# OPENING TIMES

open as normal with the exception of,

**Christmas Eve: closed** 

**Christmas Day: closed** 

Boxing Day: 12 noon ~ 9pm

**New Year's Eve:** 

12 noon ~ 7pm Normal Menu 8pm ~ 10pm Set Menu Only

New Year's Day: closed

## PLEASE NOTE.....

happy hour is not available from 1st December to 2nd January

#### how to book

Booking with Sabatini couldn't be easier. Book in person or contact one of our managers by phone, at your convenience, with the dates and times you are interested in and the number of people in your party. We will then discuss any deposits or pre orders required.

**BOOK today to avoid disappointment!** 

0191 2614415

## NEW YEAR'S EVE

4 courses **£60.00** served from 8pm \*Glass of Prosecco at midnight\*

STARTERS...

#### Capesante

King scallops wrapped with smoked salmon, chives, lemon and cream sauce

#### Anatra

Strips of duck breast with wild mushrooms, sweet chilli squce served on crouton

#### Pere arrostite con dolcellate

Roasted pear with blue cheese, dried cranberry and walnuts served with crispy rocket leaves

## Fegato di vitello

Venetian style of calf's liver with deep fried polenta

## MAINS...

#### Pollo Nuovo Anno

Butterflied chicken breast with tomato, cream, brandy and tarragon sauce served with chips

#### Pescatrice al forno

Roasted Monkfish tail wrapped with bacon rashers and rosemary served on a bed of green beans with garlic and butter sauce

## Carre d'agnello

Herb crusted rack of lamb with Lyonnaise potato, french beans and red wine & rosemary sauce

## Grigliata mista de pesce

Mixed grilled fish with salmon, seabass, king prawns, calamari and monkfish with olive oil, garlic dressing and mixed salad

#### Filleto di manzo al Barolo

Prime fillet steak with wild mushrooms and red wine sauce served with asparagus

## Ravioli di zucca con crema di tartuffo

Homemade butternut squash ravioli with truffle cream squce

## DESSERTS...

Cheesecake Baileys Panna Cotta
Poached apple with vanilla and cinnamon syrup

Cheeseboard



## ITALIAN CHRISTMAS

LUNCH 12 ~ 4pm DINNER from 4pm

2 courses £15.50 2 courses £17.50 3 courses £20.50 3 courses £22.50

## STARTERS...

## **Potato Skins**

Golden fried potato skins with garlic mayonnaise

## Soup of the Day

Freshly prepared soup of the day

### Paté

Chicken liver paté served with chutney and melba toast

#### Bruschetta

Toasted ciabatta bread topped with red pesto, tomato and basil oil dressing

#### Tricolore Salad

Tomato, mozzarella and avocado salad

#### Prawn Cocktail

Traditional prawn cocktail with Marie rose sauce

## MAINS...

### Melanzana Parmiaiana

Baked aubergine, with tomato and mozzarella cheese

## Lasagne al Forno

Italian traditional lasagne

## Risotto alla Sabatini

Risotto asparagus and prawns finished with parmesan

## Pizza del Campo

with aubergines, courgettes, artichokes, red onions, mushrooms and drizzled with olive oil

#### Pizza Americana

Pepperoni, red onions, sundried tomato and chilli

## Pizza Via Veneto

Chicken, caramelised onion, garlic and smoked pancetta rashers

### Penne alla Romana

Chicken, mushrooms, tomato and cream

## **Malloreddus Campidanese**

with fresh sausage, chilli, saffron and cherry tomatoes

## DESSERTS...

Tiramisu Panna Cotta Cheesecake Ice Cream

# TRADITIONAL CHRISTMAS

LUNCH 12 ~ 4pm DINNER from 4pm

2 courses \$19.50 2 courses \$22.50 3 courses \$24.50 3 courses \$27.50

## STARTERS...

#### Camembert

Deep fried camembert cheese with cranberry sauce

### Soup of the Day

Freshly prepared soup of the day

## **Funghi**

Sautéed mushrooms with cream and taleggio cheese served on crostini bread

#### **Smoked Salmon**

Smoked salmon, horseradish créme fraiche, with beetroot

### **Asparagus**

Sautéed asparagus wrapped with parma ham and mozzarella cheese with balsamic dressing

## MAINS...

#### **Roast Turkey**

Roasted turkey crown, festive trimmings, seasonal vegetables & gravy

## **Roast Pork**

Roasted belly pork with mash, seasonal vegetables and gravy

#### Seabass

Seabass fillets with wild mushroom, cherry tomato, white wine sauce served with Lyonnaise potato

## Chicken

Chicken breast wrapped with streaky bacon and rosemary in a cream, lemon and tarragon sauce served with chips

#### Ravioli

Ravioli filled with parmesan & ricotta served with a wild mushroom & cream sauce

## DESSERTS...

Christmas Pudding Sticky Toffee Puddina Profiteroles Cheese and Biscuits

# CHRISTMAS A LA CARTE

## STARTERS...

Gamberoni all'aglio ~ £8.50 king prawns & garlic butter

Pizza Garlic Bread ~ £5.50 plain, tomato or mozzarella

Fritto Misto ~ £8.50

Deep fried white bait, calamari and prawns served with garlic mayo

Antipasto di Vegetali ~ £7.75

Grilled mixed vegetables marinated in basil & extra virgin olive oil

Antipasto Sardo ~ £10.95

Sardinian sausage, cured ham, spicy soft pecorino cheese, mature pecorino cheese, marinated olives, artichokes, mixed peppers & Sardinian crisp bread

## MAINS...

Tournedo Rossini alla Sabatini ~ £29.95

Fillet steak wrapped in pancetta, homemade paté, madeira wine sauce & spinach

Taaliata di Manzo ~ £19.50

Grilled sliced sirloin steak, rocket salad, parmesan shavings, olive oil & balsamic

Pollo Zafferano ~ £16.95

Chicken breast, sautéed mushrooms, pancetta, saffron & cream

Nonna Isella ~ £16.50

Chicken breast filled with Dolcelatte cheese, peppercorn sauce

Saltimbocca alla Romana ~ £19.95

Sliced veal, parma ham, sage, white wine & butter with creamy rice

Salsiccia di Maiale ~ £17.50

Sardinian pork sausage, garlic, black pepper & chilli, carrots and potatoes

Salmone Mediterrania ~ £18.50

Salmon, fresh tomatoes, green olives, capers & sautéed spinach

Branzino al Gondoliere ~ £18.50

Seabass fillets, king prawns, chives, chilli butter & saffron potatoes

Spaghetti alla Frutti di Mare ~ £13.95

Tiger prawns, baby clams, calamari, mussels, garlic & tomatoes

Calzone Rusticano ~ £12.50

Filled with mozzarella, tomato, ham, salami & oregano

## DESSERTS...

Vanilla Panna Cotta ~ £4.95 Tartufo Nero ~ £4.95 Cheeseboard ~ £7.95