

# Sabatino's Restaurant

## Appetizers

<b>ESCARGOTS</b> .....	8.95	<b>CLAMS CASINO</b> .....	8.50
Tender fresh water snails sautéed in a garlic, lemon & butter sauce.			
<b>SHRIMP COCKTAIL</b> .....	8.95	Clams on the half shell broiled in a special blend of clam sauce, bread crumbs, grated parmesan cheese and prosciutto.	
Jumbo steamed shrimp served with cocktail sauce.			
<b>COLD SHRIMP PLATTER (for 2)</b> .....	16.50	<b>FRIED CALAMARI</b> .....	9.95
Lightly seasoned jumbo steamed shrimp served on a bed of lettuce with a light olive oil and vinaigrette dressing.			
<b>HOUSE SALAD</b> .....	5.50	<b>MUSSELS MARINARA</b> .....	
A generous sized garden salad. <b>(House Dressing .50 EXTRA)</b>			
<b>SHRIMP RENATO</b> .....	10.95	A full plate of steamed mussels served in a zesty, fresh marinara sauce.	
Jumbo shrimp butterflied and broiled in a light wine sauce with a hint of brandy, topped with melted mozzarella cheese and prosciutto.			
<b>FRIED MOZZARELLA</b> .....	6.25	<b>MUSSELS BIANCO</b> .....	
Breaded and lightly seasoned with Italian spices and served with homemade marinara sauce.			
<b>PROSCIUTTO &amp; MELON</b> .....	6.50	A full plate of steamed mussels served in a white wine, garlic and butter sauce.	
Fresh honeydew melon draped with thinly sliced imported prosciutto.			
<b>HOT SEAFOOD ANTIPASTO</b> .....	15.50	<b>SAUTÉED SAUSAGE &amp; GREEN PEPPERS</b> .....	
A medley of seafood including lobster, clams, escargot and shrimp served in a butter, garlic and white wine sauce.			
Sweet Italian sausage sautéed with fresh green peppers.			
<b>FRESH MOZZARELLA &amp; TOMATOES</b> .....			
Topped with virgin olive oil, fresh basil and spices			

### SABATINO'S SPECIAL APPETIZER .....

13.25  
A sampling of our most popular appetizers including Clams Casino, Shrimp Renato, and Sautéed Sausage & Green Peppers or Green Peppers & Anchovies served with wedges of garlic bread.

### BOOKMAKER SALAD .....

large 11.75  
small 9.25  
A large garden salad accented with shrimp, Genoa Salami, provolone cheese and a hard boiled egg, served with Sabatino's House Dressing.

## Homemade Soups

<b>MINISTRONE</b> .....	3.95	.....	5.50	<b>STRACCIATELLA</b> .....	3.50	.....	5.25
Hearty Italian vegetable soup.				Italian egg drop soup.			
<b>CHICKEN NOODLE SOUP</b> .....				3.50 ..... 5.25			

## Vegetables

<b>BROCCOLI OR SPINACH</b> .....	5.25
Sautéed with virgin olive oil & garlic or with melted butter	
<b>FRENCH FRIES</b> .....	4.75

### SPINACH A LA RALPH .....

6.75  
Spinach sautéed in olive oil and garlic with pimentos, pepperoncini, prosciutto and olives.

## Side Dishes to Accompany Your Entrée

<b>SPAGHETTI</b> .....	5.25
<b>MEAT SAUCE</b> .....	4.25
<b>MEAT BALLS</b> .....	4.25
<b>SAUSAGE</b> .....	4.25

## Homemade Pasta

<b>FETTUCCINE</b> .....	12.25	<b>GNOCCHI</b> .....	12.25
Homemade pasta served with tomato or marinara sauce.			
<b>FETTUCCINE ALFREDO</b> .....	13.95	<b>CHEESE RAVIOLI</b> .....	
Homemade fettuccine noodles served in our famous butter, cream and cheese sauce.			
<b>FETTUCCINE FELICIA</b> .....	17.25	Homemade pasta pillows stuffed with a blend of cheeses and spices, topped with tomato sauce.	
Homemade fettuccine noodles served in a shrimp alfredo sauce.			
<b>LASAGNA</b> .....	13.75	<b>MEAT RAVIOLI</b> .....	
Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheeses, ground veal, salami and mushrooms.			
Homemade pasta pillows stuffed with a blend of ground veal, spinach, cheese and spices topped with tomato sauce.			
<b>MANICOTTI</b> .....			
Wide strips of homemade pasta rolled and stuffed with a blend of ricotta cheese and spices, topped with tomato sauce.			

