

# S A B A T I N I ' S

## **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 with tuna and caper aioli, 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*

**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**

# 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*

**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*

**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*

**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**

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