

Sabatino's Restaurant

House Wines

	GLASS	1/2 CARAFE	CARAFE		GLASS	1/2 CARAFE	CARAFE
BURGUNDY	4.75	11.00	17.00	CHABLIS	4.75	11.00	17.00
CHIANTI, Placido, Italy	6.00	13.00	21.00	PINOT GRIGIO, Placido, Italy	6.00	13.00	21.00
MERLOT, CENTURY CELLARS, BV, California	6.00	13.00	21.00	CHARDONNAY, Copperidge, California	6.00	13.00	21.00
CABERNET SAUVIGNON, Belmondo, Italy	6.00	13.00	21.00	WHITE ZINFANDEL, Sutter Home, California	5.00	13.00	20.00
SHIRAZ BIN 50, Lindeman's, Australia	6.00	13.00	21.00				

To view a full selection of bottled wines,
ask to see our wine list.

Appetizers

ESCARGOTS	9.50			CLAMS CASINO	9.25		
Tender fresh water snails sautéed in a garlic, lemon & butter sauce.				Clams on the half shell broiled in a special blend of clam sauce, bread crumbs, grated parmesan cheese and prosciutto.			
SHRIMP COCKTAIL	9.50			FRIED CALAMARI	10.50		
Jumbo steamed shrimp served with cocktail sauce.				Fresh tender squid lightly floured then deep fried, served with lemon wedges and homemade marinara sauce.			
COLD SHRIMP PLATTER (for 2)	17.50			MUSSELS MARINARA	9.50		
Lightly seasoned jumbo steamed shrimp served on a bed of lettuce with a light olive oil and vinagereette dressing.				A full plate of steamed mussels served in a zesty, fresh marinara sauce.			
GARDEN SALAD	6.00			MUSSELS BIANCO	9.50		
A generous sized garden salad. (House Dressing .50 EXTRA)				A full plate of steamed mussels served in a white wine, garlic and butter sauce.			
SHRIMP RENATO	11.50			SAUTÉED SAUSAGE & GREEN PEPPERS	9.50		
Jumbo shrimp butterflied and broiled in a light wine sauce with a hint of brandy, topped with melted mozzarella cheese and prosciutto.				Sweet Italian sausage sauteed with fresh green peppers.			
FRIED MOZZARELLA	6.95			GARLIC BREAD	5.75		
Breaded and lightly seasoned with Italian spices and served with homemade marinara sauce.				Italian bread topped with Sabatino's Award Winning blend of butter, fresh garlic, grated cheese and fresh spices.			
PROSCIUTTO & MELON	6.95			FRESH MOZZARELLA & TOMATOES	8.75		
Fresh honeydew melon draped with thinly sliced imported prosciutto.				Topped with virgin olive oil, fresh basil and spices			
HOT SEAFOOD ANTIPASTO	16.75						
A medley of seafood including lobster, clams, escargot and shrimp served in a butter, garlic and white wine sauce.							

SABATINO'S SPECIAL APPETIZER 14.25
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 12.50
..... small 9.75
A large garden salad accented with shrimp, Genoa Salami, provolone cheese and a hard boiled egg, served with Sabatino's House Dressing.

Homemade Soups

MINISTRONE	4.25	5.75	CHICKEN NOODLE SOUP	4.25	5.75
Hearty Italian, meat based vegetable soup.			A Traditional Favorite!		

Vegetables

BROCCOLI OR SPINACH	5.75
Sautéed with virgin olive oil & garlic or with melted butter	
FRENCH FRIES	4.95

SPINACH A LA RALPH 7.25
Spinach sautéed in olive oil and garlic with pimentos, pepperoncini, prosciutto and olives.

Side Dishes to Accompany Your Entrée

SPAGHETTI	5.75
MEAT SAUCE	4.50
MEAT BALLS	4.75
SAUSAGE	4.75

\$7.50 Minimum per person
(Private Dining Rooms Available for Up to 150 People)

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Homemade Pasta

FETTUCCINE 13.25 Homemade pasta served with tomato or marinara sauce.	GNOCCHI 13.25 Ricotta cheese dumplings served with tomato sauce.
FETTUCCINE ALFREDO 14.95 Homemade fettuccine noodles served in our famous butter, cream and cheese sauce.	CHEESE RAVIOLI 13.25 Homemade pasta pillows stuffed with a blend of cheeses and spices, topped with tomato sauce.
FETTUCCINE FELICIA 18.25 Homemade fettuccine noodles served in a shrimp alfredo sauce.	MEAT RAVIOLI 13.25 Homemade pasta pillows stuffed with a blend of ground veal, spinach, cheese and spices topped with tomato sauce.
LASAGNA 14.75 Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheeses, ground veal, salami and mushrooms.	MANICOTTI 13.25 Wide strips of homemade pasta rolled and stuffed with a blend of ricotta cheese and spices, topped with tomato sauce.

