

DAL - 1993

# SABATINI

RISTORANTE

## ABOUT THIS MENU

We have taken a number of steps in line with government regulations so that we can make Sabatini a comfortable and more importantly, safe place to enjoy a meal outside of your own home. We have implemented new processes and procedures and reduced our seating capacity and amount of staff at work per day to maintain social distancing.

For the time being, we will also be offering a limited menu, across both food and drinks. We have tried to keep the most popular dishes, while still maintaining a wide selection. Sorry if your favourite isn't available at the moment but we will be updating our menus, where possible.

Thank you for your patience and continued support

## TIPS

100% of tips are shared between the members of staff on duty

## WINE MENU

### VINI AL BICCHIERE

	125ML	175ML		125ML	175ML		125ML	175ML
SILENZI BIANCO	4.25	6.25	SILENZI ROSSO	4.25	6.25	PINOT GRIGIO BLUSH	4.5	6.5
PINOT GRIGIO	4.5	6.5	MERLOT	4.75	6.75	ZINFANDEL	4.75	6.75
VERMENTINO	5.25	7.25	CHIANTI DOCG	5.5	7.5	PROSECCO	6	
SAUVIGNON BLANC	5.5	7.5	CANNONAU DOC	6	8.5			

### VINI BIANCHI

BORG SAN LEO BIANCO Veneto, Italy. Grape: Garganega	18.5
CATARRATTO Sicily. Organic wine	22.5
CASTEL FIRMAN CHARDONNAY Trentino, Italy	28
PINOT GRIGIO	25.5
BARTOLOMIOL VALDOBBIANDENE TRANQUILLO Valdobbiadene, Italy	27
FEATHERDROP SAUVIGNON BLANC Marlborough, New Zealand	30

### VINI ROSATI

PINOT GRIGIO BLUSH Veneto, Italy	23
ZINFANDEL Puglia, Italy	25

### SPUMANTE

PROSECCO DOC Extra Dry	24.5
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### VINI SARDI

Specially selected wines from Sardinia

#### BIANCHI

S'INIS BIANCO Sardinia	20.5
SILENZI BIANCO Pala, Sardinia. Grapes: Vermentino / Nuragus	24
VERMENTINO IPORI Pala, Sardinia. Grape: 100% Vermentino	29.5

#### ROSSI

S'INIS ROSSO Sardinia	20.5
SILENZI ROSSO ISOLA DEL NURAGHI Pala, Sardinia. Grapes: Carignano / Monica	24
DON EFISIO MONICA DI SARDEGNA DOC Sardinia. Grape: Monica	29
MONTIPRAMA Valle del Tirso, Sardinia. Grape: Nieddera	37.5
CANNONAU TENUTA L'ARIOSA DOC Sardinia	30

### SPUMANTE

SEU VINO SPUMANTE ROSATO Sardinia	32.5
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### VINI ROSSI

BORG SAN LEO ROSSO Puglia, Italy. Grape: Sangiovese	18.5
NERO D'AVOLA Puglia, Italy	20
MONTEPULCIANO D'ABRUZZO Abruzzo, Italy	21.5
MERLOT Trentino, Italy	23.5
CHIANTI DOCG Tuscany, Italy	26
VIA CAVE MALBEC Fattoria Aldobrandesca, Tuscany, Italy	39
COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA Veneto, Italy	67.5

This is just a selection of the wines we have available. Please speak to a member of staff if your usual favourite isn't currently listed on the menu.

