

EVENING MENU

PANE E SFIZI

SICILLIANA OLIVES 4.00 GF VG

ANCHOVIES 4.00 GF

CHORIZO 4.00

FRESHLY BAKED ROSEMARY FOCACCIA & BALSAMIC 4.00 GFO

ANTI PASTI

ARANCINI 9.95

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

WHITEBAIT 9.95 GFO

DEEP FRIED WHITEBAIT & SMOKED PAPRIKA MAYO

WHIPPED RICOTTA & PROSCIUTTO 9.95 GFO

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

BURRATA AL PESTO 10.95 GFO V

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

PORK & FENNEL MEATBALLS 8.95

SABATINI SIGNATURE MEATBALLS WITH NAPOLI SAUCE

PANZANELLA SALAD 9.95 VG

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

PRIMI

FENNEL, CHILLI & SAUSAGE RAGU 18.95

PAPPARDELLE SERVED WITH ITALIAN PORK SAUSAGE, FENNEL & CHILLI RAGU

PAPPARDELLE BROWN CRAB, CHILLI PANGRATTATO 23.95 GFO

PAPPARDELLE COATED IN A CRAB & LEMON SAUCE, TOPPED WITH PARSELY
& CHILLI PANGRATTATO

VEAL LASAGNE 17.95

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

LINGUINE GAMBERONI & NDUJA 19.95 GFO

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

CLASSIC CARBONARA 16.95 GFO

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

ADD NDUJA £2.50

PAPPARDELLE ALLA NORMA 16.95 GFO VG

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

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, 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 a stylized, handwritten-style script of the name 'Sabatini' in a dark blue color. Above the name is a long, sweeping, curved line that starts from the left and ends on the right, resembling a flourish or a stylized 'S'.

SECONDI

DEVON LAMB RUMP 24.95

OVEN ROASTED 6OZ LAMB RUMP, HERB GNOCCHI SERVED WITH ASPARAGUS, PEA & SALSA VERDE

LOCAL CATCH OF THE DAY 24.95 GF

OVEN ROAST LINE CAUGHT LOCAL FISH, PARMESAN NEW POTATOES, SEASONAL VEGETABLES & GARLIC BUTTER

8OZ SIRLOIN STEAK 29.95 GFO

PAN ROASTED 8OZ SIRLOIN STEAK SERVED WITH TRUFFLE FRIES, ROCKET. ADD GREEN PEPPERCORN SAUCE 2.50

CHICKEN MILANESE 19.95

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

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 & FLAT LEAF PARSLEY

VEGANO 15.95 GFO VGO

TOMATO, ROASTED VEGETABLES, MOZZARELLA, BASIL PESTO

CAPRICCISA 16.95 GFO

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

PEPPERONI 15.95 GFO

TOMATO, MOZZARELLA, CALABESE SPICY SALAMI, HOT HONEY

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

DESSERT MENU AVAILABLE

MONTHLY SUPPER CLUB

JOIN US EACH MONTH FOR OUR EXCLUSIVE **SUPPER CLUB**. AN EVENING OF SEASONAL FLAVOURS, CAREFULLY CURATED DISHES AND GREAT COMPANY. ENJOY A SPECIALLY CRAFTED MULTI-COURSE MENU DESIGNED BY OUR CHEFS, CELEBRATING THE VERY BEST INGREDIENTS OF GLOBAL CUISINE.
LIMITED SEATS AVAILABLE

ASK OUR TEAM FOR MORE INFORMATION

WE ADD A 10% DISCRETIONARY SERVICE CHARGE TO ALL BILLS.

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