DAL - 1993

SABATINI

RISTORANTE

ABOUT THIS MENU

We have taken a number of steps in line with government regulations so that we can make Sabatini a comfortable and more importantly, safe place to enjoy a meal outside of your own home. We have implemented new processes and procedures and reduced our seating capacity and amount of staff at work per day to maintain social distancing.

For the time being, we will also be offering a limited menu, across both food and drinks. We have tried to keep the most popular dishes, while still maintaining a wide selection. Sorry if your favourite isn't available at the moment but we will be updating our menus, where possible.

Thank you for your patience and continued support

TIPS

100% of tips are shared between the members of staff on duty

WINE MENU

VINI AL BICCHIERE

	125ML	175ML
COSTA BIANCO	4	5.5
CHARDONNAY	4.5	6.5
PINOT GRIGIO (FRIZZANTE)	4.5	6.5
SAUVIGNON BLANC	4.75	6.75
PINOT GRIGIO BLUSH	4.5	6.5
ZINFANDEL	4.75	6.75
COSTA ROSSO	4	5.5
MONTEPULCIANO	4.5	6.5
MERLOT	4.75	6.75
CHIANTI DOCG	5.5	7.5
CANNONAU DOC	6	8.5
PROSECCO	6	

This is just a selection of the wines we have available. Please speak to a member of staff if your usual favourite isn't currently listed on the menu.

VINI ROSSI

COSTA ROSSO — 18.5
Puglia, Italy. Grape: Negroamaro

PRIMITIVO — 20
Salento, Puglia, Italy

MONTEPULCIANO D'ABRUZZO — 21.5
Abruzzo, Italy

MERLOT — 23.5
Trentino, Italy

MANNARA SYRAH (SHIRAZ) — 24
Sicily, Italy

CHIANTI DOCG — 26
Tuscany, Italy

SILENZI ROSSO ISOLA DEL NURAGHI — 28.5
Pala, Sardinia. Grapes: Carignano / Monica

CANNONAU TENUTA L'ARIOSA DOC — 30
Sardinia

VIA CAVE MALBEC — 39
Fattoria Aldobrandesca, Tuscany, Italy

COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA — 67.5
Veneto, Italy

VINI BIANCI

COSTA BIANCO — 18.5
Puglia, Italy. Grape: Chardonnay

CHARDONNAY — 23.5
Trentino, Italy

MANCURA SAUVIGNON BLANC — 25
Valle central, Chile

LE CONTESSE PINOT GRIGIO (FRIZZANTE) — 25.5

BARTOLOMIOL VALDOBBIANDENE PROSECCO TRANQUILLO — 27
Valdobbiadene, Italy

TASCA ETNA BIANCO — 28.5
Sicily, Italy

GAVI DI GAVI DOCG — 35
Piedmont, Italy

VINI ROSATI

PINOT GRIGIO BLUSH — 23
Veneto, Italy

ZINFANDEL — 25
Puglia, Italy

SPUMANTE

PROSECCO DOC — 24.5
Extra Dry

APERITIVO

NEGRONI 8.5 APEROL SPRITZ 8.5

STUZZICHINI

BREAD AND OLIVES (V) 5.5

ZUCCHINI FRITTI (V) 4.5
Deep fried courgettes

BRUSCHETTA ROMANA (V) 5.5
Toasted Altamura bread with fresh chopped tomato, basil and garlic

GARLIC BREAD PIZZA (V) 5.45
With Cheese or Tomato 5.95

FOCACCIA (V) 4.95
With cured ham 6.5

SALSICCIA SARDA (ON THE BOARD) 6

ANTIPASTI

PECORINO ARROSTO E GUTTIAU 7
Roast Sardinian pecorino cheese with saffron on toasted carasau bread

FUNGHI CON CROSTINI (V) 7.5
Mixed mushrooms with taleggio cheese on toasted bread

CALAMARI ALLA CATALANA 8
Calamari, prawns, tomatoes and onions in a lemon and oil dressing

COZZE E ARSELLE IN TEGAME 8.5
Mussels and clams in a garlic, parsley and white wine sauce with a touch of chilli and toasted bread

FREGOLA AL FRUTTI DI MARE st 10.5 mc 15.5
A Sardinian risotto-like dish with clams, mussels, prawns and baby squid

GAMBERONI ALL'AGLIO st 9.5 mc 19.75
King prawns in garlic butter

INSALATA DI BOTTARGA E CARCIOFI 8.5
Marinated artichoke, radicchio and celery salad with shaved bottarga in extra virgin olive oil

MELONE E PROSCIUTTO CRUDO 8
Melon and cured ham drizzled with basil oil

INSALATA CAPRESE 7.5
Tomato and mozzarella salad topped with fresh basil

TO SHARE

ANTIPASTO SARDO 9.5 or 16.5 for 2 to share
A selection of Sardinian cured meats and cheeses with marinated olives, artichokes and mixed peppers on Sardinian Pergamena bread

FRITTO MISTO CON ZUCCHINE 9.75 or 18.5 for 2 to share
Deep fried white bait, calamari, prawns and courgettes

