

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

DISCHETTI BAR  
**SIGNOR**  
PROSECCO

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

**fratelli**  
ristorante • bar • café

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

f t i  
@SABATINI\_NE

## BRUSCHETTA OR STUZZICHINI

**Selection of Homemade Bread (V)** 3.50

**Bowl of Olives or Chilli Olives (V)** 3.95  
*(may contain stones)*

**Zucchini Fritti (V)** 4.50  
Deep fried courgettes

**Bruschetta Mista** 5.95  
with (Nduja) spicy salami, chopped tomato, basil and garlic and Sardinian spicy pecorino cheese

**Bruschetta Romana (V)** 4.95  
Toasted bread topped with fresh chopped tomato, basil and garlic

**Pizza Garlic Bread** 5.45  
with Cheese or Tomato 5.95

**Focaccia / Focaccia Parma Ham** 4.95/ 6.50

## ANITIPASTI CALDI

**Tortino di Patate e Pecorino (V)** 6.95  
Baked layers of rustic Sardinian bread, sliced potatoes and Sardinian cheeses, a little garlic, rosemary, fresh chilli and extra virgin olive oil

**Funghi Con Crostini (V)** 7.50  
Wild mushrooms with taleggio cheese on toasted bread

**Fregola al Frutti di Mare** st 10.50/ mc 15.50  
A typical Sardinian dish *(risotto-like)* cooked with mussels, prawns and baby squid

**Fritto Misto** 8.50  
Deep fried white bait, calamari and prawns

**Gamberoni all'aglio** 9.50  
King prawns with garlic butter

**Bucce di Patate** 4.95  
Golden fried potato skins with garlic mayonnaise

**Zuppa del Giorno** 4.50  
Soup of the Day

**Zuppetta di Cozze** 8.95  
Mussels with spicy tomato or white wine garlic

**Polenta con Formaggio di Capra** 7.50  
Fried Polenta with Goats Cheese topped with tomato bruschetta and balsamic glaze

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

## ANTIPASTI FREDDI

**Mozzarella di Bufala con Caponata (V)** 7.85  
Buffalo mozzarella accompanied with mixed marinated vegetables

**Paté della Casa** 6.95  
Smooth chicken liver paté with orange and apricot chutney served with melba toast

**Insalata di Polpo** 9.50  
Octopus salad with celery, carrot and shaved bottarga

**Antipasto di Vegetali (V)** 7.95  
Grilled mixed vegetables marinated with basil and extra virgin olive oil

**Insalata di Bottarga e Carciofi** 8.50  
Marinated artichoke, radicchio and celery salad with shaved bottarga in virgin olive oil

**Insalata di Mare e Avocado** 9.50  
Avocado, mussels, crab meat, prawns, alioli dip

**Bresaola Rucola e Scaglie di Pecorino Sardo** 8.75  
Thinly sliced cured beef, served with sun dried tomatoes, rocket leaves and pecorino shavings

## TO SHARE

**Antipasto Sardo** 9.50 p.p  
Sardinian sausage and cured ham, spicy soft pecorino cheese, matured pecorino cheese, marinated olives, artichokes and mixed peppers on Sardinian crisp bread

**Antipasto di Mare** 9.50 p.p  
A selection of mixed marinated seafood

**Tempura di Vegetali (V)** 7.95 p.p  
Aubergines, courgettes and artichokes in saffron butter

## PIZZA

All pizzas topped with tomato and mozzarella

**Romana (H)** 8.95  
Ham, spicy sausage and chicken

**Contadina (H)** 9.95  
Buffalo mozzarella, mortadella, rocket and parmesan

**Via Veneto (H)** 8.75  
Chicken, caramelised red onion, garlic herb butter and crispy pancetta

**Sarda (H)** 8.75  
Sardinian sausage, black olives, garlic and oregano

**Americana (H)** 9.45  
Double pepperoni, red onions, sun kissed tomatoes and chilli sauce

**Del Campo (V) (H)** 9.75  
Grilled aubergine, courgette, artichoke, red onions and mushrooms drizzled with extra virgin olive oil

**Margherita (V) (H)** 8.45  
With oregano

**Extra toppings from 1.00**

## PASTA

**Penne alla Romana (H)** 8.95  
Chicken pieces, mushrooms, tomato and cream

**Tagliatelle Carbonara (H)** 9.25  
Bacon, cream, parmesan, black pepper and egg

**Lasagne al Forno (H)** 8.95  
Traditional pork and beef mince lasagne

**Fregola agli Asparagi e Ricotta (V)** 9.95  
Risotto like Sardinian pasta with asparagus and salty ricotta cheese

**Risotto con Cozze, Gamberi e Zucchini** 11.95  
In a fish broth and a little white wine, served with fresh mussels, prawns, courgettes and basil oil

