |
| <b>NOVOKANE</b> . . . . .11<br><i>Double shot Tequila Margarita, splash of OJ, Amaretto &amp; Patron Citronage. A few of these &amp; you know why we named it this.</i> | <b>SUPER MOJITO</b> . . . . .10<br><i>10 Cane Rum, St. Germain Liqueur, Pama Pomegranate Liqueur, Splash Soda, Fresh Mint &amp; Limes Muddled in Sugar.</i> | <b>WISE GUY</b> . . . . .8<br><i>Captain Morgan Spiced Rum, Malibu Pineapple Rum, Bacardi 151 Rum, Pineapple &amp; Cranberry Juice, Lime &amp; Cherry Garnish.</i> |
| <b>TRUE BLOODY</b> . . . . .7<br><i>House infused spicy pepper, garlic &amp; paprika Absolut vodka. Our own secret bloody mary mix.</i>                                 | <b>SERENDIPITY</b> . . . . .6<br><i>Southern Comfort, Amaretto, Peach Schnapps, Pineapple &amp; orange Juice, Grenadine Float, Cherry garnish.</i>          | <b>YERBA BUENA MOJITO</b> . . . . .9<br><i>Dark Rum, Muddled Yerba Buena Leaves, Demarara Syrup, Fresh Lime Juice.</i>   |
| <b>SPRING BREEZE</b> . . . . .6<br><i>Absolut vodka, Malibu Rum, Orange, Pineapple &amp; Cranberry Juice.</i>   |   |  |

## WINES



ORIEL

Oriel is a global portfolio of handmade wines from the world's best winemakers. It is a celebration of the artisanal, and the voyage of discovery around the world. Oriel offers 29 wines from 9 different countries, made by some of the top winemakers, who have made some of the world's best wines (Chateau d'Yquem, St. Cosme, Penfold's Grange, Petrus, Royal Tokaji, La Crema - just to name a few). Complex micro-climates, expressive soils, old vines, limited production, patient aging - selecting an Oriel wine means selecting a top-quality wine that is always approachable and made to be distinctive of its growing region.

Find our more about Oriel at [www.orielwines.com](http://www.orielwines.com).

### ORIEL SPARKLING

- 365' (NV)** . . . . .8 / 32  
VALDOBIADDENE, ITALY  
*This elegant single-vineyard sparkler is hand picked from vines steep, south-facing slopes overlooking the Piave River. Refreshing flavors of honeydew melon, fresh pear and white peaches with a hint of brioche and a bright mineral finish.*

### ORIEL WHITES

- 'ORTOLAN' GRÜNER Veltliner** . . . . .7 / 28  
FALKENSTEIN, AUSTRIA  
*From vineyards at the foot of the Falkenstein cliffs in Austria, this crisp Gruner Veltliner bursts with fresh apple and pear flavors, subtle white pepper and fresh herb overtones, and an intense mineral finish.*
- 'PALATINA' RIESLING** . . . . .8 / 32  
MOSEL-SAAR-RUWER, GERMANY  
*An elegant wine bursting with intense mineral notes, fresh-picked apples, and Georgia peaches. 'Palatina' is an approachable, dry Riesling from the steeply sloped terrain above the Mosel river in Germany.*

- 'DYLAN' CHARDONNAY** . . . . .10 / 45  
RUSSIAN RIVER VALLEY, USA  
*Crisp and elegant with citrus and apple flavors - an un-oaked Burgundy style that makes this a non-traditional and beloved California Chardonnay. Made by celebrated winemaker Dan Goldfield, formerly of La Crema and Hartford Court.*

### ORIEL ROSÉ

- 'FEMME FATALE' MERLOT ROSÉ** . . . . .8 / 32  
BORDEAUX, FRANCE  
*A radiant Merlot Rosé from 40 to 70 yr old vineyards southwest of Pomerol. Grown in rich limestone soils and hand picked, this wine is cold fermented for 8-10 weeks to gently extract the bouquet and character of fresh berries.*

