

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

SICILIANA OLIVES 4.00 GF VG

CHORIZO 4.00

STARTERS

SICILIAN ARANCINI 8.95

BEEF RAGU, MOZZARELLA, GRANA PADANO DOP, TRUFFLE MAYO

WHITEBAIT 9.95 GFO

DEEP FRIED WHITEBAIT, FENNEL SALAD & SMOKED PAPRIKA MAYO

WHIPPED RICOTTA & PROSCIUTTO 8.45 GFO

WHIPPED RICOTTA, PROSCIUTTO COTTO, CAPERS, ARTICHOKE, HONEY, HERB DRESSING, ITALIAN LEAVES

BURRATA AL PESTO 9.95 GFO V

PUGLIA BURRATA, HERITAGE TOMATOES, ROCKET & BASIL PESTO, EXTRA VIRGIN OLIVE OIL & TOASTED FOCACCIA

LEEK & POTATO RAVIOLI 7.95 VG

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

PANZANELLA SALAD 8.95 GFO VG

HERITAGE TOMATOES, BALSAMIC, RED ONION, GREEN OLIVES, TOASTED CROUTONS, ITALIAN LEAVES

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 & MOZZARELLA. 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 & MOZZARELLA. 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

FENNEL & CHILLI, SAUSAGE RAGU 17.95

RIGATONI SERVED WITH ITALIAN PORK SAUSAGE, FENNEL & CHILLI RAGU

BUCATINI GAMBERONI & NDUJA 17.95 GFO

KING PRAWNS AND MUSSELS COOKED IN NDUJA 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 RIGATONI CARBONARA 15.95 GFO

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

BUCATINI ALLA NORMA 15.95 GFO VG

A TWIST ON A CLASSIC SICILIAN DISH FROM CANTINA FEATURING BUCATINI TOSSED IN A RICH TOMATO SAUCE WITH FRIED AUBERGINE & BASIL

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

PEPPERONI 15.95 GFO

TOMATO, MOZZARELLA, PEPPERONI, HOT HONEY

DESSERTS

TIRAMISU 7.95 V

CLASSIC TIRAMISU

PANNA COTTA 9.95

PISTACHIO PANNA COTTA, TOASTED PISTACHIO & VANILLA GELATO

LIMONCELLO TART 8.95 V

SERVED WITH CHANTILLY CREAM

ITALIAN CHEESE 10.95 GFO

SERVED WITH CRACKERS AND CHUTNEY
ASK FOR TODAY'S SELECTION

GRANNY GOTHARD'S GELATO 7.95 GF VGO

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'.