

LUNCH MENU

ANY 2 COURSES 19.95

WHEN PURCHASING A DRINK

ADD A GLASS OF HOUSE WINE 5.00

TO BEGIN

FRESHLY BAKED ROSEMARY FOCACCIA & BALSAMIC 4.00 GFO

ANCHOVIES 4.00 GF

SICILLIANA OLIVES 4.00 GF VG

STARTERS

ARANCINI 8.95 V

TALEGGIO, GORGONZOLA, GRANA PADANO DOP, MOZARELLA, NAPOLI SAUCE

SALT & PEPPER CALAMARI 8.95 GFO

SERVED WITH TARTAR SAUCE

WHIPPED RICOTTA & PROSCIUTTO COTTO 8.45 GFO

WHIPPED RICOTTA, PROSCIUTTO COTTO, CAPERS, ARTICHOKE, HONEY, HERB DRESSING SERVED ON TOP OF FOCACCIA

BURRATA AL PESTO 9.95 GFO V

PUGLIA BURRATA, BASIL PESTO, CONFIT TOMATOES, EXTRA VIRGIN OLIVE OIL

LEEK & POTATO RAVIOLI 7.95 VG

HAND MADE RAVIOLI WITH PEA & BROAD BEAN SALAD, FINISHED WITH EXTRA VIRGIN OLIVE OIL

BRUSCHETTA CLASSIC 7.45 GFO VG

CONFIT TOMATO, WILD ROCKET & BASIL PESTO SERVED ON TOASTED FOCACCIA

MAINS

CAESAR SALAD 12.95 GFO V

GEM LETTUCE, SUN-DRIED TOMATOES, CAESAR DRESSING, GARLIC CROUTONS TOPPED WITH PARMESAN CRISPS
ADD BREADED CHICKEN BREAST 3.50 | ADD MEDITERRANEAN VEG 3.00

ORZO SALAD 15.95 VG

FRESH SOFT ORZO MIXED WITH GREEN OLIVES, ROASTED RED PEPPERS, BASIL, PARSLEY, BABY GEM, SUN-DRIED TOMATOES, ROCKET & ITALIAN MUSTARD DRESSING

MEAT FOCACCIA 13.95 GFO

TOASTED FOCACCIA SANDWICH FILLED WITH BASIL PESTO, SALAMI, PARMA HAM & MOZARELLA. SERVED WITH SKIN ON FRIES AND A SUN-DRIED TOMATO, PARMESAN & ROCKET SALAD

VEGGIE FOCACCIA 12.95 GFO VG

TOASTED FOCACCIA SANDWICH FILLED WITH RED PEPPER PESTO, MEDITERRANEAN VEGETABLES & MOZARELLA. SERVED WITH SKIN ON FRIES AND A SUN-DRIED TOMATO, PARMESAN & ROCKET SALAD

CHICKEN MILANESE 17.95

BREADED CHICKEN BREAST, SKIN ON FRIES, ROCKET, SUN-DRIED TOMATO & PARMESAN SALAD SERVED WITH PARMESAN MAYO

SIDES

SKIN ON FRIES 4.95 V

ADD PARMESAN AND TRUFFLE OIL 1.00

PARMESAN ROCKET SALAD, VINAIGRETTE 4.95 V

ROASTED NEW POTATOES 4.95 VG

FOCACCIA GARLIC BREAD 4.95 V

PASTA

FETTUCCHINE NDUJA & MASCARPONE 16.95 GFO

FETTUCCHINE COOKED IN AN NDUJA, LEMON & MASCARPONE SAUCE

BUCATINI GAMBERONI 17.95 GFO

KING PRAWNS AND MUSSELS COOKED IN GARLIC BUTTER FINISHED WITH COURGETTE, CHERRY TOMATOES & BUCATINI

VEAL LASAGNE 16.95

VEAL RAGU & BÉCHAMEL LAYERED BETWEEN THIN PASTA SHEETS, FINISHED WITH FRESHLY GRATED PARMESAN

CLASSIC BUCATINI CARBONARA 15.95 GFO

BUCATINI COOKED WITH CRISPY GUANCIALE & EGG YOLK, FINISHED WITH FINELY GRATED PARMESAN
ADD NDUJA 2.50

PENNE ALLA VODKA 15.95 GFO VG

PENNE COOKED IN SLOW ROASTED TOMATO SAUCE MIXED WITH BASIL, VODKA AND ITALIAN GARLIC CHEESE

PIZZA

MARGARITA 14.95 GFO

TRADITIONAL NEAPOLITAN RECIPE, TOMATO, MOZARELLA, FRESH BASIL

DIAVOLA 16.95 GFO

TOMATO, CALABRESE SPICY SALAMI, NDUJA, RICOTTA, MOZARELLA, RED CHILLI & PARSLEY

VEGANO 15.95 GFO VGO

TOMATO, ROASTED VEGETABLES, MOZARELLA, BASIL PESTO

CAPRICCISA 16.95 GFO

TOMATO, MUSHROOMS, ITALIAN ROAST HAM, OLIVES, ROCKET, MOZARELLA

PEPPERONI 15.95 GFO

TOMATO, MOZARELLA, PEPPERONI

DESSERTS

TIRAMISU 7.95 V

CLASSIC TIRAMISU

PANNA COTTA 7.95

VANILLA PANNA COTTA, SUMMER BERRY COMPOTE, STRAWBERRY SORBET

ORANGE PISTACHIO CAKE 7.95 V

WARM ORANGE PISTACHIO CAKE SERVED WITH HONEY GELATO

SELECTION OF ITALIAN CHEESE £10.95 GFO

SERVED WITH CRACKERS AND CHUTNEY
ASK FOR TODAY'S SELECTION

GRANNY GOTHARD'S GELATO 7.95 GF

3 SCOOPS OF GELATO
ASK FOR TODAY'S SELECTION

V VEGETARIAN VG VEGAN GFO GLUTEN FREE OPTION

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT, OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING.

The logo for Sabatini, featuring the brand name in a stylized, cursive script font. The 'S' is large and loops around the 'ab'.