### ORIEL REDS

- 'PALIO' MONTEPULCIANO** . . . . .7 / 28  
MONTEPULCIANO D'ABRUZZO, ITALY  
*A ripe Montepulciano, full of blackberry, cherry and wild strawberry flavors, hand picked in small baskets from hillside vineyards facing the Adriatic.*
- 'SETENA RED' GARNACHA BLEND** . . . . .7 / 28  
TERRA ALTA, SPAIN  
*A complex Garnacha blended with Cabernet Sauvignon, Syrah, and Tempranillo, tasting of red currant and raspberry with a refreshing acidity and a long mineral finish. From old vines grown on dense slate soils on terraced hills southwest of Barcelona.*
- 'VQM' CABERNET SAUVIGNON** . . . . .8 / 32  
MAIPO VALLEY, CHILE  
*Our bold and earthy Chilean Cabernet teeming with blackberry and cassis flavors and just a touch of mint and a long finish. From the slopes of the Andes Mountains in the historic Macul region, this wine is sourced from low-yielding, 30 year old vines.*
- 'TRIFOLA' BARBERA** . . . . .8 / 32  
BARBERA D'ALBA, ITALY  
*From old vines in the Langhe hills, this soulful Barbera is characterized by dark plum and tobacco flavors with spicy, floral aromas and a smooth finish. Made by winemaker Antonio Delletto, award-winner of the prestigious 'Wine International' Gold Medal.*
- 'IL GATTOPARDO' NERO D'AVOLA** . . . . .8 / 32  
SICILIA, ITALY  
*A sensuous Nero d'Avola, carefully selected from the southernmost tip of Sicily with fresh cherry flavors and hints of coffee and chocolate. Hand picked and fermented with native yeasts, 'Il Gattopardo' is a great expression of its terroir.*

- 'HUGO' ZINFANDEL** . . . . .10 / 45  
RUSSIAN RIVER VALLEY, USA  
*A spectacular single-vineyard Zinfandel from the cool eastern slope of the Russian River Valley, bursting with cherry, wild cherry, wild berry flavors and a hint of nutmeg - made by the renowned Dan Goldfield.*
- 'JASPER' PINOT NOIR** . . . . .12 / 50  
SONOMA COAST, USA  
*An elegant Pinot Noir with deep black cherry and Mexican chocolate and silky tannins from clay and loam soils on a cool ridge on the coast of Sonoma. 'Jasper' is an Oriel wines bestseller!*
- 'TARALULA' SANGIOVESE** . . . . .- / 50  
TOSCANA, ITALY  
*A full-bodied Sangiovese with rich plum, chocolate, and earthy spice flavors and a lingering finish, sourced from the south facing hillsides outside Montalcino. Not technically a Brunello, but many have mistaken 'Taralula' as one...!*
- 'SYGNET' SHIRAZ** . . . . .- / 75  
MCLAREN VALE, AUSTRALIA  
*100% Shiraz. Old vines with an average age of more than 60 years. Cold soak and extended maceration. Aged 20 months in new French and American oak barrels. Aroma: Blackcurrant, mulberry and chocolate with hints of licorice and spice. Taste: Dark berry fruit with firm tannins.*
- 'L'EXCEPTION' MERLOT** . . . . .- / 125  
SAINT EMILION, FRANCE  
*An elegant Saint Emilion with fine tannins and hints of deep blackberry, plum and licorice and a long, seductive finish - this showstopper has earned worldwide acclaim. 'L'Exception' is an irresistible Bordeaux blend hand picked from 40 to 70 year old vines in a walled vineyard in Libourne dating to the 17th century.*

