



RISTORANTE • ITALIANO

## EVENING MENU

### Primi Piatti

- LA ZUPPA PEPERONCINO**  
Roasted red peppers and tomato soup with toasted sourdough *VG GFD*
- FRITTO DI CALAMARI**  
Salt and pepper crispy fried squid with smoked garlic mayo and lemon
- GAMBERONI PICCANTI**  
King prawns cooked in a white wine garlic butter, cherry tomatoes and chilli with toasted sourdough bread
- PORCINI FUNGO ARANCINI**  
Crispy mushroom and parmesan risotto balls with truffle and smoked garlic aioli *V*
- RAVIOLI GAMBRESSA**  
Crayfish and prawn ravioli in pasta parcels with a lobster bisque sauce
- BURRATA**  
Burrata with a spicy red pesto sauce and topped with basil oil *V*
- PANE ALL'AGLIO**  
Garlic bread *V GFD*  
Add mozzarella cheese  
Add mozzarella cheese & red onions

- £6.95
- £7.65
- £7.95
- £7.25
- £8.95
- £9.95
- £7.25
- £1.25
- £1.95

### Pasta e Risotto

- PAPPARDELLE MANZO RAGU**  
Slow cooked braised beef shin ragu with pappardelle **£15.95**
- RAVIOLI GAMBRESSA**  
Crayfish and prawn ravioli in pasta parcels with a lobster bisque sauce **£18.95**
- LINGUINE DI GRANCHIO**  
Linguine with devon white crab in a garlic, chilli and brown crab sauce **£19.95**
- POLLO ALLA MILANESE**  
Parmesan breaded chicken fillet served with linguine in a tomato and herb sauce **£16.95**
- PISELLO E ASPARAGO RISOTTO**  
Arborio rice and pecorino cheese with pea and asparagus and white truffle oil *V GFD* **£16.95**
- LINGUINE VEGANESCA**  
Puttanesca style sauce with capers, chillies, tomatoes and black olives topped with roasted pine nuts *VG GFD* **£15.95**

### Pizzas

- MARGHERITA**  
Mozzarella, tomato sauce and basil *V GFD*
- SORRENTO**  
Goats cheese, tomato sauce, mozzarella, pancetta, figs and honey *GFD*
- PARMA**  
Prosciutto, rocket, tomatoes sauce, mozzarella, oregano and parmesan *GFD*
- RICOTTA BROCCOLINO**  
Ricotta, broccoli, nduja, mozzarella, oregano and tomato sauce *GFD*
- SABATINI SPECIALE**  
Pulled beef, gorgonzola, red onions, mozzarella, oregano and tomato sauce *GFD*
- VEGANO**  
Red onions, black olives, green pesto, oregano, vegan cheese and tomato sauce *VG GFD*

- £10.95
- £12.95
- £12.95
- £12.95
- £13.95
- £12.95

### Secondi carne e Pesce

- 10oz RUMP STEAK**  
Served with rocket and skin on fries with truffle salt and rosemary **£24.95**
- 8oz FILLET STEAK**  
Served with rocket and skin on fries with truffle salt and rosemary **£27.95**
- ARROSTO DI AGNELLO**  
Pan fried lamb rump with crispy gnocchi, fine green beans, tapenade and lamb jus **£21.95**
- BRANZINO**  
Fillet of seabass with fregola, asparagus and nduja cream **£19.95**

### Dolce

- WHITE CHOCOLATE PANNA COTTA**  
With mixed berry compote and biscotto *GFD* **£7.25**
- TIRAMISU**  
Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting **£7.25**
- NUTELLA GNOCCHI DOUGHNUTS**  
With blood orange sorbet **£7.95**
- AFFOGATO**  
2 scoops of vanilla ice cream, espresso coffee, amaretto biscuit, choice of liqueur **£7.95**
- LIMONCELLO TART**  
With mascarpone cream **£7.25**
- GELATO**  
Two scoops **£5.25**  
Three scoops **£6.95**

### Contorni

- PATATE FRITTE** Skin on fries with truffle salt and rosemary **£3.95**
- INSALATA DELLA CASA** House mixed salad **£4.95**
- SALSA DI PEPE NERO** Black peppercorn sauce **£1.95**

*V* vegetarian, *VG* vegan, *GFD* 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

RISTORANTE • ITALIANO

*Authentic Italian Cuisine*

EVENING MENU