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

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