

S A B A T I N I ' S

**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'Oliiva***  
*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 \$29 per person**

*Dinner includes one main course. Please enjoy any additional mains for \$10 each.*

\*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, jumbo 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) - \$16**