



SAZIO

MEANING: FULL, SATISFIED.

AT SAZIO, WE BELIEVE THE KEY TO
A GOOD LIFE IS FOUND IN
SOMETHING PRETTY SIMPLE:

FULLNESS.

A FULL PLATE + A FULL GLASS +
A FULL HEART = A FULL LIFE.

EAT WITH THE PEOPLE YOU LOVE.
EAT WELL. EAT OFTEN. EAT PASTA.

EAT

SSSA
MAZZ
NIZIO
ISIO
OAZIO

"FEED ME" MENU

A selection of Sazio's favourite dishes to share (for all at the table to share) **80 P/P**

TO START

- Focaccia | Olive oil - **DF V 5**
Telegraph Hill olives | Fennel | Orange - **GF DF V 10**
Arancini | Chili jam (x 2)- **V 17**
Crumbed beef meatballs | Salsa verde | Parmesan (x 3) **19**
Heirloom tomato | Stone fruit | Croutons | Pickled onion - **V DF 19**
Tuna crudo | Goats cheese | Peas | Mint - **GF 21**
Caponata | Buffalo mozzarella | Basil - **V GF 20**

PASTA / FISH / MEAT

- Papardelle | Beef ragu' | Parmesan **34**
Spaghetti | Prawns | Tomato | Chili | Garlic **34**
Corn & leek agnolotti | Basil cream -**V 37**
Market fish | Black olives | Broccoli | Chickpeas | Red pepper sauce- **GF 37**
Crumbed pork sirloin | Burnt butter | Parsley **28**

SIDES / VEGETABLES

- Green beans | Chili & sundried tomato crisp - **GF V DF 14**
Zucchini | Golden raisins & capers | Pistachio - **GF V DF 14**
Parmesan roasted carrots | Ricotta | Honey mustard | Walnuts - **GF V 13**
Mix leaves | Honey & rosemary dressing | Goats cheese | Pear - **V GF 13**

TO FINISH

- Vanilla panna cotta | Strawberries | Gin | Elderflower - **GF 16**
Tiramisu | Hazelnuts | Rum **21**
House made ice cream or sorbet (1 scoop) **8**
Coffee | Chocolate truffle - **GF 5**
Banana | Chocolate beignet **4**
Affogato | Liqueur | Vanilla ice cream | Espresso **18**
Don Pedro | Whiskey | Vanilla ice cream | Walnuts | Amaretto cookies **18**

Our pasta is freshly made every day and cooked to order for you, because we want to share the experience of the pasta that our grandmothers used to make by hand for us: an art of the heart that deserves to be celebrated & enjoyed in this place we now call home, far from where we grew up. Like our people back in Italy & Argentina, we cook what we have that's why we are proud to use seasonal, sustainable and local produce from Hawke's Bay and New Zealand. Organic where we can, free range always!