

EST. 1984

# SABATINI'S

ITALIAN TRATTORIA

Cover charge \$25 per person

## the rich heritage of Italy has inspired Princess Cruises® from the beginning

The detail of Italian craftsmanship has been reflected in the ships we've built as well as our culinary offerings through a history of authentic Italian executive chefs and recipes. The latest evolution of the Sabatini's menu features antipasti, fresh handmade pastas and main courses designed to showcase Italian culinary techniques and the flavors of the Mediterranean

### SOUP / SALAD (cheese wine)

**Grana Padano Cheese Fondue** (V)  
celery, foraged mushrooms, toasted hazelnuts

**Escarole & Celery Salad** (V)  
pear, orange zest

*Begin your experience at Sabatini's with selections from our chefs' repertorio*

### STUZZICHINO DELLA CASA

#### Appetizer of the House\*

warm rustic whole-wheat loaf, tuscan zonzelle filled with roasted tomato & bell pepper passata, prosciutto crudo, extra virgin olive oil, balsamic vinegar

#### ANTIPASTI (choose one)

**Fried Zucchini & Yellow Squash**  
topped with smoked scamorza cheese and drizzled with olive oil, comes with toasted house-made crostini

**Grilled Lamb Skewers**  
marinated with oregano & extra virgin olive oil, served with artichoke & black olive relish atop arugula leaves

**Roasted Bell Peppers**  
tossed with capers and anchovies marinated in garlic, parsley & lemon juice, dressed with basil vinaigrette

*Princess Favorites antipasti are a selection of our most popular Italian appetizers*

**Italian Meats & Olives Platter**  
mortadella, salami, mostarda di frutta and olives

**Deep-Fried Calamari**  
crisp and lightly battered with tangy lemon garlic aioli for dipping

**Burrata Cheese & Tomato** (V)  
cow's milk burrata on fresh tomato slices finished with balsamic vinegar reduction

*Our rustic pastas are inspired by fresh Italian flavors and ingredients*

*Olive oil, Italian cheeses and mushrooms are favorites, but non-traditional herbs—like mint and marjoram—also give recipes a contemporary flair*

### FRESH PASTA

*made daily (choose one)*

#### Seafood Linguine

classic Mediterranean flavors are a perfect match for prawns and clams tossed with marjoram-infused long pasta, artichoke pesto and prized ligurian olive oil

#### Roasted Lamb Tortelloni

pasta speckled with fresh mint filled with tender roasted lamb and broccoli rabe in a peppery cheese sauce featuring Italy's pecorino crosta nera

#### Beef Pappardelle

wide ribbon buckwheat pasta and hearty nebbiolo wine-braised beef cheek ragu

#### Porcini Mushroom Risotto (V)

vialone nano rice, the ideal variety for risotto, absorbs the earthy flavor of mushrooms along with white wine, butter and parmesan

*Fresh pasta from our Princess Favorites collection*

#### Linguine Carbonara

pancetta, egg yolks and a blend of castelrosa, fontina & parmesan cheeses

#### Spaghetti Pomodoro

with your choice of house-made beef & pork meatballs, meat sauce or Italian sausage

#### Trattoria Oven-baked Trio

traditional lasagne bolognese, chicken parmesan and 3-cheese titi (ricotta, mozzarella & pecorino romano)

*More of Princess's Executive Chefs hail from Italy than from any other nation*

*They have shared their favorite onboard preparations and treasured family recipes from their distinctive Italian regions*

### SECONDI PIATTI

(choose one)

#### Mediterranean Seafood Parcel\*

grouper, shrimp, scallops, black mussels, clams wrapped in parchment and delicately steamed in fish stock along with sliced potato and wine-poached artichoke

#### Sole Piccata

lightly breaded filets with capers and parmesan atop rosemary polenta and finished with herbed olive oil

#### Prosciutto-wrapped Pork Tenderloin

stuffed with parmesan and fresh sage, served with crispy roasted rosemary potatoes

#### Lemon & Rosemary Chicken Scaloppine

with grilled asparagus, rosemary sauce, parsley pesto and creamy mashed potatoes

#### Eggplant Parmigiana (V)

hand-breaded eggplant cutlets sautéed in olive oil, baked in marinara sauce and topped with mozzarella

#### Veal Marsala

sautéed veal slices with mushrooms and marsala wine sauce

Cover charge of \$25/person includes one selection from each course. Please enjoy any additional pasta or main course for \$10 each.

(V) vegetarian option

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

Cover charge of \$25/person includes one selection from each course.

(V) vegetarian option

