

EVENING MENU

PANE E SFIZI

FRESHLY BAKED ROSEMARY FOCACCIA & BALSAMIC 4.00 GFO

ANCHOVIES 4.00 GF

SICILIANA OLIVES 4.00 GF VG

CHORIZO 4.00

ANTI PASTI

SICILIAN ARANCINI 9.95

BEEF RAGU, MOZZARELLA, GRANA PADANO DOP, TRUFFLE MAYO

WHITEBAIT 9.95 GFO

DEEP FRIED WHITEBAIT, FENNEL SALAD & SMOKED PAPRIKA MAYO

WHIPPED RICOTTA & PROSCIUTTO 9.95 GFO

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

BURRATA AL PESTO 10.95 GFO V

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

PORK & FENNEL MEATBALLS 8.95

SABATINI SIGNATURE MEATBALLS WITH NAPOLI SAUCE

PANZANELLA SALAD 9.95 VG

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

PRIMI

FENNEL & CHILLI, SAUSAGE RAGU 18.95

RIGATONI SERVED WITH ITALIAN PORK SAUSAGE, FENNEL & CHILLI RAGU

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

LINGUINE GAMBERONI & NDUJA 19.95 GFO

LINGUINE COOKED WITH NDUJA, KING PRAWNS & MUSSELS IN A WHITE WINE SAUCE

CLASSIC RIGATONI CARBONARA 16.95 GFO

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

ADD NDUJA £2.50

BUCATINI ALLA NORMA 16.95 GFO VG

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

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 6OZ 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 & FLAT LEAF PARSLEY

VEGANO 15.95 GFO VGO

TOMATO, ROASTED VEGETABLES, MOZZARELLA, BASIL PESTO

CAPRICCISA 16.95 GFO

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

PEPPERONI 15.95 GFO

TOMATO, MOZZARELLA, CALABESE SPICY SALAMI, HOT HONEY

DOLCI

TIRAMISU 8.95 V

CLASSIC TIRAMISU

PANNA COTTA 9.95 GFO

VANILLA PANNA COTTA, SUMMER BERRY COMPOTE, STRAWBERRY SORBET

LIMONCELLO TART 8.95 V

SERVED WITH CHANTILLY CREAM

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.