

S A B A T I N I ' S

PASTA

The Chef's Nightly Specialty

Enjoy a unique pasta dish made from the finest and freshest ingredients. This culinary creation is presented by our Chef family style. Every evening features an exclusively prepared specialty from our Sabatini's signature collection

SECONDI PIATTI

Main Courses

Branzino in Crosta di Sale (for two)

baked striped bass in herbed salt crust, grilled asparagus and parsley potatoes

Grigliata di Scampi

broiled langoustines with tomato, spinach and potatoes, champagne butter

Tris d'Aragosta

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

Spiedini di Pollo con Polenta e Asiago in Salsa al Marsala

chicken skewers with soft sage polenta and asiago, marsala wine sauce

Bistecca Toscana

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

Anatra alle Fave con Pancetta di Colonnata e Mostarda di Cremona

duck with fava beans, pancetta and mostarda di cremona

Lombata di Vitello alla Griglia

grilled veal chop 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

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SAPORI D'ITALIA

Compliments from the Chef

*Herbed 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 and seared tuna medallions with aioli and arugula pesto

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 Castellosso
twice baked artichoke soufflé, castellosso cheese sauce

Tortino di Funghi nostrani, Parmigiano Reggiano e Fonduta allo Zafferano
wild mushroom tart with parmesan and saffron fondue

Granceola con Arugula e Vinaigrette al Pomodoro Affumicato
crisp buttermilk soft shell crab over baby arugula, smoked tomato vinaigrette

Zuppa di Pomodoro con Frutti di Mare
tomato soup with grilled shellfish

Insalata Mista Capricciosa Profumata con Aceto Balsamico
tender baby field greens with pecorino cheese, chef's vinaigrette

BUON APPETITO
Cover charge \$25 per person