

Sardinian food, it's all about simple, authentic food, cooked with passion.

Pop in for a cappuccino, a bowl of pasta or a glass of wine.

Of course families are welcome!

Gluten-free menu available, just ask!

SABATINI
RISTORANTE • BAR • PIZZERIA

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WWW.SABATINIS.CO.UK

CHIACCHETTA BAR
SIGNOR
PROSECCO

25 King Street, Quayside, Newcastle, NE1 3UQ
0191 2614415
signorprosecco@yahoo.com
www.signorprosecco.co.uk

   @SignorProsecco

fratelli
ristorante • bar • café

Bell Villas, Ponteland, Newcastle, NE20 9BE
01661 872195
info@fratelliponteland.co.uk
www.fratelliponteland.co.uk

   @Fratellispont

  
@SABATINI_NE

BRUSCHETTA OR STUZZICHINI

Selection of Homemade Bread (V)	2.90
Bowl of Olives or Chilli Olives (V) <i>(may contain stones)</i>	3.95
Zucchini Fritti (V) Deep fried courgettes	4.50
Bruschetta Mista with (Nduja) spicy salami, chopped tomato, basil and garlic and Sardinian spicy pecorino cheese	5.95
Bruschetta Romana (V) Toasted bread topped with fresh chopped tomato, basil and garlic	4.95
Garlic Bread Pizza with Cheese or Tomato	5.45 5.95
Focaccia / Focaccia Parma Ham	4.95/ 6.50

ANITIPASTI CALDI

Tortino di Patate e Pecorino (V) Baked layers of rustic Sardinian bread, sliced potatoes and Sardinian cheeses, a little garlic, rosemary, fresh chilli and extra virgin olive oil	6.95
Funghi Con Crostini (V) Wild mushrooms with taleggio cheese on toasted bread	6.95
Fregola al Frutti di Mare A typical Sardinian dish <i>(risotto-like)</i> cooked with mussels, prawns and baby squid	10.50/ 15.50
Fritto Misto Deep fried white bait, calamari and prawns	8.50
Gamberoni all'aglio King prawns with garlic butter	9.50
Bucce di Patate Golden fried potato skins with garlic mayonnaise	4.95
Zuppa del Giorno Soup of the Day	4.50

SPECIAL LUNCH MENU AVAILABLE

SPEAK TO YOUR WAITER FOR MORE INFORMATION

ANTIPASTI FREDDI

Mozzarella di Bufala con Caponata (V) Buffalo mozzarella accompanied with mixed marinated vegetables	7.85	Insalata di Bottarga e Carciofi Marinated artichoke, radicchio and celery salad with shaved bottarga in virgin olive oil	8.50
Paté della Casa Smooth chicken liver paté with orange and apricot chutney served with melba toast	6.95	Bresaola Rucola e Scaglie di Pecorino Sardo Thinly sliced cured beef, served with sun dried tomatoes, rocket leaves and pecorino shavings	8.75
Insalata di Polpo Octopus salad with celery, carrot and shaved bottarga	9.50		
Antipasto di Vegetali (V) Grilled mixed vegetables marinated with basil and extra virgin olive oil	7.75		

TO SHARE

Antipasto Sardo Sardinian sausage and cured ham served with spicy soft pecorino cheese, matured pecorino cheese, marinated olives, artichokes and mixed peppers on Sardinian crisp bread	9.50/ 6pp	Antipasto di Mare A selection of mixed marinated seafood	9.50/ 6pp
		Tempura di Vegetali (V) Aubergines, courgettes and artichokes in saffron butter	7.95/ 5pp

PIZZA

All pizzas topped with tomato and mozzarella

Romana (H) Ham, spicy sausage and chicken	8.55	Americana (H) Double pepperoni, red onions, sun kissed tomatoes and chilli sauce	9.45
Contadina (H) Buffalo mozzarella, mortadella, rocket and parmesan	9.95	Del Campo (V) (H) Grilled aubergine, courgette, artichoke, red onions and mushrooms drizzled with extra virgin olive oil	9.75
Via Veneto (H) Chicken, caramelised red onion, garlic herb butter and crispy pancetta	8.75	Margherita (V) (H) With oregano	8.45
Sarda (H) Sardinian sausage, black olives, garlic and oregano	8.75		