### EGGPLANT PARMIGIANA .....

14.25  
Fresh sliced eggplant fried to a crisp tenderness, layered with mozzarella cheese and marinara sauce, baked to perfection.

Half Orders are Available at an Additional Charge

\$7.50 Minimum per person

(Private Dining Rooms Available for Up to 150 People)

# Sabatino's Restaurant

## Pasta

**SPAGHETTI**

**RIGATONI**

**LINGUINI**

**SHELLS**

**CAPELLINI OR PENNE .50 EXTRA**

TOMATO SAUCE .....	1 1.25
MEAT SAUCE .....	12.25
MEAT BALLS .....	1 2.25
MUSHROOM SAUCE .....	12.25
BUTTER SAUCE .....	11.25
SHRIMP SAUCE .....	14.75
CLAM SAUCE (Red or White) .....	13.75

OLIVE OIL & GARLIC .....	11.25
MARINARA SAUCE .....	11.25
A LA GUS .....	3.75
CALAMARI SAUCE .....	14.50
ANCHOVY SAUCE (Red or White) .....	13.25
BROCCOLI SAUCE (Red or White) .....	13.75
BENITO (Veal Sauce) .....	14.75

**TORTELLINI IN TORTELLINI SAUCE ..... 13.50**

Doughnut shaped pasta stuffed with meat and cheese served in a light tomato cream sauce with ground veal and peas.

**BAKED RIGATONI ..... 13.75**

Macaroni pasta in a blend of tomato sauce, mozzarella and parmesan cheeses, baked to perfection.

**PENNE WITH VODKA SAUCE ..... 13.50**

Imported penne pasta served in a creamy tomato and cheese sauce with a hint of vodka.

## Veal

**VEAL FRANCESE PARMIGIANA ..... 18.25**

Tender medallions of veal lightly breaded, pan browned, topped with homemade tomato sauce and melted mozzarella cheese.

**VEAL SCALOPPINE ..... 19.25**

Thin slices of pan browned veal simmered in a delicate white wine sauce, topped with sautéed mushrooms, green peppers and prosciutto.

**VEAL A LA BEPPI ..... 22.25**

Tenderloin veal medallions simmered in a light wine and brandy sauce, topped with fresh mushroom caps and pimentos.

**VEAL CHOP ..... 25.95**

Tender veal chop broiled to your liking, served with fresh mushrooms and Italian style potatoes.

**VEAL FRANCESE A LA SABATINO ..... 19.00**

Tender medallions of veal lightly breaded, pan browned in a sauce of white wine and lemon with prosciutto.

**VEAL CACCIATORE ..... 18.95**

Tender pieces of veal served in a zesty marinara sauce with mushrooms and green peppers.

**VEAL FLORENTINE ..... 21.50**

Thinly sliced veal sautéed in a white wine sauce, served over a bed of spinach with melted mozzarella cheese and prosciutto.

**VEAL SALTIMBOCCA ..... 19.50**

Tender medallions of veal sautéed in a delicate white wine sauce with melted mozzarella cheese and prosciutto.

**EGGPLANT PARMIGIANA WITH VEAL ..... 19.75**

Fresh sliced eggplant fried to crisp tenderness and layered with marinara sauce and mozzarella cheese, within medallions of tender veal, baked to perfection.

**VEAL JEROME ..... 19.00**

Thinly sliced veal dipped in an egg batter, sautéed, then served with lemon wedges.

## Poultry

**CHICKEN PARMIGIANA ..... 17.25**

A boneless breast of chicken lightly breaded, pan browned, topped with melted mozzarella cheese and tomato sauce.

**CHICKEN LYNN ..... 18.75**

Pieces of boneless breast of chicken sautéed in a white wine sauce with mushrooms, green peppers and onions, (also available in marinara sauce.)

**BROILED CHICKEN ..... 16.50**

Young chicken baked with olive oil, rosemary and fresh spices

**CHICKEN ALLE MARCHE ..... 17.95**

Rigatoni pasta topped with bite sized pieces of boneless chicken and broccoli in a rich, creamy alfredo sauce.

**CHICKEN VINCENZO ..... 17.95**

Penne pasta tossed with pieces of broiled breast of chicken, peas, mushrooms, carrots and onions in a very light white wine sauce.

**\* ALL OF THE ABOVE POULTRY AND VEAL ENTRÉES SERVED WITH YOUR CHOICE OF SPAGHETTI WITH TOMATO SAUCE OR FRENCH FRIES OR SALAD HOUSE DRESSING .50 EXTRA**

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# Sabatino's Restaurant

## Beef & Pork

**NEW YORK STRIP STEAK** ..... 24.50

A 16oz. steak hand cut and charbroiled to your specification.

