



RISTORANTE • ITALIANO

EVENING MENU

Primi Piatti

ZUCCHINI SOUP Creamy zucchini and chilli soup <i>VG GFO</i>	7.65
ARANCINI Butternut squash and mozzarella arancini with smoked garlic aioli and crispy sage <i>V</i>	7.95
TUSCAN PARFAIT Tuscan chicken liver parfait, caramelised red onion chutney and toasted sourdough <i>GFO</i>	7.95
BAKED AUBERGINE Baked aubergine, red pepper puree, rocket, toasted pine nuts, balsamic glaze <i>VG GFO</i>	7.95
FIRELLI PRAWNS Salt and chilli breaded prawns with chilli mayonnaise, lettuce and basil oil	8.95
MEATBALLS Pork and fennel meatballs with tomato 'nduja cream sauce and parmesan crisp	8.45
GARLIC BREAD Garlic bread <i>V GFO</i>	9.75
Add mozzarella cheese	1.75
Add mozzarella cheese and red onions	2.75

Pasta

CARBONARA 'NDUJA Spaghetti with smoked pancetta and 'nduja cooked in egg and parmesan <i>*Can also be served as carbonara classic GFO</i>	16.95
CRAB LINGUINE Linguine with devon white crab, cherry tomatoes in a creamy chilli, garlic, fennel and brown crab sauce topped with rocket <i>GFO</i>	21.95
SPAGHETTI VEGANESCA Puttanesca style sauce with capers, chillies, cherry tomatoes and black olives topped with roasted pine nuts <i>V</i>	16.95
CHICKEN AND GORGONZOLA PACCHERI Slow cooked chicken, spinach and wild mushrooms in a gorgonzola cream sauce <i>GFO</i>	16.95
KING PRAWNS Pancherri pasta with courgettes, sun-dried tomatoes, red chillies in a creamy tomato sauce <i>GFO</i>	18.95
BAKED AUBERGINE GNOCCHI Crispy gnocchi with aubergine, marinara sauce, mozzarella and green pesto <i>V</i>	16.25

Pizzas

MARGHERITA Mozzarella, tomato sauce and basil <i>V GFO</i>	14.95
VEGANO Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan cheese <i>VG GFO</i>	15.75
PARMA Parma ham, sundried tomatoes, green pesto, mozzarella, tomato sauce and parmesan cheese <i>GFO</i>	15.95
FUNGOROLLI Gorgonzola, wild mushrooms, mozzarella, tarragon and white truffle oil <i>VG GFO</i>	15.95
MOUNT ETNA Tuscan sausage, sriracha, pickled shallots, mozzarella, red chilli's and tomato sauce	15.95
SABATINI SPECIALE Tuscan sausage, salami, gorgonzola, black olives, tomato sauce, mozzarella and onions	16.95

Secondi carne e Pesce

PORK BELLY Roasted pork belly, with a cannellini bean stew with pork, pickled fennel and herb sauce <i>GFO</i>	23.95
SEA BASS LINGUINE Pan fried sea bass fillet with linguine, cherry tomatoes and lemon green pesto <i>GFO</i>	22.95
RUMP STEAK 10oz Rump steak served with rocket and skin on fries with truffle salt	29.95

Dolce

WHITE CHOCOLATE PANNA COTTA With cherry compote and chocolate soil <i>GFO</i>	7.75
BAILEYS TIRAMISU Baileys soaked sponge fingers, espresso coffee, mascarpone cream and cocoa dusting <i>V</i>	7.95
PANETTONE BREAD & BUTTER PUDDING Raisin panettone bread and butter pudding with vanilla ice cream	7.95
PISTACHIO GNOCCHI DOUGHNUTS Pistachio gnocchi doughnuts served with chocolate ice cream	8.95
AFFAGATO 2 scoops of vanilla ice cream, espresso coffee, amaretto biscuit, choice of liquor <i>V</i>	8.95
GELATO Two scoops	5.25
Three scoops	6.95

Contorni

FRIES Skin on fries with truffle salt and rosemary	4.95
HOUSE SALAD House mixed salad	4.95
PEPPERCORN SAUCE 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

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