

Sabatini

RISTORANTE • ITALIANO

Primi Piatti

PROSCIUTTO CON MELONE Prosciutto ham and cantaloupe melon with rocket and balsamic fig glaze <i>GfO</i>	£7.95
POMODORO ARANCINI Crispy tomato and parmesan risotto balls with marinara sauce	£6.95
SCALLOPPINE Two large pan fried sea scallops served in their shells, cooked in 'nduja & garlic butter with toasted sourdough bread Add an extra scallop	£9.95
INSALATA CAPRESE Buffalo mozzarella, heritage tomatoes and basil with olive oil and balsamic vinegar <i>V GfO</i>	£3.00
INSALATA DI PERE E NOCI Poached pear and pickled walnuts with chicory, mixed leaf, Gorgonzola and lemon oil	£6.75
FRITTO MISTO Crispy fried calamari, prawns and cod in a light batter with aioli and lemon	£6.95
ASPARAGI E PROSCIUTTO Asparagus wrapped in prosciutto ham with parmesan cheese and balsamic vinegar <i>GfO</i>	£7.95
PANE ALL'AGLIO Garlic bread <i>V GfO</i> Add mozzarella cheese	£8.65
Add mozzarella cheese & caramelised red onions	£5.95
	£1.25
	£1.95

Antipasti

ANTIPASTO ALLA SABATINI SHARER BOARD Selection of cured meats, olives, sundried tomatoes, pickled gherkins, focaccia and balsamic olive oil For two people	£16.00
For four people	£30.00
ANTIPASTO FRITTO MISTO SHARER BOARD Crispy fried squid, prawns, cod, courgettes and broccoli tender stem in a light batter with aioli and lemon For two people	£15.00
For four people	£28.00

Pizzas

MARGHERITA Mozzarella, tomato sauce and basil <i>V GfO</i>	£10.95
CAPRICCIOSA Prosciutto, tomato sauce, mozzarella and mushrooms <i>GfO</i>	£12.95
DIAVOLA Salami, 'nduja, mozzarella, tomato sauce and green hot peppers <i>GfO</i>	£13.95
PARMA Tomato sauce, mozzarella, prosciutto, rocket and parmesan cheese <i>GfO</i>	£12.95
FLORENTINA Tomato sauce, mozzarella, ricotta cheese and spinach <i>V GfO</i>	£12.75
CALZONE Beef and pork ragu with peppers, mozzarella and parmesan cheese	£13.95
CHEF'S SPECIAL Prosciutto, salami, black olives, red onions, peppers, tomato sauce and mozzarella <i>GfO</i>	£14.95
VEGANO Tomato sauce, red onions, courgettes, peppers, black olives and pine nuts <i>VG GfO</i>	£13.25

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.

Please visit our website www.sabatiniexeter.co.uk

Pasta e Risotto

TAGLIATELLE ALLA BOLOGNESE Tagliatelle with slow cooked classic beef and pork ragu	£12.95
SPAGHETTI CARBONARA Spaghetti with smoked pancetta cooked in egg and parmesan cheese <i>GfO</i>	£13.25
SPAGHETTI AL FRUTTI DI MARE Black squid ink spaghetti with prawns, mussels and squid in a chilli and tomato sauce	£16.95
TORTELLINI CINGHIALE Handmade ring shaped pasta filled with braised wild boar with burnt butter and sage	£14.95
LASAGNE AL FORNO Classic layers of egg pasta, bolognese and bechamel sauce topped with mozzarella then oven baked	£12.95
LINGUINE DI GRANCHIO Linguine with fresh Devon crab in a chilli, garlic and brown crab sauce	£16.95
RISOTTO ZUCCA BUTTERNUT Arborio rice and pecorino cheese with butternut squash and sage <i>V GfO</i>	£13.95
SPAGHETTI ALLA VEGANESCA Puttenesca style sauce with capers, chilli, tomatoes and black olives topped with roasted pine nuts <i>VG GfO</i>	£13.25

Secondi carne e Pesce

8oz FILLET STEAK	£25.95
10oz RIB EYE STEAK Served with skin on fries with truffle salt and dressed rocket	£23.95
POLLO ALLA MILANESE Parmesan breaded chicken fillet served with spaghetti in a tomato and herb sauce	£15.95
AGNELLO ARROSTO Pan fried lamb rump with crispy gnocchi, fine green beans, black olives and lamb jus	£18.95
NASELLO Pan fried hake fillet with butterbeans, black olives and 'nduja in a tomato and herb sauce topped with salsa verde	£19.85
BRANZINO Seabass fillet served on crushed new potatoes with green beans wrapped in prosciutto and a lemon garlic herb sauce <i>GfO</i>	£18.95

Contorni

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

Dolce

TIRAMISU Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa powder	£6.95
VANILLA PANNA COTTA With a mixed fruit compote <i>GfO</i>	£6.75
WHITE CHOCOLATE AND PISTACHIO CHEESECAKE With raspberry coulis	£6.95
GNOCCHI PISTACHIO DOUGHNUTS With lemon sherbet sorbet	£6.95
AFFOGATO Two scoops of vanilla ice cream, espresso coffee, amaretti biscuits and a choice of liqueur	£7.95
GELATO Two scoops	£5.25
Three scoops	£6.95



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Authentic Italian Cuisine

EVENING MENU