## APPETIZERS

<b>EGG IN PURGATORY</b> ..... 6 <i>poached in marinara, flat leaf parsley, Reggiano cheese and SaZa garlic styx</i>	<b>FRESH BAKED SA ZA GARLIC STYX</b> ..... DZ 3 <i>topped with freshly ground garlic &amp; kosher salt</i>
<b>STUFFED HOT PEPPERS</b> ..... 8 <i>with our Bolognese meat blend, fresh mozzarella &amp; arrabiata sauce</i>	<b>GRANDMA'S EGGPLANT</b> ..... 8 <i>served at room temperature with San Marzano tomatoes, fresh mint &amp; grated Pecorino cheese</i>
<b>POTATO &amp; EGG FRITTATA</b> ..... 7 <i>cooked in extra virgin olive oil, Italian parsley &amp; SaZa garlic styx</i>	<b>CREAMY WHITE POLENTA &amp; WILD MUSHROOMS</b> ..... 9 <i>with dry Marsala &amp; Artichoke Ragout, demi glace, provolone</i>

## CHOPPED SALADS – (LUNCH / DINNER)

<b>CHOPPED CAESAR SALAD</b> <i>With SaZa Croutons</i> ..... 7 <i>With Flattened Seared Garlic Chicken Breast</i> ..... 9 <i>With Shrimp Scampi</i> ..... 10	<b>GRANDMA'S TRADITIONAL CHOPPED ANITPASTO SALAD</b> ..... 8/12 <i>With salami, soppressata, mortadella, auricchio provolone, roasted peppers, olives, artichokes, cucumber, red onion, tomatoes, &amp; assorted greens</i>
<b>GRANDMA'S CHOPPED HOUSE SALAD</b> ..... 6 <i>With Flattened Seared Chicken Breast</i> ..... 8 <i>With Grandma's Meatballs &amp; Sunday Sauce</i> ..... 9	<b>BANDITO SALAD</b> ..... 10 <i>Haas Avocado, fresh mozzarella, arugula, grape tomatoes tossed in a white Balsamic vinaigrette</i> <i>with Chicken</i> ..... 12 <i>with Shrimp</i> ..... 13

**DRESSINGS:** White Balsamic Vinaigrette, Sherry-Dijon & Lemon Vinaigrette, Tangerine Tarragon & Vodka Vinaigrette, Mountain Blue Gorgonzola, Balsamic Syrup Reduction

## SOME OF OUR SERIOUS PIZZAS (ALL 16") – AND WE HAVE 30 MORE TOPPINGS

<b>GRANDMA'S PIZZA</b> ..... 15 <i>baked with fresh mozzarella, basil, topped with crushed San Marzano tomatoes</i>	<b>GRANDMA'S SMASHED BEST MEATBALLS PIZZA</b> ..... 18 <i>fresh mozzarella, Sunday Sauce &amp; grated romano cheese</i>
<b>PIZZA IN PURGATORY</b> ..... 19 <i>oven poached eggs, Reggiano cheese, fresh marinara, basil and spicy chili oil</i>	<b>KAFTA LAMB</b> ..... 19 <i>lamb with cardamom curry, feta cheese, mint oil &amp; curried yogurt sauce</i>
<b>GREEK</b> ..... 19 <i>with feta, lamb gyro, calamata olives, pepperoncini, finished with Tzatziki cucumber sauce</i>	<b>PIZZA PALLIARD</b> ..... 19 <i>flattened garlic pesto chicken breast, green onion, fresh mozzarella</i>
<b>SHRIMP SCAMPI FLAT BREAD</b> ..... 20 <i>EVOO, exploded garlic, Italian parsley, lemon, Chardonnay &amp; Pecorino cheese</i>	<b>WILD MUSHROOM PIZZA</b> ..... 22 <i>porcini, morels, chanterelles sautéed with roasted garlic, sherry wine demi glace, goat cheese, fresh mozzarella</i>
<b>FIRENZA</b> ..... 18 <i>layered with goat cheese, caramelized onions, roasted grape tomatoes, mozzarella</i>	<b>HOUSE CHEESE PIZZA</b> ..... 15 <i>Each additional topping</i> ..... 2