Extra toppings from 1.00

PASTA

Penne alla Romana (H) Chicken pieces, mushrooms, tomato and cream	8.95	Risotto con Cozze, Gamberi e Zucchini In a fish broth and a little white wine, served with fresh mussels, prawns, courgettes and basil oil	11.95
Tagliatelle Carbonara (H) Bacon, cream, parmesan, black pepper and egg	9.25	Malloredus Campidanese (H) Small shell pasta with fresh sausage, chilli, saffron and tomatoes	9.50
Lasagne al Forno (H) Traditional pork and beef mince lasagne	8.95	Penne all'ortolana (V) (H) Courgettes, peppers, pesto and cream	8.95
Fregola agli Asparagi e Ricotta (V) Risotto like Sardinian pasta with asparagus and salty ricotta cheese	9.95		

SPECIALITA DELLA CASA

Handmade Ravioli Sardi <i>(See a member of staff for today's choice)</i>	13.50	Calzone Rustica Filled with mozzarella, tomato, ham, salami and oregano <i>(Allow 20 minutes)</i>	12.50
Spaghetti al Frutti di Mare Prawns, clams, calamari, mussels, garlic and tomatoes	14.95	Spaghetti alla Bottarga con Vongole One of the most popular Sardinian dishes consisting of a sauce made with dried mullet roe and clam, garlic, parsley and extra virgin olive oil	12.50
Tagliolini al Salmone e Zafferano Thin egg noodles in a smoked salmon, cream and saffron sauce	14.95	Marinara Tomato and mixed seafood	12.50
Strozzapreti al Ragù d'agnello Pasta 'twist' with lamb, rosemary and garlic ragu	14.50		

DALLA GRIGLIA CARBONELLA (FROM THE GRILL)

Grilled Chicken Supreme	12.50
Sirloin Steak 10oz	18.50
Fillet Steak 8oz	22.50
Rib Eye Steak 9oz	18.95
Paillard of Veal	18.50
Sea Bass Fillets	13.50
Salmon	13.50

CHOICE OF SAUCE

1.95
Al Pepe
Dianne
Dolcelatte
Arrabiatta
Pizzaiola
Alla Crema
E Funghi

CARNI E POLLI

Salsiccia Sarda Aromatic sausage charcoal grilled served with vegetables and potatoes	18.50	Nonna Isella Chicken breast filled with dolcelatte cheese with a peppercorn sauce, served with a choice of side order	16.50
Agnello al Rosmarino Lamb cutlets simply roasted with a little garlic and fresh wild rosemary served with full bodied red wine sauce	17.50		
Tournedo Rossini alla Sabatini Fillet steak wrapped in pancetta topped with homemade paté, madeira wine sauce served with spinach	29.95		
Saltimbocca alla Romana Roman dish of sliced veal with parma ham, in white wine, butter and fresh sage served with creamy rice	19.95		
Vitello al Radicchio Escalope of veal, with radicchio and wild mushroom, in a light white wine and cream sauce	19.50		
Pollo alla Zafferano Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order	16.95		



Maiaietto Arrosto Sarda

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

Full Pig (serves up to 12) 360
Half Pig (serves up to 6) 180

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.

PESCE

Pescatrice in Agliata Fresh monkfish cooked in a red wine, garlic, capers, sun dried fresh tomato sauce and a hint of chilli, served with toasted bread	18.95
Salmone Azomatizzato Pan fried fillet of fresh salmon, marinated with extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chilli topped with grilled asparagus flavoured with pecorino cheese	18.50
Zuppa di Pesce alla Sarda A delicious Mediterranean stew, made with a colourful mixture of fish and shellfish, flavoured with tomato, lemon zest, thyme and a little chilli served with toasted bread	19.90
Fillette di Branzino al Gondoliere Grilled fillet of sea bass with king prawns, chives and chilli butter with saffron potatoes	18.50

VERDURE AND CONTORNI

Legumi e Patate del Giorno Seasonal vegetables and potatoes	3.95	Pomodori Cipolla e Basilico Sliced plum tomatoes with red onions and basil olive oil	3.95
Verdure alla Griglia Chargrilled mediterranean vegetables drizzled with olive oil	3.95	Patatine Fritte In-house hand cut chunky chips	2.95
Sautéed Potatoes	3.50	Spinaci Saltati con Aglio e Peperoncino Spinach sautéed in garlic and olive oil and chilli	3.50
Rucola e Parmigiano Rocket leaves and parmesan shavings with balsamic vinegar dressing	4.95		
Insalata Mista Seasonal mixed salad	3.95		

Please note: that 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.
(H) - Happy Hour from £7. (V) - Vegetarian. Gluten Free Menu available on request.
All prices include 20% VAT.

If you require something you don't see on the menu, please ask and we will do our best to accommodate your request