

antipasti

PARMIGIANA DI MELANZANA €13

aubergine, tomate, mozzarella & parmesan
aubergine, tomato, mozzarella & parmesan
1a, 5, 7

CAPRESE BURRATA €13

burratina, tomate multicolore & basilic
burratina, multicoloured tomatoes & basil

CALAMARI €16

calamar sauté au vin blanc, huile d'olive, persil & tomate concassée
stir-fried squid in white wine, olive oil, parsley & crushed tomato
4, 12

PANZEROTTI €13

panzerotti frit, coulis de tomate, basilic & mozzarella
fried panzerotti, tomato coulis, basil & mozzarella
1a, 5, 7

CARPACCIO DI BARBABIETOLA €15

betterave, tomate, amande, fromage de chèvre, oignon & fenouil croquant
beetroot, tomato, almonds, goats cheese, pickled onion & crispy fennel
8, 7

POLLO CROCCANTE €14

goujons de poulet croquant avec mayonnaise au citron
crispy chicken goujons with lemon mayo
3, 5, 7

GRAVLAX DI SALMONE €16

gravlax saumon au citron, petits oignons & focaccia
salmon gravlax with lemon, pickled onions & focaccia
1a, 4

PLANCIA SALUMI €16

prosciutto parma, salami felino, mortadella & focaccia
1a, 12

PLANCIA FORMAGGI €14

parmesan, pecorino, gorgonzola, burrata & focaccia
1a, 7, 12

PLANCIA FORMAGGI & SALUMI €28

fromage, charcuterie & focaccia pour 2 personnes
cheese, charcuterie & focaccia for 2 people
1a, 7, 12

menu

sazio fresco

servi avec pommes grenailles & salade

served with new potatoes & salad

SASHIMI TONNO ROSSO €26

thon, tomate, sauce ponzu & chips vegetales

tuna, tomato, ponzu sauce & vegetable crisps

4, 5, 6

TARTARE-THAI €25

tartare de boeuf, sauce soja, huile de sésame, ciboule, wasabi & coriandre

beef tartare, soya sauce, sesame oil, spring onions, wasabi & coriander

5, 6, 8

CARPACCIO DI PULPO €24

tranches de poulpe, algue nori & sauce vierge avec orange bio

sliced octopus, nori seaweed & virgin sauce with organic orange

4

CARPACCIO DI MANZO €24

tranches de filet de boeuf, tartare de tomates, câpres, olives taggiasche & mayo aux anchois

sliced beef filet, tomato tartare, capers, taggiasche olives & anchovy mayo

4, 7

insalata

INSALATA DI MARE €24

gambas, calamar, thon sauté, vinaigrette aux agrumes, courgette dorée & fenouil croquant

king prawns, sautéed squid, tuna, citrus vinaigrette, golden courgette & crispy fennel

2, 4

INSALATA DI POLLO €24

poulet, oeuf, parmesan, focaccia au romarin, vinaigrette au parmigiano reggiano

chicken, egg, parmesan, rosemary focaccia, parmigiano reggiano vinaigrette

3, 7

INSALATA DI QUINOA €18

quinoa, sucrine, fenouil, graines de courge, petits oignons & chips de légumes racine

quinoa, gem lettuce, fennel, pumpkin seeds, pickled onions & root veg crisps

pasta

RISOTTO PRIMAVERA €21

petits pois, courgette, asperge & épinards - (ajouter des gambas + €7)
 garden peas, courgette, asparagus & spinach - (add king prawns + €7)
 7, 12

IL CLASSICO - BOLO €20

tagliatelle, ragoût de boeuf bolognese
 tagliatelle, beef ragu bolognese
 1a, 3, 7, 9

TAGLIATELLA PESTO BASILICO €18

tagliatelle, basilic, parmesan reggiano & pignons de pin
 tagliatelle, basil, parmesan reggiano & pine nuts
 1a, 3, 8

