

DAL - 1993



SABATINI

RISTORANTE



APERITIVO

NEGRONI 8.5 APEROL SPRITZ 8.5

STUZZICHINI

BREAD AND OLIVES (V)	5.5
ZUCCHINI FRITTI (V) Deep fried courgettes	4.5
BRUSCHETTA MISTA A trio of toasted Altamura bread with Nduja spicy salami; tomato, basil and garlic; and Sardinian spicy pecorino cheese	5.95
BRUSCHETTA ROMANA (V) Toasted Altamura bread with fresh chopped tomato, basil and garlic	4.95
GARLIC BREAD PIZZA (V) With Cheese or Tomato	5.45 5.95
FOCACCIA (V) With cured ham	4.95 6.5
SALSICCIA SARDA (ON THE BOARD)	5.5

TORTINO DI PATATE E PECORINO 6.95

Baked layers of rustic Sardinian bread, potatoes and Sardinian cheese, garlic, rosemary, fresh chilli and extra virgin olive oil

BURRATA (CREAMY MOZZARELLA)

- with cherry tomatoes and basil (V) 7
- with Sardinian cured ham 7.5
- with grey mullet roe 8

GAMBERONI ALL'AGLIO st 9.5 mc 19.75

King prawns in garlic butter

CALAMARI ALLA CATALANA 7.5

Calamari, prawns, tomatoes and celery in a lemon and oil dressing

COZZE E ARSELLE IN TEGAME 7.5

Mussels and clams with garlic, parsley and white wine sauce

ANTIPASTI

BRESAOLA RUCOLA E PECORINO 8.75

Thinly sliced cured beef, sun-dried tomatoes, rocket leaves and pecorino shavings

FREGOLA AL FRUTTI DI MARE st 10.5 mc 15.5

A Sardinian risotto-like dish with clams, mussels, prawns and baby squid

FUNGHI CON CROSTINI (V) 7.5

Wild mushrooms with taleggio cheese on toasted bread

ZUPPA DEL GIORNO 4.5

See server for soup of the day

FEGATINI DI POLLO 6.75

Chicken livers sautéed in marsala with cashew nuts and grapes

INSALATA DI BOTTARGA E CARCIOFI 8.5

Marinated artichoke, radicchio and celery salad with shaved bottarga in extra virgin olive oil

INSALATA DI GRANCHIO 8

White crab meat on a bed of shredded radicchio and celery with a spicy dressing

INSALATA VERDE AL PECORINO st 6.5 mc 14.5

Baby cos lettuce tossed in a pecorino cheese dressing

INSALATA DI POLPO 9.5

Octopus salad with celery, carrot and shaved bottarga

INSALATA DI MARE E AVOCADO 9.5

Avocado, mussels, clams, crab meat, prawns and aioli dip

TO SHARE

ANTIPASTO SARDO 9.5 per person

A selection of Sardinian cured meats and cheeses with marinated olives, artichokes and mixed peppers on Sardinian Pergamena bread

FRITTO MISTO CON ZUCCHINE 9.5 per person

Deep fried white bait, calamari, prawns and courgettes

PASTA

LASAGNE AL FORNO (H) Traditional pork and beef mince lasagne	8.95	RISOTTO CON COZZE, GAMBERONI E ZUCCHINI 11.95 In a fish broth and a little white wine, served with fresh mussels, prawns, courgettes and basil oil
FREGOLA CON ASPARAGI E RICOTTA (V) Risotto like Sardinian pasta with asparagus and salty ricotta cheese	10.95	MALLOREDUS CAMPIDANESE (H) 9.5 Small shell pasta with fresh sausage, chilli, saffron and tomatoes
SPAGHETTI CON POLPETTE (H) Meatballs, tomato and basil	9.5	PENNE ALL'ORTOLANA (V) (H) 9.25 Courgettes, peppers, pesto and cream
PENNE ALLA ROMANA (H) Chicken pieces, mushrooms, tomato and cream	9.5	

PIZZA

DEL CAMPO (V) (H) 9.75 Grilled aubergine, courgette, artichoke, red onion and mushroom drizzled with extra virgin olive oil	9.75	CONTADINA (H) 9.95 Bufala mozzarella, mortadella, rocket and parmesan
VIA VENETO (H) 9.5 Chicken, caramelised red onion, garlic herb butter and crispy pancetta	9.5	AMERICANA (H) 9.75 Double pepperoni, red onions, sun kissed tomatoes and chilli sauce
ROMANA (H) 9.25 Ham, spicy sausage and chicken	9.25	SARDA (H) 9.5 Fresh Sardinian sausage, black olives, garlic and oregano

