

LUNCH MENU

ANY 2 COURSES 19.95

WHEN PURCHASING A DRINK

ADD A GLASS OF HOUSE WINE 5.00

TO BEGIN

FRESHLY BAKED ROSEMARY FOCACCIA & BALSAMIC 4.00 GFO CHORIZO 4.00 GF ANCHOVIES 4.00 GF SICILLIANA OLIVES 4.00 GF VG

STARTERS

ARANCINI 8.95

TALEGGIO, GORGONZOLA, GRANA PADANO DOP, MOZZARELLA, NAPOLI SAUCE

WHITEBAIT 9.95 GFO

DEEP FRIED WHITEBAIT & SMOKED PAPRIKA MAYO

WHIPPED RICOTTA & PROSCIUTTO 8.45 GFO

WHIPPED RICOTTA, PROSCIUTTO COTTO, CAPERS, ARTICHOKES, HONEY, HERB DRESSING, ITALIAN LEAVES

BURRATA AL PESTO 9.95 GFO V

PUGLIA BURRATA, HERITAGE TOMATOES, ROCKET & BASIL PESTO, EXTRA VIRGIN OLIVE OIL

NDUJA & MASCARPONE TORTELLINI 8.95

NDUJA & MASCARPONE FILLED TORTELLINI, NAPOLI SAUCE & PARMESAN

PANZANELLA SALAD 8.95 GFO VG

HERITAGE TOMATOES, BALSAMIC, RED ONION, GREEN OLIVES, TOASTED CROUTONS, ITALIAN LEAVES

PASTA

FENNEL, CHILLI & SAUSAGE RAGU 17.95

PAPPARDELLE SERVED WITH ITALIAN PORK SAUSAGE, FENNEL & CHILLI RAGU

LINGUINE GAMBERONI & NDUJA 17.95 GFO

KING PRAWNS AND MUSSELS COOKED IN NDUJA BUTTER FINISHED WITH COURGETTE, CHERRY TOMATOES & LINGUINE

VEAL LASAGNE 16.95

VEAL RAGU & BÉCHAMEL LAYERED BETWEEN THIN PASTA SHEETS, FINISHED WITH FRESHLY GRATED PARMESAN

CLASSIC LINGUINE CARBONARA 15.95 GFO

LINGUINE COOKED WITH CRISPY GUANCIALE & EGG YOLK, FINISHED WITH FINELY GRATED PARMESAN
ADD NDUJA 2.50

PAPPARDELLE ALLA NORMA 15.95 GFO VG

PAPPARDELLE TOSSED IN A RICH TOMATO SAUCE WITH FRIED AUBERGINE & BASIL

V VEGETARIAN VG VEGAN VGO VEGAN OPTION AVAILABLE GFO GLUTEN FREE OPTION
ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND
OTHER ALLERGENS ARE PRESENT, OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, IF
YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING.

The logo for Sabatini, featuring the brand name in a stylized, cursive script font.

MAINS

CAESAR SALAD 12.95 GFO V

GEM LETTUCE, SUN-DRIED TOMATOES, CAESAR DRESSING, GARLIC CROUTONS
TOPPED WITH PARMESAN CRISP
ADD BREADED CHICKEN BREAST 3.50 | ADD MEDITERRANEAN VEG 3.00

ORZO SALAD 15.95 VG

FRESH SOFT ORZO MIXED WITH GREEN OLIVES, ROASTED RED PEPPERS,
BASIL, PARSLEY, BABY GEM, SUN-DRIED TOMATOES, ROCKET &
ITALIAN MUSTARD DRESSING

MEAT FOCACCIA 13.95 GFO

TOASTED FOCACCIA OPEN SANDWICH FILLED WITH BASIL PESTO,
SALAMI, PARMA HAM & MOZZARELLA. SERVED WITH SKIN ON FRIES AND A
SUN-DRIED TOMATO, PARMESAN & ROCKET SALAD

VEGGIE FOCACCIA 12.95 GFO VGO

TOASTED FOCACCIA OPEN SANDWICH FILLED WITH RED
PEPPER PESTO, MEDITERRANEAN VEGETABLES & MOZZARELLA. SERVED WITH
SKIN ON FRIES AND A SUN-DRIED TOMATO, PARMESAN & ROCKET SALAD

CHICKEN MILANESE 17.95

BREADED CHICKEN BREAST, SKIN ON FRIES, ROCKET, SUN-DRIED TOMATO &
PARMESAN SALAD SERVED WITH GARLIC AIOLI

SIDES

SKIN ON FRIES 4.95 V

ADD PARMESAN AND TRUFFLE OIL 1.00

PARMESAN ROCKET SALAD, VINAIGRETTE 4.95 V

ROASTED NEW POTATOES 4.95 VG

FOCACCIA GARLIC BREAD 4.95 V

PIZZA

MARGARITA 14.95 GFO

TRADITIONAL NEAPOLITAN RECIPE, TOMATO, MOZZARELLA, FRESH BASIL

DIAVOLA 16.95 GFO

TOMATO, CALABRESE SPICY SALAMI, NDUJA, RICOTTA, MOZZARELLA,
RED CHILLI & PARSLEY

VEGANO 15.95 GFO VGO

TOMATO, ROASTED VEGETABLES, OLIVES, MOZZARELLA, BASIL PESTO

CAPRICCISA 16.95 GFO

TOMATO, MUSHROOMS, ITALIAN ROAST HAM, OLIVES, ROCKET, MOZZARELLA

PEPPERONI 15.95 GFO

TOMATO, MOZZARELLA, PEPPERONI, HOT HONEY

VEGAN MOZZARELLA AVAILABLE

DESSERTS

TIRAMISU 7.95 V

CLASSIC TIRAMISU

PANNA COTTA 9.95

PISTACHIO PANNA COTTA, TOASTED PISTACHIO & VANILLA GELATO

LIMONCELLO TART 8.95 V

SERVED WITH CHANTILLY CREAM

ITALIAN CHEESE 10.95 GFO

SERVED WITH CRACKERS AND CHUTNEY
ASK FOR TODAY'S SELECTION

GRANNY GOTHARD'S GELATO 7.95 GF VGO

3 SCOOPS OF GELATO
ASK FOR TODAY'S SELECTION

The logo for Sabatini, featuring the brand name in a stylized, cursive script font. The 'S' is large and loops around the 'ab'.