

DAY MENU

Set lunch menu

Any 2 courses for only
£18.95
when purchasing a drink
Add a glass of house wine for £5.00

Starters

SOUP	£7.65	
Tomato and red pepper soup with balsamic glaze <i>VG GFD</i>		
MUSHROOM ARANCINI	£7.95	
Mushroom and gorgonzola arancini with smoked garlic aioli <i>V</i>		
BAKED AUBERGINE	£7.65	
Baked aubergine, red pepper puree, rocket, pine nuts and balsamic glaze <i>VG GFD</i>		
FOCACCIA	£7.45	
Garlic and herb focaccia topped with parma ham, roasted red peppers, parmesan shavings, hot honey		
PORK BELLY BITES	£7.95	
Roasted pork belly with candied walnuts, baked apple puree and crackling <i>GFD</i>		
FIRELLI PRAWNS	£8.45	
Salt and chilli breaded prawns with chilli mayonnaise, lettuce and basil oil		
GARLIC BREAD (Set Lunch Sharer)	£9.75	
Garlic bread <i>V GFD</i>		
Add mozzarella cheese		£1.65
Add mozzarella cheese & caramelised red onions		£2.45

Pizza

MARGHERITA	£13.95
Mozzarella, tomato sauce and basil <i>V GFD</i>	
VEGANO	£14.95
Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan mozzarella <i>VG GFD</i>	
PARMA	£14.95
Tomato sauce, mozzarella, parma ham, rocket and parmesan cheese <i>GFD</i>	
FUNGOROLLI	£14.65
Gorgonzola, wild mushrooms, mozzarella, tarragon and white truffle oil <i>V GFD</i>	
VESUVIUS	£15.95
Tuscan sausage, nduja, hot honey, peppadews, tomato sauce and mozzarella	
SABATINI SPECIAL	£16.25
Salami, parma ham, black olives, cherry tomatoes, red onions, tomato sauce, mozzarella and rocket <i>GFD</i>	



Pasta & Risotto

CARBONARA 'NDUJA*	£14.95
Spaghetti with smoked pancetta and 'nduja cooked in egg and parmesan cheese. *This dish can also be served as a Carbonara classic <i>GFD</i>	
SEABASS LINGUINE	£15.95
Pan fried sea bass fillet with linguine, garlic butter, cherry tomatoes, capers and picked fennel <i>GFD</i>	
AUBERGINE LINGUINE	£14.95
Linguine with roasted aubergine, tenderstem broccoli, sundried tomatoes, purple basil pesto topped with pine nuts <i>VG GFD</i>	
PORK AND CHORIZO GNOCCHI	£15.45
Gnocchi with Tuscan sausage, chorizo and red peppers in a tomato cream sauce	
CREAMY CHICKEN PAPPARDELLE	£14.95
Pappardelle with braised chicken, sundried tomatoes and spinach in a creamy parmesan cheese sauce <i>GFD</i>	
BAKED GORGONZOLA	£14.65
Baked gorgonzola cream and spinach gnocchi topped with a walnut crumb <i>V</i>	

Desserts

WHITE CHOCOLATE PANNA COTTA	£7.75
With strawberry compote and a coconut crumb <i>GFD</i>	
ESPRESSO MARTINI TIRAMISU	£7.95
Sponge biscuits soaked in tia maria and espresso coffee, mascarpone cream and cocoa powder <i>V</i>	
DARK CHOCOLATE TART	£7.65
Salted caramel dark chocolate tart with white chocolate sauce and raspberry sorbet <i>V</i>	
PISTACHIO GNOCCHI DOUGHNUTS	£8.45
Pistachio filled gnocchi doughnuts served with vanilla ice cream	
GELATO <i>V</i>	
Two scoops	£5.25
Three scoops	£6.95

All our food is prepared and made fresh to order,
during busy periods there may be a delay

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.

Please visit our website www.sabatiniexeter.co.uk