

# Lunch menu

## STARTERS

Today's freshly prepared soup served with home made bread

Mussels gratinated with garlic butter and breadcrumbs

Tempura vegetables with sweet chilli dip

Baby mozzarella, tomato and Parma ham salad

Linguine with garlic, chilli, parsley and grated bottarga

Antipasto of Sardinian crisp bread with a selection of meats and cheeses

## MAIN COURSES

Grilled Sea Bass fillet with saffron potatoes, asparagus and hollandaise sauce

Braised chicken leg with sun dried tomatoes, olives, white wine and sautéed potatoes

Italian sausage with mashed potatoes and watercress

Risotto with wild mushrooms, garden peas and ricotta shavings

Grilled pork chop with spinach and new potatoes

Warm chicken salad with rosemary and parmesan croutons

## DESSERTS

Homemade panna cotta with red berries

Cheesecake served with vanilla ice cream

Italian ice cream, (3 scoops) choose from chocolate, strawberry, pistachio, vanilla and nocciola (hazelnut)

**2 course £11.95**  
**3 course £14.95**

"Please let us know if you have any special dietary requirements, Gluten free pasta also available"

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**Our Christmas 2013 Menu is now available**  
Please ask staff for details

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## Bistro menu available from 5 pm

2 courses £14.95  
3 courses £18.95

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## Cocktail of the month:

### FLIRTINI £5.95

A pink, fruity and bubbly cocktail made specially for Sarah Jessica Parker  
Vodka, cointreau, pineapple juice and cranberry topped up with Prosecco

## Mocktail of the month:

### CHERRY BERRY £3.50

Raspberry syrup and orange juice layered over crushed ice topped with lemonade, and finished with a glazed cherry.

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## Special cabinet red wines

Damilano Barbera d'alba £32.50

Damilano Barolo £45.00

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