

EST. 1998

# SABATINI'S

ITALIAN TRATTORIA



## Inspired by Frescobaldi

Cover charge \$55 per person

### STARTERS *(choose one)*

#### Ribollita

this hearty tuscan soup of tomato, cannellini beans, and lacinato kale is garnished with a crispy bread stick

#### Insalata Mista

mixed greens, charred pear, radish, arugula, orange segments and shaved fennel, dressed in extra-virgin olive oil and aged balsamic vinegar



#### Guazzetto di Cozze e Gamberi

traditional italian seafood stew with mussels and shrimp, simmered in fragrant tomato and white wine broth with garlic, herbs, and a hint of chili; served with crusty bread for dipping

#### Salumi e Formaggi Misti

the pride of italy: prosciutto cotto, mortadella, salame felino, aged parmigiano-reggiano, fresh mozzarella di bufala and gorgonzola presented with imported black olives and crispy grissino

#### Fritto Misto alla Veneziana

light & crispy venetian-style fried shrimp and calamari, paired with grilled polenta and served with spicy marinara



#### Burrata E Prosciutto Crudo Stagionato 18 Mesi

creamy burrata paired with 18-month-aged prosciutto crudo, fresh cherry tomatoes, peppery arugula, and a drizzle of extra virgin olive oil

### MAIN COURSES *(choose one)*

#### Seafood Linguine

shrimp, clams and the classic mediterranean flavors of tomato and prized ligurian olive oil



#### Fettuccine al Tartufo e Parmigiano

truffle-infused velvety parmigiano-reggiano sauce, topped with grated black truffle, a crispy parmesan tuile, and a drizzle of herbed oil

#### Porcini Mushroom Risotto

a northern italian specialty — vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

#### Linguine alla Carbonara\*

among the many origin stories and variations, ours is classically roman — a luxurious creamy sauce of eggs, pancetta and aged parmesan



#### Tortello di Ricotta al Pomodoro e Basilico

delicate handmade tortello pasta filled with rich ricotta and enveloped in zesty cherry tomato sauce, fresh basil, aged cheese, and a drizzle of extra virgin olive oil

#### Lasagna Bolognese al Forno

the original from Bologna — fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

 Vegetarian option



Inspired by Frescobaldi

Cover charge of \$55/person includes one selection from each course. Please enjoy any additional pasta or main course for \$15 each.

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Frescobaldi embodies the essence of Tuscany

its extraordinary vocation for viticulture and the diversity of its territories.

Frescobaldi's uniqueness stems precisely from the representation of this diversity, from its estates and from wines which express a kaleidoscope of aromas and sensations, springing from the characteristics of each individual terroir

### MAIN COURSES, continued

---

#### Chicken Parmigiana

classic dish from southern Italy with fresh buffalo mozzarella, and tomato, served with basil roasted potato



#### Filetto di Branzino e Carciofi Fritti

a celebration of fresh Mediterranean flavors featuring pan-seared sea bass fillet, paired with crispy fried artichokes and drizzled with zesty lemon-infused olive oil

#### Ossobuco Milanese

braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest atop golden saffron risotto

#### Parmigiana di Melanzane

thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

#### Scaloppine di Vitello al Marsala

veal tenderloin and sliced champignon mushrooms in marsala wine, presented with sautéed garlic spinach and creamy mashed potatoes

#### Grilled Striploin\* (*Filet Mignon \$20 surcharge*)

tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter

#### Spaghetti Freschi e Gamberi (*add 8oz. lobster tail \$20 surcharge*)

prawns and tomato sauce

#### Milanese di Vitello con Osso (*\$15 surcharge*)

bone-in veal milanese breaded and fried, topped with arugula and tomatoes

### DOLCI (*choose one*)

---

**Rocher** - a blend of chocolate, pralines and hazelnut ice cream sealed in milk chocolate, surrounded by crushed candied hazelnuts

**Tiramisu** - mascarpone cream, coffee sauce, chocolate mousse



**Torta Caprese** - flourless almond cake blended with rich crema pasticceria, caramelized hazelnuts, and exquisite chocolate brittle, paired with creamy limoncello mascarpone gelato and a drizzle of premium Frescobaldi olive oil

**Zabaglione Marsala** - fresh berries

**Classic Sicilian Cannoli** - crisp pastry shells, creamy ricotta filling, pistachios, chocolate chips, and dusted with powdered sugar

### DOPO CENA

---

#### DESSERT WINE

---

Donnafugata Ben Rye Passito di Pantelleria, Sicily, Italy ..... 82

#### TASTE OF ITALY

---

Aperol ..... 9

Campari ..... 9

Luxardo Maraschino..... 9

Frangelico ..... 9

Disaronno Amaretto ..... 9

Limoncello ..... 9

Galliano Espresso ..... 11

#### CAFFÈ

---

Espresso ..... 3

Macchiato..... 4

Cappuccino, Caffè Latte..... 4

Mocha ..... 4

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All food and beverage costs, including cover charges, are subject to a 20% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.