
italian night

From Abruzzo to Liguria to Tuscany and beyond, the regional cuisine of Italy is esteemed for simple preparations that elevate high quality ingredients like tomatoes, olive oil, seafood and cured meats. Buon Appetito!

freshly baked breads

Specially crafted for tonight's menu

beverages

See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection

starters

Prosciutto and Melon

dry-cured ham, sweet cantaloupe

Seafood Antipasto*

shrimp, black mussels, squid, red pepper spread, kalamata olives

Eggplant Parmesan (v)

tomato sauce, mozzarella cheese

salad/soups

Italian Salad (v)

frisee, radicchio, tomato, cucumber, chickpeas, pecorino cheese, choice of dressings

Iced Peach Bellini Soup (v)

peach purée, sparkling prosecco

Minestrone Soup (v)

vegetables, ditalini pasta, basil pesto

(v) Vegetarian

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

pasta

pastas are made fresh daily in Sabatini's Pasta Room

Spaghetti and Meatballs

*featuring our classic house-made fresh
tomato sauce*

Fettuccine Alfredo (v)

rich parmesan cream sauce

mains

Wild Mushroom Lasagna (v)

cashew ricotta, garlic cream

Grilled Trout Fillet, Eggplant Caponata*

*roasted fingerling potatoes, asparagus,
summer squash*

Sautéed Shrimp and Sea Scallops

*sweet potato mash, herbed vegetables,
garlic*

Breaded Chicken Breast, Prosecco

Radicchio Cream

*stuffed with fontina cheese, spinach
and mushrooms, grilled radicchio and
roasted tomato potatoes*

Veal Scaloppine, Marsala Wine Sauce

*garlic mashed potatoes, green beans,
tomato*

Tuscan-Style Beef Striploin Steak,

Chianti Red Wine Sauce*

*italian bean casserole with pancetta,
swiss chard, roasted garlic, onion and
mushrooms*



princess favorites

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Romaine & Kale Caesar Salad (v)

*parmesan, crispy chickpeas, caesar
dressing*

French Onion Soup

gruyère cheese crouton

Seared Salmon, Oven-Dried-Tomato

Pesto*

vegetable medley, basmati rice

Pan-Roasted Chicken Breast

*pan gravy, roasted potatoes, market
vegetables*

dessert



Trio of Italian Desserts

*tiramisu, chocolate cookie &
torrone ice cream sandwich
pistachio financiers*

Gianduja Soufflé

vanilla torroncino sauce

Sugar-Free Mochaccino Semifreddo

orange compote

princess favorites

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Lemon Meringue Cheesecake

citrus compote

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Pear Flambe

vanilla gelato

Create Your Own Sundae

vanilla or chocolate gelato, lemon sorbet


toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint

 Sugar-Free



This exquisite treat is from our Chocolate JourneysSM program, designed to showcase the expertise of our pastry chefs using our favorite ingredient – chocolate

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