



RISTORANTE • ITALIANO

## EVENING MENU

### Primi Piatti

<b>PORCINI FUNGO ARANCINI</b> Porcini mushroom arancini with white truffle oil and smoked garlic aioli <i>V</i>	7.95
<b>TORTELLINI CON MASCARPONE E NDUJA</b> With parmesan crisp, chilli and tomato cream sauce	7.95
<b>FRITTO DI CALAMARI</b> Salt and pepper crispy fried squid with smoked garlic aioli and lemon	8.45
<b>SALMONE AFFUMICITO</b> Smoked salmon, goats cheese mousse and pickled beetroot <i>GFO</i>	7.95
<b>GRANCHIO BIANCO</b> White crab and crème fresh, pickled cucumber, parmesan crisp, asparagus salad with lemon and brown crab dressing <i>GFO</i>	8.65
<b>BROCCOLINO</b> Grilled tender stem broccoli, almond butter, flaked almond, crispy capers <i>V</i>	7.45
<b>PANE ALL'AGLIO</b> Garlic bread <i>V GFO</i> Add mozzarella cheese Add mozzarella cheese & red onions	9.25 1.45 2.25

### Pasta

<b>CARBONARA NDUJA</b> Spaghetti with smoked pancetta and nduja cooked in egg and parmesan cheese *Can also be served as carbonara classic <i>GFO</i>	16.95
<b>FRUTTI DI MARE PAPPARDELLE</b> Pappardelle with king prawns, mussels, cherry tomatoes, chilli and dill, in a cream and tomato sauce <i>GFO</i>	18.95
<b>POLLO ALLA MILANESE</b> Parmesan breaded chicken fillet served with spaghetti in a tomato and herb sauce	17.95
<b>LINGUINE DI GRANCHIO</b> Linguine with Devon white crab in a garlic, chilli and brown crab sauce <i>GFO</i>	21.95
<b>TORTELLINI CON MASCARPONE E NDUJA</b> With parmesan crisp, chilli and tomato cream sauce	16.95
<b>LINGUINE VEGANESCA</b> Puttanesca style sauce with capers, chillies, tomatoes and black olives topped with roasted pine nuts <i>VG GFO</i>	15.95

### Pizzas

<b>MARGHERITA</b> Mozzarella, tomato sauce and basil <i>V GFO</i>	12.95
<b>SORRENTO</b> Goats cheese, pancetta, tomato sauce, mozzarella, figs and honey <i>GFO</i>	14.95
<b>DIAVOLA</b> Salami, nduja, ricotta, jalapenos, tomato sauce and mozzarella <i>GFO</i>	14.95
<b>PARMA</b> Prosciutto, tomato sauce, mozzarella, rocket and parmesan cheese <i>GFO</i>	14.65
<b>SABATINI SPECIALE</b> Tuscan sausage, prosciutto, red onions, black olives, tomato sauce and mozzarella	15.95
<b>VEGANO</b> Red onions, black olives, sundried tomatoes, green pesto, tomato sauce and vegan cheese <i>VG GFO</i>	13.95

### Secondi carne e Pesce

<b>10oz RUMP STEAK</b> Served with rocket and skin on fries with truffle salt and rosemary	27.95
<b>8oz FILLET STEAK</b> Served with rocket and skin on fries with truffle salt and rosemary	29.95
<b>PORCHETTA MAIALE</b> Crispy pork belly with a black pudding and potato bonbon, tender stem broccoli, apple puree and pork sauce	19.95
<b>SALMONE</b> Pan fried salmon, with crispy gnocchi, asparagus with a white wine, capers and garlic cream sauce	21.95

### Dolce

<b>STRAWBERRY PANNA COTTA</b> With mango compote <i>GFO</i>	7.75
<b>TIRAMISU</b> Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting	7.75
<b>WHITE CHOCOLATE AND PISTACHIO CHEESECAKE</b> With raspberry coulis	7.95
<b>AFFOGATO</b> 2 scoops of vanilla ice cream, espresso coffee, amaretto biscuit, choice of liqueur	8.45
<b>CHOCOLATE ARANCINI</b> With chocolate sauce and vanilla ice cream	7.75
<b>GELATO</b> Two scoops Three scoops	5.25 6.95

### Contorni

<b>PATATE FRITTE</b> Skin on fries with truffle salt and rosemary	4.95
<b>INSALATA DELLA CASA</b> House mixed salad	4.95
<b>SALSA DI PEPE NERO</b> Black peppercorn sauce	1.95

*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, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.

We add a discretionary 10% service charge to your bill. If the service wasn't up to scratch, don't pay for it, but do let us know what we could do better. - 100% of the tips go to our great staff.



# Sabatini

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*Authentic Italian Cuisine*

EVENING MENU