**JUNIOR NEW YORK STRIP STEAK** ..... 22.00

A 12oz. steak hand cut and charbroiled to your specification.

**NEW YORK STRIP ITALIANA** ..... 25.95

A 16oz. steak hand cut and charbroiled to your specification bathed in a white wine sauce with mushrooms and green peppers.

**BRASCIOLE** ..... 18.95

A tender beef roll stuffed with veal, prosciutto, hard boiled egg, parmesan and provolone cheeses, topped with marinara sauce, mushrooms and green peppers.

**MEAT BALL PLATTER** ..... 13.50

Our homemade meat balls served in fresh tomato sauce.

**PORK CHOPS** ..... 17.50

Broiled to perfect tenderness.

**ITALIAN PORK CHOPS** ..... 18.75

Broiled to perfect tenderness and served in a white wine sauce with mushrooms and green peppers.

**SAUSAGE & FRIED PEPPERS** ..... 15.95

Sweet Italian sausage sautéed with fresh green peppers.

## Seafood

**SHRIMP PARMIGIANA** ..... 18.75

Jumbo shrimp lightly breaded and deep fried to golden brown, topped with homemade marinara sauce and melted mozzarella cheese.

**SHRIMP CACCIATORE** ..... 20.75

Jumbo shrimp served in our homemade marinara sauce accented with mushrooms and green peppers, accompanied by garlic bread wedges.

**FRENCH FRIED SHRIMP** ..... 18.50

Shrimp lightly breaded then deep fried until golden brown.

**CALAMARI MARINARA** ..... 18.50

A generous portion of fresh, tender squid served in a blend of Italian tomatoes, virgin olive oil and spices.

**FRIED CALAMARI** ..... 19.50

A generous portion of fresh, tender squid lightly floured then deep fried, served with lemon wedges and homemade marinara sauce.

**PESCE FRESCO** ..... 19.50

Fresh fish of the day.

**SHRIMP JUAN** ..... 20.75

Jumbo shrimp butterflied and sautéed in a delicious blend of fresh garlic, lemon and white wine and a hint of Tabasco.

**SHRIMP RENATO** ..... 20.25

Jumbo shrimp butterflied and broiled in a light wine sauce with a hint of brandy, topped with melted mozzarella cheese and prosciutto.

**PAN FRIED SHRIMP PARMIGIANA** ..... 20.95

Jumbo shrimp dipped in egg batter, pan browned, topped with homemade marinara sauce and melted mozzarella cheese.

**\* ALL OF THE ABOVE MEAT AND SEAFOOD ENTREES SERVED WITH YOUR CHOICE OF SPAGHETTI WITH TOMATO SAUCE OR FRENCH FRIES OR SALAD HOUSE DRESSING .50 EXTRA**

**MUSSELS POSILLIPO** ..... 19.45

A full plate of steamed mussels served in either red marinara sauce or white wine sauce over a generous portion of spaghetti with wedges of garlic bread.

**SHRIMP FRA DIAVOLO** ..... 19.50

Jumbo shrimp served in a moderately spicy homemade Marinara sauce over a generous portion of spaghetti with wedges of garlic bread.

**LOBSTER FRA DIAVOLO** ..... 27.50

Tender lobster tail, shrimp and clams served in a moderately spicy homemade Marinara sauce or white wine sauce over a generous portion of spaghetti with wedges of garlic bread.

**SHRIMP SCAMPI DIAVOLO** ..... 19.50

Jumbo shrimp bathed in a delicious blend of fresh garlic, white wine and butter served over a generous portion of spaghetti with wedges of garlic bread.

**FRUTTI DI MARE** ..... 25.75

Fruits of the sea! A medley of lobster, clams, jumbo shrimp, mussels and calamari served in your choice of homemade Marinara sauce or white wine sauce over a generous portion of spaghetti with wedges of garlic bread.

**CLAMS POSILLIPO** ..... 9.25

Clams on the half served in a moderately spicy red or white clam sauce over a generous portion of spaghetti with wedges of garlic bread.

## Desserts

**SPUMONI** ..... 4.25

**TARTUFO** ..... 5.25

**TORTONI** ..... 4.25

**CHOCOLATE CHEESECAKE** ..... 5.25

**TIRAMISU** ..... 5.50

**RUM CAKE** ..... 5.50

**CANNOLI** ..... 5.50

**CHEESECAKE** ..... 5.25

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To Conserve Our Natural Resources, Water is Available Upon request.