## APERITIVO

NEGRONI 8.5 APEROL SPRITZ 8.5

## STUZZICHINI

BREAD AND OLIVES (V)	5.5
BRUSCHETTA ROMANA (V)	5.5
Toasted Altamura bread with fresh chopped tomato, basil and garlic	
GARLIC BREAD PIZZA (V)	5.45
With Cheese or Tomato	5.95
FOCACCIA (V)	4.95
With cured ham	6.5
SALSICCIA SARDA (ON THE BOARD)	6
POLENTA CHIPS	4
With pesto dip	

COZZE E ARSELLE IN TEGAME 8.5  
Mussels and clams in a garlic, parsley and white wine sauce with a touch of chilli and toasted bread

FREGOLA AL FRUTTI DI MARE st 10.5 mc 15.5  
A Sardinian risotto-like dish with clams, mussels, prawns and baby squid

INSALATA DI BOTTARGA E GARCIOFI 8.5  
Marinated artichoke, radicchio and celery salad with shaved bottarga in extra virgin olive oil

## ANTIPASTI

MELONE E PROSCIUTTO CRUDO 8  
Melon and cured ham drizzled with basil oil

INSALATA CAPRESE 7.5  
Tomato and mozzarella salad topped with fresh basil

GAMBERONI ALL'AGLIO st 9.5 mc 19.75  
King prawns in garlic butter

CALAMARI FRITTI 8  
Deep fried calamari served with fresh lemon and garlic mayo

PECORINO ARROSTO E GUTTIAU 7  
Roast Sardinian pecorino cheese with saffron on toasted carasau bread

FUNGHI CON CROSTINI (V) 7.5  
Mixed mushrooms with taleggio cheese on toasted bread

CALAMARI ALLA CATALANA 8  
Calamari, prawns, tomatoes and onions in a lemon and oil dressing (served cold)

## TO SHARE

ANTIPASTO SARDO 9.5 or 18.5 for 2 to share  
A selection of Sardinian cured meats and cheeses with marinated olives, artichokes and mixed peppers on Sardinian Pergamena bread

FRITTO MISTO 9.75 or 18.5 for 2 to share  
Deep fried white bait, calamari and prawns

## PASTA

LASAGNA AL FORNO	9.5
PENNE ALL'ORTOLANA (V)	9.75
Courgettes, peppers, pesto and cream	
PENNE ALLA ROMANA	10.5
Chicken pieces, mushrooms, tomato and cream	
SPAGHETTI AL FRUTTI DI MARE	14.95
Prawns, clams, calamari, mussels, garlic chilli and tomatoes	
TORTELLINI PANNA E PROSCIUTTO	13.95
Fresh pasta filled with spinach and ricotta in a ham and cream sauce with petit pois and parmesan	
TAGLIATELLE CARBONARA	11.5

MALLOREDUS CAMPIDANESE 11.5  
Small shell pasta with fresh sausage, chilli, saffron and tomatoes

RISOTTO CON COZZE, GAMBERONI E ZUCCHINI 13.5  
Mussels, prawns and courgettes in a fish and white wine broth drizzled with basil oil

SPAGHETTI ALLA BOTTARGA CON VONGOLE 14.5  
Dried mullet roe, clams, garlic, parsley, extra virgin olive oil and a touch of chilli

RISOTTO SABATINI 11.5  
Saffron risotto with chicken and spinach topped with crispy pancetta

## PIZZA

DEL CAMPO (V) 10.5  
Grilled aubergine, courgette, artichoke, red onion and mushroom drizzled with extra virgin olive oil

VIA VENETO 9.5  
Chicken, caramelised red onion, and crispy pancetta

MARGHERITA 9

AMERICANA 9.75  
Double pepperoni, red onions, sun kissed tomatoes and chillies

SARDA 9.5  
Fresh Sardinian sausage, black olives, and oregano

PIZZA MARINARA 13.5  
Tomato and mixed seafood

PIZZA CALZONE RUSTICA 12.5  
Filled with mozzarella, tomato, ham, salami and oregano (Allow 20 minutes)

ROMANA 9.5  
Ham, spicy sausage and chicken

Extra toppings from 1

Gluten free pizza and pasta available upon request - £2 supplement

## CARNI E POLLI

POLLO ALLO ZAFFERANO	17.5
Chicken breast with sautéed wild mushrooms, cream, pancetta and saffron served with a choice of side order	
NONNA ISELLA	17
Chicken breast filled with dolcelatte cheese in a peppercorn sauce, served with a choice of side order	
SALSICCIA SARDA AROMATICA	18.5
Aromatic Sardinian sausage served with grilled vegetables	
MARE E MONTI	35
Fillet steak, cooked to your liking, topped with grilled king prawns in a garlic, butter and fresh chilli sauce, and served with sautéed potatoes and mixed salad	

