

EVENING MENU

PANE E SFIZI

FRESHLY BAKED ROSEMARY FOCACCIA & BALSAMIC 4.00 GFO

ANCHOVIES 4.00 GF

SICILIANA OLIVES 4.00 GF VG

ANTI PASTI

ARANCINI 9.95 V

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

SALT & PEPPER CALAMARI 8.95 GFO

SERVED WITH TARTAR SAUCE

WHIPPED RICOTTA & PROSCIUTTO COTTO 7.95 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

PORK & FENNEL MEATBALLS 8.95

SERVED WITH NAPOLI SAUCE

BRUSCHETTA CLASSIC 7.95 GFO VG

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

PRIMI

FETTUCCHINE NDUJA & MASCARPONE 16.95 GFO

FETTUCCHINE COOKED IN AN NDUJA, LEMON & MASCARPONE SAUCE

BUCATINI BROWN CRAB, CHILLI PANGRATTATO 23.95 GFO

BUCATINI COATED IN A CRAB & LEMON SAUCE, TOPPED WITH PARSLEY & CHILLI PANGRATTATO

VEAL LASAGNE 17.95

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

BEEF CHEEK GNOCCHI 18.95

FRESHLY PREPARED POTATO GNOCCHI COVERED IN BRAISED BEEF CHEEK, FINISHED WITH A RED WINE SAUCE

CLASSIC BUCATINI CARBONARA 16.95 GFO

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

ADD NDUJA £2.50

PENNE ALLA VODKA 15.95 GFO VG

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

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

SECONDI

DEVON LAMB RUMP 24.95

OVEN ROASTED LAMB RUMP, HERB GNOCCHI SERVED WITH ASPARAGUS, PEA & SALSA VERDE

LOCAL CATCH OF THE DAY 24.95 GF

OVEN ROAST LINE CAUGHT LOCAL FISH, PARMESAN NEW POTATOES, SEASONAL VEGETABLES & GARLIC BUTTER

8OZ SIRLOIN STEAK 29.95 GFO

PAN ROASTED 8OZ SIRLOIN STEAK SERVED WITH TRUFFLE FRIES, ROCKET. ADD GREEN PEPPERCORN SAUCE 2.50

CHICKEN MILANESE 19.95

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

PIZZA

MARGARITA 14.95 GFO

TRADITIONAL NEAPOLITAN RECIPE, TOMATO, MOZZARELLA, FRESH BASIL

DIAVOLA 16.95 GFO

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

VEGANO 15.95 GFO VGO

TOMATO, ROASTED VEGETABLES, MOZZARELLA, BASIL PESTO

CAPRICCISA 16.95 GFO

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

TRUFFLE 19.95 GFO

TRUFFLE INFUSED MASCARPONE WHITE SAUCE, MOZZARELLA, TALEGGIO, GORGONZOLA, PARMESAN, CAMELISED ONIONS & ROCKET

DOLCI

TIRAMISU 8.45 V

CLASSIC TIRAMISU

PANNA COTTA 7.95 GFO

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

AFFOFATO 10.95 GFO

2 SCOOPS VANILLA GELATO, AMARETTI BISCUIT, CHOICE OF LIQUEUR, ESPRESSO

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.

WE ADD A DISCRETIONARY 10% SERVICE TO ALL BILLS.

The logo for Sabatini, featuring the name in a stylized, cursive script font.