### TOPPINGS

*fresh mozzarella, ricotta cheese, gorgonzola, provolone, goat cheese, feta cheese, anchovy, garlic, sautéed mushrooms, sautéed spinach, roasted red or green peppers, caramelized onions, red onion, black olives, calamata olives, Grandma's Meatballs, hot or sweet sausage, hot peppers, roasted grape tomatoes, pepperoni, grilled chicken piallard, Grandma's Eggplant, pesto, artichokes, ham, roasted pineapple*

## PASTAS AND ENTRÉES – (LUNCH / DINNER)

<b>GRANDMA'S PASTA FAGIOLI</b> ..... 10/14 <i>sensational Tuscan bean, Prosciutto, exploded garlic &amp; escarole, finished with EVOO</i>	<b>2 HAND ROLLED MANICOTTI</b> ..... 9 <i>baked with 4 cheeses, fresh marinara, topped with charred mozzarella</i>
<b>RIGATONI BOLOGNESE</b> ..... 11/16 <i>3 meat blend, with carrot, onion, celery, Sunday Sauce, cognac, touch of cream</i>	<b>BONELESS SHORT RIBS</b> ..... 22 <i>with veal demi glace and a Cabernet poached egg, roasted house potatoes</i>
<b>CHOPPED LOBSTER, SHRIMP, SPINACH OVER ANGEL HAIR</b> ..... 19 <i>with EVOO, exploded garlic, Reggiano cheese, Chardonnay</i>	<b>GRANDMA'S SUNDAY SAUCE</b> ..... 20 <i>meatballs, pork &amp; lamb shoulder over rigatoni, the real thing</i>
<b>GRANDMA'S SPAGHETTINI &amp; MEATBALLS</b> ..... 10/14	<b>BAKED 4 CHEESE RAVIOLI</b> ..... 9/14 <i>with marinara, topped with charred mozzarella</i>
<b>CHICKEN PAILLARD</b> ..... 16 <i>flattened and sautéed in a rich pesto cream over rigatoni</i>	<b>BAKED RIGATONI</b> ..... 9/16 <i>with fresh broccoli, rich cheese cream sauce, flat Italian parsley, topped with charred mozzarella</i>
<b>CALAMARI &amp; SHRIMP FRADIAVOLO</b> ..... 12/18 <i>with San Marzano tomatoes, over spaghetti</i>	<b>SEAFOOD DI GIORNO</b> ..... SEE SERVER
<b>SPAGHETTINI WITH WHITE CLAM SAUCE</b> ..... 9/15 <i>with exploded garlic, EVOO, black pepper</i>	

## SANDWICHES – ONLY AVAILABLE FOR LUNCH OR TAKEOUT MONDAY-FRIDAY

<b>THE ULTIMATE VEAL PARMIGIANA</b> ..... 11 <i>breaded and pan fried topped with fresh mozzarella and Sunday Sauce</i>	<b>SAUSAGE, PEPPERS &amp; ONIONS</b> ..... 9
<b>GRANDMA'S COLD EGGPLANT</b> ..... 9 <i>served cold with EVOO, mint, marinara, &amp; Pecorino cheese</i>	<b>PIZZA BY THE SLICE</b> ..... 3 <i>Sliced Pizza Toppings</i> ..... 75¢
<b>GRANDMA'S BEST MEATBALL PARM HERO</b> ..... 9	<b>PESTO CHICKEN PANINI</b> ..... 9 <i>with fresh mozzarella</i>
<b>CHICKEN PARMIGIANA</b> ..... 10 <i>breaded breast, pan fried topped with fresh mozzarella and Sunday Sauce</i>	<b>PORCHETTA LOIN</b> ..... 9 <i>with broccoli rabe, sharp provolone and Jus</i>

