

EST. 1998

# SABATINI'S

ITALIAN TRATTORIA

## PRIMI PIATTI

*fresh pasta, made daily (choose one)*

### Seafood Linguine

shrimp, clams and the classic mediterranean flavors of tomato and prized ligurian olive oil

### Lobster Tortelloni

wide delicate pillows of lobster-filled pasta, simmered in a rich creamy lobster sauce

### Pappardelle alla Bolognese

wide ribbon buckwheat pasta which complements our hearty Nebbiolo wine-braised tomato & meat ragu

### Porcini Mushroom Risotto (V)

a northern italian specialty — vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

### Linguine alla Carbonara\*

among the many origin stories and variations, ours is classically roman — a luxurious creamy sauce of eggs, pancetta and aged parmesan

### Spaghetti Polpette

a family favorite — rich meatballs of beef & pork, slowly braised in a marinara of san marzano tomatoes, garlic, onion, and herbs

### Trofie Con Pesto Fatto in Casa

thin twisted pasta, pesto, parmesan, lemon and arugula salad

### Penne Primavera (V)

bright, fresh tomatoes, sliced mushrooms and seasonal vegetables sautéed in extra-virgin olive oil and tossed with fresh basil and shaved parmesan

## SECONDI PIATTI

*(choose one)*

### Lasagna Bolognese al Forno

the original from bologna – fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

### Filetto di Branzino alle Erbe Mediterranee

roman-style artichoke, fingerling potatoes, and sautéed garlic spinach

### Ossobuco Milanese

braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest resting on a bed of saffron risotto

### Scallopine di Pollo al Limone e Rosmarino

boneless chicken breast sautéed in fragrant lemon and rosemary, served with asparagus, creamy mashed potatoes

### Parmigiana di Melanzane (V)

thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

### Scallopine di Vitello al Marsala

veal tenderloin and sliced champignon mushrooms in marsala wine, presented with sautéed garlic spinach and creamy mashed potatoes

### Grilled Striploin\* (Filet Mignon \$15 surcharge)

tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter

### Spaghetti Freschi e Gamberi (add 8oz. lobster tail \$15 surcharge)

prawns and tomato sauce

### Milanese di Vitello con Osso (\$10 surcharge)

bone-in veal milanese breaded and fried, topped with arugula and tomatoes

Cover charge of \$35/person includes one selection from each course. Please enjoy any additional pasta or main course for \$10 each.

(V) Vegetarian option

\*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.