**Malloredu Campidanese (H)** 9.50  
Small shell pasta with fresh sausage, chilli, saffron and tomatoes

**Penne all'ortolana (V) (H)** 8.95  
Courgettes, peppers, pesto and cream

**Spaghetti con Polpetta (H)** 9.50  
Meatballs, Tomato, Basil

## CARNI E POLLI

**Salsiccia Sarda** 18.50  
Aromatic sausage charcoal grilled served with vegetables and potatoes

**Agnello al Rosmarino** 17.50  
Lamb cutlets simply roasted with a little garlic and fresh wild rosemary served with full bodied red wine sauce

**Tournedo Rossini alla Sabatini** 29.95  
Fillet steak wrapped in pancetta topped with homemade paté, madeira wine sauce served with spinach

**Saltimbocca alla Romana** 19.95  
Roman dish of sliced veal with parma ham, in white wine, butter and fresh sage served with creamy rice

**Pollo alla Zafferano** 16.95  
Chicken breast with sautéed wild mushrooms, pancetta, saffron and cream served with a choice of side order

**Nonna Isella** 16.50  
Chicken breast filled with dolcelatte cheese with a peppercorn sauce, served with a choice of side order

## SPECIALITA DELLA CASA

**Handmade Ravioli Sardi** 13.50  
*(See a member of staff for today's choice)*

**Spaghetti al Frutti di Mare** 14.95  
Prawns, clams, calamari, mussels, garlic and tomatoes

**Tortellini Panna e Prosciutto** 13.95  
Fresh pasta filled with Spinach and Ricotta in a ham and cream sauce with petit pois and parmesan

**Tagliolini con Granchio e Gamberoni** 14.95  
Thin egg noodle pasta with crab, prawns, cherry tomatoes and a touch of cream

**Strozzapreti al Ragu d'agnello** 14.50  
Pasta 'twist' with lamb, rosemary and garlic ragu

**Pizza Calzone Rustica** 12.50  
Filled with mozzarella, tomato, ham, salami and oregano *(Allow 20 minutes)*

**Spaghetti alla Bottarga con Vongole** 12.50  
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

**Pizza Marinara** 12.50  
Tomato and mixed seafood

## VERDURE AND CONTORNI

**Legumi e Patate del Giorno** 3.95  
Seasonal vegetables and potatoes

**Verdure alla Griglia** 3.95  
Chargrilled mediterranean vegetables drizzled with olive oil

**Sautéed Potatoes** 3.50

**Rucola e Parmigiano** 4.95  
Rocket leaves and parmesan shavings with balsamic vinegar dressing

**Insalata Mista** 3.95  
Seasonal mixed salad

**Pomodori Cipolla e Basilico** 3.95  
Sliced plum tomatoes with red onions and basil olive oil

**Patatine Fritte** 2.95  
In-house hand cut chunky chips

**Spinaci Saltati con Aglio e Peperoncino** 3.50  
Spinach sautéed in garlic and olive oil and chilli

**Char Grilled Avocado** 4.70  
With vinaigrette, chili and rock salt

## SPECIAL LUNCH MENU AVAILABLE

SPEAK TO YOUR WAITER FOR MORE INFORMATION

## DALLA GRIGLIA CARBONELLA

WE GO TO GREATH LENGTHS TO SOURCE THE BEST MEATS

**Grilled Chicken Supreme** 12.50

**Sirloin Steak** 10oz Aged 28 days 19.50

**Fillet Steak** 8oz Aged 28 days 24.50

**Rib Eye Steak** 9oz Aged 28 days 18.95

**T-Bone** 21oz Aged 35 days 31.95

**Veal Cutlet** 24.95

**Sea Bass Fillets** 13.50

**Salmon** 13.50

CHOICE OF SAUCE

2.50

Al Pepe

Dianne

Dolcelatte

Arrabiatta

Pizzaiola

Cream and Mushroom



## Maiaietto Arrosto Sarda

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

**Full Pig** 360  
(serves up to 12)

**Half Pig** 180  
(serves up to 6)

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** 18.95  
Fresh monkfish cooked in a red wine, garlic, capers, sun dried fresh tomato sauce and a hint of chilli, served with toasted bread

**Salmon Aromattizzato** 18.50  
Pan fried fillet of salmon, marinated in extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chilli on a bed of grilled asparagus and flavoured with pecorino cheese

**Zuppa di Pesce alla Sarda** 19.90  
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

**Fillete di Branzino al Gondoliere** 18.50  
Grilled fillet of sea bass with king prawns, chives and chilli butter with saffron potatoes

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.