Extra toppings from 1

PESCE

PESCATRICE IN AGLIATA 21.50 Fresh Monkfish cooked in a red wine, garlic, capers, sun dried and fresh tomato sauce with a hint of chilli, served with toasted bread	21.50
SALMONE AROMATIZZATO 18.5 Pan fried salmon, marinated in extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chilli served on asparagus, flavoured with pecorino cheese	18.5
FILLETO DI BRANZINO AL GONDOLIERE 19.5 Grilled fillet of sea bass with king prawns, chives and chilli butter with saffron potatoes	19.5

MAIALETTO ARROSTO

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

FULL PIG 280 (Serves up to 12) HALF PIG 140 (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

DALLA GRIGLIA

We go to great lengths to source the best meats

GRILLED CHICKEN SUPREME 12.5	12.5
SIRLOIN STEAK 9oz AGED 28 DAYS 19.5	19.5
RIB EYE STEAK 10oz AGED 28 DAYS 18.95	18.95
FILLET STEAK 8oz AGED 28 DAYS 24.5	24.5
T-BONE 21oz AGED 35 DAYS 31.95	31.95
VEAL ESCALOPE 14.5	14.5
SALMON 14.5	14.5
SEA BASS FILLETS 13.5	13.5

LE SALSE 2.5

Al Pepe	Arrabiatta
Dianne	Pizzaiola
Dolcelatte	Crema e Funghi

CARNI E POLLI

POLLO ALLO ZAFFERANO 16.95 Chicken breast with sautéed wild mushrooms, cream, pancetta and saffron served with a choice of side order	16.95
NONNA ISELLA 16.5 Chicken breast filled with dolcelatte cheese in a peppercorn sauce, served with a choice of side order	16.5
SALSICCIA SARDA AROMATICA 18.5 Aromatic Sardinian sausage charcoal grilled served with vegetables and potatoes	18.5
AGNELLO AL ROSMARINO 18.5 Lamb cutlets simply roasted with a little garlic and fresh wild rosemary with a full bodied red wine sauce	18.5
CONIGLIO A SUCCHITTO MANAGER RECOMMENDS! 16.5 Rabbit casserole with capers and fresh rosemary served with sautéed potatoes	16.5

SPECIALITA DELLA CASA

SPAGHETTI ALLA BOTTARGA CON VONGOLE 14.5 Dried mullet roe, clams, garlic, parsley and extra virgin olive oil	14.5	TORTELLINI PANNA E PROSCIUTTO 13.95 Fresh pasta filled with spinach and ricotta in a ham and cream sauce with petit pois and parmesan	13.95
TAGLIOLINI CON GRANCHIO E GAMBERONI 14.95 Thin egg noodle pasta with crab, prawns, cherry tomatoes and a touch of cream	14.95	RAVIOLI SARDI 13.5 See a member of staff for today's choice	13.5
STROZZAPRETI AL RAGU D'AGNELLO 14.5 Pasta 'twist' with lamb, rosemary and garlic ragu	14.5	SPAGHETTI AL FRUTTI DI MARE 14.95 Prawns, clams, calamari, mussels, garlic and tomatoes	14.95
PIZZA MARINARA 12.5 Tomato and mixed seafood	12.5	PIZZA CALZONE RUSTICA 12.5 Filled with mozzarella, tomato, ham, salami and oregano (Allow 20 minutes)	12.5

VERDURE E CONTORNI

INSALATA MISTA 3.95 Seasonal mixed salad	3.95	LEGUMI E PATATE DEL GIORNO 3.95 Seasonal vegetables and potatoes	3.95
POMODORI E BASILICO 3.95 Sliced plum tomatoes with red onions and basil olive oil	3.95	VERDURE ALLA GRIGLIA 3.95 Char-grilled Mediterranean vegetables drizzled in olive oil	3.95
PATATINE FRITTE 2.95 In-house hand cut chunky chips	2.95	RUCOLA E PARMIGIANO 4.95 Rocket leaves and parmesan shavings with a balsamic vinegar dressing	4.95
SPINACI SALTATI CON AGLIO E PEPERONCINO 3.5 Spinach sautéed in garlic, olive oil and chilli	3.5	AVOCADO ALLA GRIGLIA 4.7 Char-grilled avocado in vinaigrette, chilli and rock salt	4.7
PATATE SALTATE 3.5 Sautéed potatoes	3.5		

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 and Vegan / Vegetarian Menu available on request. All prices include 20% VAT. **100% of all service charges go directly to the staff on duty.**

Our menu focuses on traditional Sardinian cuisine, but if there's a classic Italian dish you fancy, please ask your server and we will try our best to accommodate your request. e.g. Potato Skins, Margherita, Bolognese, Carbonara.