PASTA

LASAGNA AL FORNO 9.5

PENNE ALL'ORTOLANA (V) 9.75
Courgettes, peppers, pesto and cream

PENNE ALLA ROMANA 9.95
Chicken pieces, mushrooms, tomato and cream

SPAGHETTI AL FRUTTI DI MARE 14.95
Prawns, clams, calamari, mussels, garlic chilli 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

TAGLIATELLE CARBONARA 10.5

MALLOREDUS CAMPIDANESE 11.5
Small shell pasta with fresh sausage, chilli, saffron and tomatoes

RISOTTO CON COZZE, GAMBERONI E ZUCCHINI 13.5
Mussels, prawns and courgettes in a fish and white wine broth drizzled with basil oil

SPAGHETTI ALLA BOTTARGA CON VONGOLE 14.5
Dried mullet roe, clams, garlic, parsley, extra virgin olive oil and a touch of chilli

PIZZA

DEL CAMPO (V) 10.5
Grilled aubergine, courgette, artichoke, red onion and mushroom drizzled with extra virgin olive oil

VIA VENETO 9.5
Chicken, caramelised red onion, and crispy pancetta

MARGHERITA 9

AMERICANA 9.75
Double pepperoni, red onions, sun kissed tomatoes and chillies

SARDA 9.5
Fresh Sardinian sausage, black olives, and oregano

PIZZA MARINARA 13.5
Tomato and mixed seafood

PIZZA CALZONE RUSTICA 12.5
Filled with mozzarella, tomato, ham, salami and oregano (Allow 20 minutes)

ROMANA 9.5
Ham, spicy sausage and chicken

Extra toppings from 1

Gluten free pizza and pasta available upon request - £2 supplement

CARNI E POLLI

POLLO ALLO ZAFFERANO 17.5
Chicken breast with sautéed wild mushrooms, cream, pancetta and saffron served with a choice of side order

NONNA ISELLA 17
Chicken breast filled with dolcelatte cheese in a peppercorn sauce, served with a choice of side order

SALSICCIA SARDA AROMATICA 18.5
Aromatic Sardinian sausage served with grilled vegetables

MARE E MONTI 29.5
Fillet steak, cooked to your liking, topped with grilled king prawns in a garlic, butter and fresh chilli sauce, and served with sautéed potatoes and mixed salad

DALLA GRIGLIA

We go to great lengths to source the best meats

GRILLED CHICKEN SUPREME 12.5

RIB EYE STEAK 10oz 20
AGED 28 DAYS

FILLET STEAK 8oz 25.5
AGED 28 DAYS

T-BONE 21oz (Requires 24 hours notice) 31.95
AGED 35 DAYS

SALMON 14.5

SEA BASS 13.5

LE SALSE

2.5

Al Pepe

Dianne

Dolcelatte

Arrabiatta

Pizzaiola

Crema e Funghi

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 it's sweet and unique flavour

CONTORNI

RUCOLA E PARMIGIANO 5
Rocket leaves and parmesan shavings with a balsamic vinegar dressing

INSALATA MISTA 4.5
Seasonal mixed salad

POMODORI E BASILICO 4.5
Sliced plum tomatoes with red onions and basil olive oil

SPINACI SALTATI CON AGLIO E PEPERONCINO 4
Spinach sautéed in garlic, olive oil and chilli

PATATINE FRITTE 3.5
In-house hand cut chunky chips

PATATE SALTATE 3.75
Sautéed potatoes

PESCE

SALMONE AROMATIZZATO 18.5
Pan fried salmon, marinated in extra virgin olive oil, basil, garlic, rosemary, thyme, lemon zest and fresh chilli, flavoured with pecorino cheese

FILLETO DI BRANZINO AL GONDOLIERE 19.5
Grilled fillet of sea bass with king prawns, chives and chilli butter with saffron potatoes

ZUPPA DI PESCE ALLA SARDA **A MUST TRY!** 19.9
Sardinian broth with mixed fish and shellfish flavoured with tomato, lemon zest, thyme and a little chilli served with toasted Altamura bread

CHILDREN'S MENU

STARTER

POTATO SKINS 3
with ketchup

MELON 2.5

MAIN COURSE

PENNE NAPOLI 6

PENNE CARBONARA 6

PIZZA MARGHERITA 6

PIZZA WITH HAM 6

PIZZA WITH PEPPERONI 6

DESSERT

BROWNIE 3.5
with vanilla ice cream

BOWL OF ICE CREAM 3
A scoop of chocolate, vanilla or strawberry

Please note:

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. **(V)** - Vegetarian.

All prices include VAT.

An optional 10% service charge will be added to all bills. ***100% of all service charges go directly to the staff on duty.***

DOLCI E CAFFÈ

CHOCOLATE BROWNIE 5.5
With vanilla ice cream

STICKY TOFFEE PUDDING 6
With vanilla ice cream

MANGO PASSION FRUIT ICED CHEESECAKE 6.5

TIRAMISU 6

ICE CREAM 5
Strawberry, chocolate or vanilla

LEMON SORBET 5

	REG	LRG
ESPRESSO	1.95	2.95
MACCHIATO		
AMERICANO		
CAPPUCINO	6	
FILTER COFFEE		

	REG
LATTE	2.5
MOKACCINO	3.5
HOT CHOCOLATE	3.95
CAFE CORRETO	3.5
CAFE AL LIQUORE	5.5