TAGLIATELLA COURGETTE €18

courgette, pecorino, basilic & amandes grillées - (ajouter de gambas + €7)
 courgette, pecorino, basil & grilled almonds - (add king prawns + €7)
 1a, 3, 7, 8

PACCHERI ARRABBIATA €17

sauce tomate fraîche, ail & piment frais
 fresh tomato sauce, garlic & fresh chili
 1a

PACCHERI FILETTO €25

filet de boeuf, sauce tomate fraîche, mozzarella & poivrons piquillos
 beef filet, fresh tomato sauce, mozzarella & piquillo peppers
 1a, 7

SPAGHETTI PESCATORA €25

bisque fruit de mer, gambas & calamar
 seafood bisque, king prawns & squid
 1a, 2, 4, 14

SPAGHETTI CARBONARA €19

guanciale, oeuf, pecorino & poivre noire
 guanciale, egg, pecorino & black pepper
 1a, 3, 7

LASAGNA AL FORNO €23

ragoût de boeuf, béchamel, sauce tomate, parmesan & basilic
 beef ragu, bechamel, tomato sauce, parmesan & basil
 1a, 3, 7, 9

PARPADELLE RAGU AGNELLO SAZIO €23

agneau cuit dans son jus à basse température - marinade Sazio
 braised lamb, slow cooked in it's juice - Sazio marinade
 1a, 3, 7, 9

menu

pizza

MARGARITA €16

sauce tomate DOP, mozzarella fior di latte, basilic
tomato sauce DOP, mozzarella fior di latte, basil
1a, 7

MARINARA €15

sauce tomate DOP, ail, basilic, origan
tomato sauce DOP, garlic, basil, oregano
1a

NAPOLI €18

sauce tomate DOP, mozzarella fior di latte, basilic, anchois
tomato sauce DOP, mozzarella fior di latte, basil, anchovies
1a, 4, 7

DIAVOLA €20

sauce tomate DOP, mozzarella fior di latte, salami piquant, saucisse 'nduja
tomato sauce DOP, mozzarella fior di latte, spicy salami, 'nduja sausage
1a, 7, 12

BUFFALA E CRUDO €21

sauce tomate DOP, mozzarella fior di latte, prosciutto di parma, tomates cerises
tomato sauce DOP, mozzarella fior di latte, parma ham, cherry tomatoes
1a, 7, 12

SALCICCIA E FRIARIELLI €22

mozzarella fior di latte, saucisse italienne, brocoli rave
mozzarella fior di latte, italian sausage, broccoli rabe
1a, 7, 12

COTTO E FUNGHI €21

sauce tomate DOP, mozzarella fior di latte, jambon cuit, champignons
tomato sauce DOP, mozzarella fior di latte, cooked ham, mushrooms
1a, 7, 12

SAZIO €24

sauce tomate DOP, mozzarella fior di latte, jambon cuit, gambas, fruits de mer
tomato sauce DOP, mozzarella fior di latte, ham, prawns, seafood
1a, 2, 4, 7, 12, 14

TUTTI FORMAGGI €23

mozzarella fior di latte, provola, gorgonzola, pecorino DOP, fromage de chèvre
mozzarella fior di latte, provola, gorgonzola, pecorino DOP, goats cheese
1a, 7

CHÈVRE €20

mozzarella fior di latte, aubergine, fromage de chèvre, miel, noix
mozzarella fior di latte, aubergine, goats cheese, honey, walnuts
1a, 7, 8

menu

pizza

CAPRICCIOSA €21

sauce tomate DOP, mozzarella fior di latte, champignons, artichauts,
olives taggiasche, jambon cuit
tomato sauce DOP, mozzarella fior di latte, mushrooms, artichokes,
taggiasche olives, ham
1a, 7, 12

SALMONE €23

mozzarella fior di latte, saumon fumé, oignon rouge, citron vert
mozzarella fior di latte, smoked salmon, red onion, lime
1a, 4, 7, 12

