

S A B A T I N I ' S

SAPORI D'ITALIA

Compliments from the Chef

*Herbed & Spicy Focaccia Grissini
Rosemary Flatbread with Air-Cured Parma Prosciutto
Marinated Green & Black Olives*

ANTIPASTI

Hot & Cold Appetizers, Soup and Salads

Burrata alla Panna con Carpaccio di Pomodori

hand-formed cow's milk cheese with creamy lava center on tomato carpaccio, balsamic syrup

Vitello Tonnato*

thinly sliced chilled veal roast with tuna and caper aioli

Mosaico di Verdure Grigliate e Porcini all' Olio Vergine d'Oлива

*porcini mushrooms, roasted garlic, grilled zucchini and eggplant
drizzled with our own extra virgin olive oil*

Insalata di Gamberi, Finocchi e Cannellini*

marinated shrimp, shaved fennel and white beans, white truffle oil

Calamari Fritti

crisp fried baby squid in a cone, lemon garlic dip

Sformato di Carciofi Gratinati al Castellosso

twice baked artichoke soufflé, castellosso cheese sauce

Fagioli Bianchi e Cozze

white bean & black mussel soup

Insalata Mista Capricciosa Profumata con Aceto Balsamico

tender baby field greens with pecorino cheese, chef's vinaigrette

BUON APPETITO

Cover charge \$25 per person

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

S A B A T I N I ' S

PASTA

Sabatini's Signature Collection

Spaghetti allo Scoglio

langostino, diver scallops, tiger shrimp, vongole and black mussels in cherry tomato sauce

Penne con Brasato di Manzo

braised short rib over penne, grana padano

Manicotti alla Sorrentina

spinach, ricotta & fontina cheese roulade on tomato coulis

SECONDI PIATTI

Main Courses

Branzino al Forno con Zucchini

baked striped bass in zucchini crust over tomato-orange melt, toasted polenta

Gamberi alla Caprese con Verdurine di Stagione

garlic infused shrimp with cherry tomatoes and potpourri of vegetables

Tris d'Aragosta

lobster three ways - lobster tail, lobster orzotto and lobster bisque sauce

Petto di Pollo con Asiago e Pomodorini, Salsa al Marsala

chicken supreme stuffed with eggplant, asiago and sun-dried tomatoes, marsala sauce

Bistecca Toscana*

10 ounce strip steak with rosemary, garlic and a touch of our own extra-virgin olive oil

Lombata di Vitello al Forno*

roasted veal rack with mushroom ragout, barolo glaze



OLIO

Segesta - Princess Exclusive Sicilian Extra Virgin Olive Oil

Our Sicilian Extra Virgin Olive Oil is among the world's most fragrant and appetizing.

You will find it to be dense, full of flavor and robust.

25 fl. oz. (750 ml) - \$10

S A B A T I N I ' S

DOPO CENA \$8.95 After-Dinner

Sicilian Kiss

Stolichnaya Vodka, Amaretto, Irish Cream, Kahlúa, Cream

Tiramisu Martini

*Grey Goose Vodka, Kahlúa, Espresso
Mascarpone Cheese, Sugar, Milk*

Chocolate Mint Martini

*Stolichnaya Vodka, White Crème de Cacao and
Peppermint Schnapps*

Sorbetto

Stolichnaya Vodka, Limoncello, Sweet & Sour, Cream

Sorrento Sunset

Limoncello, Chambord, Sweet & Sour, Sparkling Wine

SPIRITS & LIQUEURS

Cognac

Courvoisier VSOP \$8.50

Rémy Martin XO \$12.00

Scotch

Chivas -12 Years Old \$6.25

Johnnie Walker Black Label \$7.25

Liqueurs

Sambuca \$5.75

Amaretto \$5.75

Frangelico \$5.75

SPECIALTY COFFEES

Espresso, Macchiato \$1.75

Cappuccino, Café Latte or Mocha \$2.50

S A B A T I N I ' S

DOLCI E FORMAGGI Desserts & Cheeses

Formaggi

artisan cheeses from the cart

Crema al Caffè

espresso crème brûlée and star anise biscotti
with armagnac foam

Torta Profumata ai Limoni di Sorrento

citrus tart and chocolate ribbon with orange
and balsamico essence

Sinfonia di Sapori

almond, hazelnut and pecan florentine napoleon
blancmange, praline mousse and caramel pecan brittle

Zabaglione*

whisked marsala foam with ladyfingers



♥ Tiramisù al Cioccolato

chocolate tiramisù with mascarpone cream
and espresso gelato

Bursting with flavors, this will always be Chef Love's favorite Italian dessert featuring fresh mascarpone cheese mixed with a delicate almond sponge cake and sweetened espresso with a creative chocolate twist. Thin layers of cake are soaked with amaretto syrup and espresso, followed by a layer of coffee-flavored mascarpone mousse with handfuls of chocolate shards, finished with a delicious chocolate glacage and served with espresso gelato.



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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