## DALLA GRIGLIA

We go to great lengths to source the best meats

GRILLED CHICKEN SUPREME	12.5
RIB EYE STEAK 10oz	20
AGED 28 DAYS	
FILLET STEAK 8oz	25.5
AGED 28 DAYS	
T-BONE 21oz	31.95
AGED 35 DAYS	
SALMON	14.5
SEA BASS	13.5

## LE SALSE

Al Pepe
Dianne
Dolcelatte
Arrabiatta
Pizzaiola
Crema e Funghi

## MAIALETTO ARROSTO

Most popular traditional Sardinian dish. Roast suckling pig with all the trimmings Sardinian style  
(Requires 48 hours notice)

FULL PIG 280 (Serves up to 12) HALF PIG 140 (Serves up to 6)

The spit-roasted suckling pig was once considered a dish only for special occasions. It is perhaps the best known of all the traditional Sardinian dishes, undoubtedly due to its sweet and unique flavour

## CONTORNI

RUCOLA E PARMIGIANO	5
Rocket leaves and parmesan shavings with a balsamic vinegar dressing	
INSALATA MISTA	4.5
Seasonal mixed salad	
POMODORI E BASILICO	4.5
Sliced plum tomatoes with red onions and basil olive oil	
SPINACI SALTATI CON AGLIO E PEPERONCINO	4
Spinach sautéed in garlic, olive oil and chilli	
PATATINE FRITTE	3.5
In-house hand cut chunky chips	
PATATE SALTATE	3.75
Sautéed potatoes	

## PESCE

SALMONE AROMATIZZATO 19.5  
Pan fried salmon marinated in extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chilli flavoured with pecorino cheese

FILLETO DI BRANZINO AL GONDOLIERE 19.5  
Grilled fillet of sea bass with king prawns, chives and chilli butter with saffron potatoes

ZUPPA DI PESCE ALLA SARDA A MUST TRY! 19.9  
Sardinian broth with mixed fish and shellfish flavoured with tomato, lemon zest, thyme and a little chilli served with toasted Altamura bread

## CHILDREN'S MENU

### STARTER

POTATO SKINS 3 MELON 2.5  
with ketchup

### MAIN COURSE

PENNE NAPOLI 6 PIZZA MARGHERITA 6  
PENNE CARBONARA 6 PIZZA WITH HAM 6  
PENNE BOLOGNESE 6 PIZZA WITH PEPPERONI 6

### DESSERT

BROWNIE 3.5 BOWL OF ICE CREAM 3  
with vanilla ice cream A scoop of chocolate, vanilla or strawberry

## DOLCI E CAFFÈ

CHOCOLATE BROWNIE 5.5	ICE CREAM 5	REG	LRG	REG
With vanilla ice cream		ESPRESSO 1.95 2.95	LATTE 2.5	
TORTA DELLA NONNA 5.5	TIRAMISU 6	MACCHIATO 2.15 3.25	MOKACCINO 3.5	
Classic Italian custard tart		AMERICANO 2.5 3.25	HOT CHOCOLATE 3.95	
STICKY TOFFEE PUDDING 6	SEADAS 6	CAPPUCINO 2.5 3.25	CAFE CORRETO 3.5	
With vanilla ice cream		FILTER COFFEE 2.25 3.25	CAFE AL LIQUORE 5.5	
LEMON SORBET 5	Shallow fried pastry filled with pecorino cheese and saffron, drizzled with honey and topped with lemon zest			

### Please note:

All dishes are prepared to order and therefore may take some time to cook. If you have an allergy to any particular ingredients please let us know. However we are unable to guarantee the complete absence of allergens in our menu items. (V) - Vegetarian.

All prices include VAT. An optional 10% service charge will be added to all bills. 100% of all service charges go directly to the staff on duty.