

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

Tips are shared between the members of staff on duty

WINE MENU

VINI AL BICCHIERE

	125ML	175ML		125ML	175ML		125ML	175ML
SILENZI BIANCO	4.25	6.25	SILENZI ROSSO	4.25	6.25	PINOT GRIGIO BLUSH	4.5	6.5
PINOT GRIGIO	4.5	6.5	MERLOT	4.75	6.75	ZINFANDEL	4.75	6.75
VERMENTINO	5.25	7.25	CHIANTI DOCG	5.5	7.5	PROSECCO	6	
SAUVIGNON BLANC	5.5	7.5	CANNONAU DOC	6	8.5			

VINI BIANCHI

BORG SAN LEO BIANCO	18.5
Veneto, Italy. Grape: Garganega	
CASTEL FIRMAN CHARDONNAY	28
Trentino, Italy	
PINOT GRIGIO	25.5
BARTOLOMIOL VALDOBBIANDENE TRANQUILLO	27
Valdobbiadene, Italy	
FEATHERDROP SAUVIGNON BLANC	30
Marlborough, New Zealand	

VINI ROSATI

PINOT GRIGIO BLUSH	23
Veneto, Italy	
ZINFANDEL	25
Puglia, Italy	

SPUMANTE

PROSECCO DOC	24.5
Extra Dry	

VINI SARDI

Specially selected wines from Sardinia

BIANCHI

S'INIS BIANCO	20.5
Sardinia	
SILENZI BIANCO	24
Pala, Sardinia. Grapes: Vermentino / Nuragus	
VERMENTINO IFORI	29.5
Pala, Sardinia. Grape: 100% Vermentino	

ROSSI

S'INIS ROSSO	20.5
Sardinia	
SILENZI ROSSO ISOLA DEL NURAGHI	24
Pala, Sardinia. Grapes: Carignano / Monica	
DON EFISIO MONICA DI SARDEGNA DOC	29
Sardinia. Grape: Monica	
MONTIPRAMA	37.5
Valle del Tirso, Sardinia. Grape: Nieddera	
CANNONAU TENUTA L'ARIOSA DOC	30
Sardinia	

SPUMANTE

SEU VINO SPUMANTE ROSATO	32.5
Sardinia	

VINI ROSSI

BORG SAN LEO ROSSO	18.5
Puglia, Italy. Grape: Sangiovese	
NERO D'AVOLA	20
Puglia, Italy	
MONTEPULCIANO D'ABRUZZO	21.5
Abruzzo, Italy	
MERLOT	23.5
Trentino, Italy	
CHIANTI DOCG	26
Tuscany, Italy	
VIA CAVE MALBEC	39
Fattoria Aldobrandesca, Tuscany, Italy	
COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA	67.5
Veneto, Italy	

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.

APERITIVO

NEGRONI 8.5 APEROL SPRITZ 8.5

STUZZICHINI

BREAD AND OLIVES (V)	5.5
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

COZZE E ARSELLE IN TEGAME

Mussels and clams in a garlic, parsley and white wine sauce with a touch of chilli and toasted bread

FREGOLA AL FRUTTI DI MARE

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

INSALATA DI BOTTARGA E GARCIOFI

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

MELONE E PROSCIUTTO CRUDO

Melon and cured ham drizzled with basil oil

INSALATA CAPRESE

Tomato and mozzarella salad topped with fresh basil

GAMBERONI ALL'AGLIO

King prawns in garlic butter

CALAMARI FRITTI

Deep fried calamari served with fresh lemon and garlic mayo

PECORINO ARROSTO E GUTTIAU

Roast Sardinian pecorino cheese with saffron on toasted carasau bread

FUNGHI CON CROSTINI (V)

Mixed mushrooms with taleggio cheese on toasted bread

CALAMARI ALLA CATALANA

Calamari, prawns, tomatoes and onions in a lemon and oil dressing (served cold)

TO SHARE

ANTIPASTO SARDO 9.5 or 18.5 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 9.75 or 18.5 for 2 to share

Deep fried white bait, calamari and prawns

PASTA

LASAGNA AL FORNO	9.5	MALLOREDUS CAMPIDANESE	11.5
Small shell pasta with fresh sausage, chilli, saffron and tomatoes			
PENNE ALL'ORTOLANA (V)	9.75	RISOTTO CON COZZE, GAMBERONI E ZUCCHINI	13.5
Courgettes, peppers, pesto and cream		Mussels, prawns and courgettes in a fish and white wine broth drizzled with basil oil	
PENNE ALLA ROMANA	10.5	SPAGHETTI ALLA BOTTARGA CON VONGOLE	14.5
Chicken pieces, mushrooms, tomato and cream		Dried mullet roe, clams, garlic, parsley, extra virgin olive oil and a touch of chilli	
SPAGHETTI AL FRUTTI DI MARE	14.95	RISOTTO SABATINI	11.5
Prawns, clams, calamari, mussels, garlic chilli and tomatoes		Saffron risotto with chicken and spinach topped with crispy pancetta	
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	11.5		

PIZZA

DEL CAMPO (V)	10.5	SARDA	9.5
Grilled aubergine, courgette, artichoke, red onion and mushroom drizzled with extra virgin olive oil		Fresh Sardinian sausage, black olives, and oregano	
VIA VENETO	9.5	PIZZA MARINARA	13.5
Chicken, caramelised red onion, and crispy pancetta		Tomato and mixed seafood	
MARGHERITA	9	PIZZA CALZONE RUSTICA	12.5
		Filled with mozzarella, tomato, ham, salami and oregano (Allow 20 minutes)	
AMERICANA	9.75	ROMANA	9.5
Double pepperoni, red onions, sun kissed tomatoes and chillies		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	35
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	
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 its 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	

CHILDREN'S MENU

STARTER

POTATO SKINS with ketchup	3	MELON	2.5
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MAIN COURSE

PENNE NAPOLI	6	PIZZA MARGHERITA	6
PENNE CARBONARA	6	PIZZA WITH HAM	6
PENNE BOLOGNESE	6	PIZZA WITH PEPPERONI	6

DESSERT

BROWNIE with vanilla ice cream	3.5	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	ICE CREAM	5	REG	LRG	REG	
With vanilla ice cream		TIRAMISU	6	ESPRESSO	1.95 2.95	LATTE	2.5
TORTA DELLA NONNA	5.5	SEADAS	6	MACCHIATO	2.15 3.25	MOKACCINO	3.5
Classic Italian custard tart		Shallow fried pastry filled with pecorino cheese and saffron, drizzled with honey and topped with lemon zest		AMERICANO	2.5 3.25	HOT CHOCOLATE	3.95
STICKY TOFFEE PUDDING	6			CAPPUCINO	2.5 3.25	CAFE CORRETO	3.5
With vanilla ice cream				FILTER COFFEE	2.25 3.25	CAFE AL LIQUORE	5.5
LEMON SORBET	5						