EGGPLANT PARMIGIANA 14.95

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

Pasta

SPAGHETTI	RIGATONI	LINGUINI	SHELLS
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CAPELLINI OR PENNE .50 EXTRA

TOMATO SAUCE 12.25	OLIVE OIL & GARLIC 12.25
MEAT SAUCE 13.25	MARINARA SAUCE 12.25
MEAT BALLS 13.25	A LA GUS 14.75
MUSHROOM SAUCE 13.25	CALAMARI SAUCE 15.50
ALFREDO SAUCE 13.50	ANCHOVY SAUCE (Red or White) 14.25
SHRIMP SAUCE 15.75	BROCCOLI SAUCE (Red or White) 14.75
CLAM SAUCE (Red or White) 14.75	BENITO (Veal Sauce) 15.75

TORTELLINI IN TORTELLINI SAUCE 14.50

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

BAKED RIGATONI 15.00

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

PENNE WITH VODKA SAUCE 14.75

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

Poultry

CHICKEN PARMIGIANA 18.25 A boneless breast of chicken lightly breaded, pan browned, topped with melted mozzarella cheese and tomato sauce.	CHICKEN LYNN 19.75 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 17.50 Young chicken baked with olive oil, rosemary and fresh spices	

CHICKEN ALLE MARCHE 18.95

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

CHICKEN VINCENZO 18.95

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 ENTRÉES ARE SERVED WITH YOUR CHOICE OF SPAGHETTI WITH TOMATO SAUCE OR FRENCH FRIES OR SALAD HOUSE DRESSING .50 EXTRA**

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

Beef & Pork

NEW YORK STRIP STEAK 25.75
A 16oz. steak hand cut and charbroiled to your specification.

JUNIOR NEW YORK STRIP STEAK 23.25
A 12oz. steak hand cut and charbroiled to your specification.

NEW YORK STRIP ITALIANA 26.95
A 16oz. steak hand cut and charbroiled to your specification bathed in a white wine sauce with mushrooms and green peppers.

BRASCIOLE 19.95
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 14.50
Our homemade meat balls served in fresh tomato sauce.

SAUSAGE & FRIED PEPPERS 16.95
Sweet Italian sausage sautéed with fresh green peppers.

Veal

VEAL FRANCESE PARMIGIANA 20.25
Tender medallions of veal lightly breaded, pan browned, topped with homemade tomato sauce and melted mozzarella cheese.

VEAL SCALOPPINE 20.25
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 23.50
Tenderloin veal medallions simmered in a light wine and brandy sauce, topped with fresh mushroom caps and pimentos.

VEAL CHOP 28.00
Tender veal chop broiled to your liking, served with fresh mushrooms and Italian style potatoes.

VEAL CACCIATORE 19.95
Tender pieces of veal served in a zesty marinara sauce with mushrooms and green peppers.

VEAL FLORENTINE 22.50
Thinly sliced veal sautéed in a white wine sauce, served over a bed of spinach with melted mozzarella cheese and prosciutto.

VEAL SALTIMBOCCA 20.50
Tender medallions of veal sautéed in a delicate white wine sauce with melted mozzarella cheese and prosciutto.

EGGPLANT PARMIGIANA WITH VEAL 20.75
Fresh sliced eggplant fried to crisp tenderness and layered with marinara sauce and mozzarella cheese, within medallions of tender veal, baked to perfection.

VEAL FRANCESE A LA SABATINO 20.25
Tender medallions of veal lightly breaded, pan browned in a sauce of white wine and lemon with prosciutto.

Seafood

SHRIMP PARMIGIANA 19.75
Jumbo shrimp lightly breaded and deep fried to golden brown, topped with homemade marinara sauce and melted mozzarella cheese.

SHRIMP CACCIATORE 21.75
Jumbo shrimp served in our homemade marinara sauce accented with mushrooms and green peppers, accompanied by garlic bread wedges.

FRENCH FRIED SHRIMP 19.50
Shrimp lightly breaded then deep fried until golden brown.

SHRIMP JUAN 21.75
Jumbo shrimp butterflied and sautéed in a delicious blend of fresh garlic, lemon and white wine and a hint of Tabasco.

CALAMARI MARINARA 19.50
A generous portion of fresh, tender squid served in a blend of Italian tomatoes, virgin olive oil and spices.

FRIED CALAMARI 20.50
A generous portion of fresh, tender squid lightly floured then deep fried, served with lemon wedges and homemade marinara sauce.

PESCE FRESCO 20.50
Fresh fish of the day.

SHRIMP RENATO 21.25
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 21.95
Jumbo shrimp dipped in egg batter, pan browned, topped with homemade marinara sauce and melted mozzarella cheese.

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

MUSSELS POSILLOPO 20.45
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 20.50
Jumbo shrimp served in a moderately spicy homemade Marinara sauce over a generous portion of spaghetti with wedges of garlic bread.

LOBSTER FRA DIAVOLO 29.50
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 20.50
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 27.75
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 POSILLOPO 20.25
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.

Half Orders are Available at an Additional Charge
\$7.50 Minimum per person
(Private Dining Rooms Available for Up to 150 People)