Sabatini's Italian Restaurant

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'Oliva
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 Castelrosso
twice baked artichoke soufflé, castelrosso 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

Pasta
Sabatini's Signature Collection

Spaghetti allo Scoglio
langoustino, 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 orsotto 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

Dopo Cena $8.95

Sicilian Kiss
Stolichnaya Vodka, Amaretto, Irish Cream, Kahlúa, Cream

Tiramisu Martini
Grey Goose Vódka, 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

Dolci E Formaggi
Desserts & Cheeses

Formaggi
artisan cheeses from the cart

Crema al Caffe
espresso crème brulee 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*
whiskd marsala foam with ladyfingers