MORTADELLA €24

crème de pesto, mozzarella fior di latte, mortadella de bologna, burrata et
pistache
pesto cream, mozzarella fior di latte, mortadella bologna, burrata, pistachio
1a, 7, 8, 12

CALZONE €20

sauce tomate DOP, mozzarella fior di latte, jambon cuit, champignons, origan
tomato sauce DOP, mozzarella fior di latte, ham, mushrooms, oregano
1a, 7, 12

VEGETARIANA €22

sauce tomate DOP, mozzarella fior di latte, courgette, poivron, poivron piquillo,
aubergine, tomates cerises
tomato sauce DOP, mozzarella fior di latte, courgette, peppers, piquillo peppers,
aubergine, cherry tomato
1a, 7,

PARMIGIANA €19

sauce tomate DOP, mozzarella fior di latte, aubergine, parmesan, basilic
tomato sauce DOP, mozzarella fior di latte, aubergine, parmesan, basil
1a, 7,

DON LANZI €24

sauce tomate DOP, provola, olives taggiasche, saucisse italienne, oignons,
bacon croustillant, basilic
tomato sauce DOP, provola, taggiasche olives, italian sausage, onions, crispy
bacon, basil
1a, 7, 12,

*OPTION SANS GLUTEN * / *GLUTEN FREE OPTION* + €1

toutes les pizzas sont disponibles en option sans gluten - *possibilité de
traces de gluten, dues à une contamination croisée, dans la fabrication et la
cuisson de la pizza*

all pizzas are available as a gluten free option - *possibility of traces of
gluten, due to cross contamination, in the fabrication and cooking of the
pizza*

menu

carne

servi avec légumes grillés
served with grilled vegetables

ENTRECÔTE DI MANZO €32

entrecôte de boeuf, sauce poivre royale & pommes grenailles
beef entrecote, royal pepper sauce & new potatoes

FILETTO DI MANZO €34

filet de boeuf, sauce au vin rouge Barolo & pommes grenailles
beef filet, Barolo red wine sauce & new potatoes

12

TAGLIATA DI MANZO 32

tagliata de filet de boeuf, sauce chimichurri, roquette & pommes grenailles
beef filet tagliata, chimichurri sauce, rocket & new potatoes

OSSOBUCO €26

ossobuco de veau cuit dans son jus, sauce gremolata & purée pommes de terre
braised veal cooked in it's juice, gremolata sauce & mashed potatoes

1a, 7, 9, 12

SALSICCIA ALLA GRIGLIA €23

saucisse italienne au fenouil grillé & purée pommes de terre
grilled italian fennel sausage & mashed potatoes

7

POLLO ARROSTO €25

poulet rôti mariné au citron & pommes grenailles
lemon marinated roast chicken & new potatoes

STINCO D'AGNELLO €32

souris d'agneau, cuite dans son jus à basse température & purée pomme de terre
lamb shank, slow cooked in it's juice & mashed potatoes

7, 9, 12

MILANESE CLASSICA €26

escalope milanaise avec frites maison & salade
breaded veal 'milanese' with homemade fries & salad

1a, 3

MILANESE CORDON BLU €28

escalope milanaise façon cordon bleu, frites maison & salade
breaded veal milanese 'cordon bleu' style, homemade fries & salad

1a, 3, 7,

menu

pesce

servi avec légumes grillés
served with grilled vegetables

TRANCIO DI SALMONE €26

saumon grillé, tapenade d'olives légèrement citronnée & pommes grenailles
grilled salmon, lightly citrus olive tapenade & new potatoes

4

CALAMARI GRIGLIATI €28

calamars grillés, sauce chimichurri & purée pommes de terre
grilled squid, chimichurri sauce & mashed potatoes

4

TRANCIO DI TONNO ROSSO €31

pavé de thon rouge, sauce vierge avec amandes & purée pommes de terre
red tuna steak, virgin sauce with almonds & mashed potato

4

GAMBAS BOMBA €29

gambas géantes grillées, tomate, piment d'espelette, ail, huile d'olive & pommes grenailles
grilled king prawns, tomato, espelette chili, garlic, olive oil & new potatoes

2, 4

FRITURA MISTA €29

calamars, gambas, thon rouge, légumes mélangés & salade
squid, king prawns, red tuna, mixed vegetables & salad

1a, 2, 4



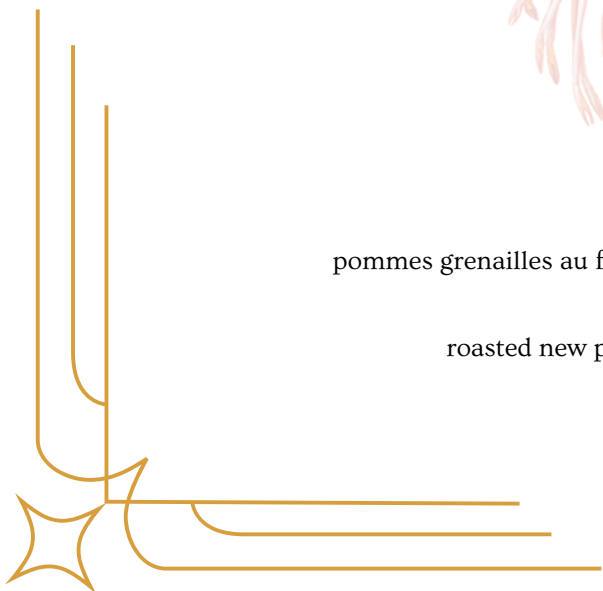
contorni / sides

potatoes au four OU purée pommes de terre OU frites maison €4,5

salade verte OU légumes grillés €5

roasted new potatoes OR mashed potatoes OR homemade fries €4,5

green salad OR grilled vegetables €5



menu

dolci

CRÊPES SUZETTE €11

avec crème fouettée / with whipped cream
1a, 3, 7

TIRAMISU €10

1a, 3, 7

PIZZA MILLE FEUILLE €10

glace sabayon, ganache chocolate 70%
sabayon ice cream, chocolate ganache 70%
1a, 3, 7

PAVLOVA AI FRUTTI ESOTICI (2 PERSONNES) €14

meringue - noix de coco, ananas & fruit de passion
coconut, pineapple & passion fruit
3, 7

TORTINO AL CHIOCCOLATO €12

fondant au chocolat & glace noisette / chocolate fondant & hazelnut ice cream
1a, 3, 7, 8

PANNA COTTA ALLA FRAGOLA €10

fraises bio, parfumé au poivre vert / organic strawberries, green pepper perfume
3, 7

CRÈME BRÛLÉE €11

vanille & citron d'Amalfi bio / vanilla & organic Amalfi lemon
3, 7

GLACE / SORBET €3 PAR BOULE

chocolat, noisette, vanille, sabayon, coco,

citron, framboise, fraise, mangue

chocolate, hazelnut, vanilla, sabayon, coconut,

lemon, raspberry, strawberry, mango



menu

allergens

1 Gluten
1a Blé, 1b Seigle, 1c Orge, 1d Avoine
1e Épeautre, 1f Kamut ou légumes hydrogènes

2 Crustacés

3 Oeuf

4 Poisson

5 Arachides

6 Soja

7 Lait

8 Fruits à coque

9 Céleri

10 Moutarde

11 Sésame

12 Sulfite

13 Lupins

14 Mollusques

1 Gluten
1a Wheat, 1b Rye, 1c Barley, 1d Oats, 1e Spelt
1f Kamut or hydrogenated vegetables

2 Seafood

3 Eggs

4 Fish

5 Peanuts

6 Soya

7 Milk

8 Nuts

9 Celery

10 Mustard

11 Sesame

12 Sulfites

13 Lupines

14 Molluscs

