

Sabatino's Restaurant

3 Course Restaurant Week Lunch

\$20.00

First Course Choice of:

Garden Salad with Sabatino's House Dressing

(Bookmaker Salad available as 1st course for \$2.50 extra per salad)

Minestrone Soup

Caprese Salad

Sautéed Local, Sweet Roma Sausage & Peppers

Entrée Choice of:

Linguine with Crab Sauce

Try chef Renato Rotondo's delicious hometown recipe from Frosinone, Italy!

Crushed Italian tomatoes, virgin olive oil, sweet onions and spices tossed with fresh crab meat and served over imported Italian semolina linguine!

Veal Saltimbocca

Tender medallions of veal sautéed in our delicious white wine sauce topped with melted mozzarella cheese and prosciutto and served with a side order of semolina spaghetti with homemade tomato sauce.

Baked Gnocchi

Homemade Italian dumplings tossed with mozzarella and provolone cheeses, topped with tomato sauce and parmesan cheese and baked to perfection.

Chicken Parmigiana

A boneless breast of chicken, lightly breaded and pan-browned, topped with melted mozzarella and tomato sauce and served with a side order of semolina spaghetti with homemade tomato sauce.

Bookmaker Entrée Salad

A generous sized traditional garden salad topped with seasoned shrimp, Genoa salami, provolone cheese, hard-boiled egg, olives, onions and pepperoncini, topped with our delicious House Dressing.

Tortellini A La Rosa

Doughnut shaped pasta stuffed with meat and cheese in a pink tomato cream sauce with ground veal, peas, carrots, onions and mushrooms.

Dessert Choice of:

Tortoni Ice Cream

Cannoli

Spumoni Ice Cream

Buon Appetito!

Sabatino's will also offer discounted Bottled Wines.

Sabatino's Restaurant

3 Course Restaurant Week Dinner

\$33.00

First Course Choice of:

Garden Salad with Sabatino's House Dressing

(Bookmaker Salad available as 1st course for \$2.50 extra per salad)

Fried Calamari with Marinara Sauce

Caprese Salad

Sauteed Sweet Roma Sausage & Peppers

Entrée Choice of:

Linguine with Crab Sauce

Try chef Renato Rotondo's delicious hometown recipe from Frosinone, Italy!

Crushed Italian tomatoes, virgin olive oil, sweet onions and spices tossed with fresh crab meat and served over imported Italian semolina linguine!

This entrée can be prepared with Gluten-Free penne pasta upon request.

Pan-Fried Shrimp Parmigiana

Tender shrimp egg-battered and sautéed, topped with melted mozzarella cheese and marinara sauce, served over a bed of spaghetti.

Chicken Francese

A boneless breast of chicken lightly breaded, pan browned in a sauce of white wine and lemon with prosciutto, served with a side order of spaghetti with homemade tomato sauce.

Veal Cacciatore

Fresh, tender veal sautéed in delicious blend of crushed Italian tomatoes, virgin olive oil, and spices with mushrooms and green peppers served over semolina spaghetti.

This entrée can be prepared with gluten free penne pasta upon request.

Shrimp Fra Diavolo

Jumbo shrimp sautéed in a moderately spicy homemade marinara, served over a generous portion of spaghetti.

This entrée can be served over Gluten-Free penne pasta upon request.

Tortellini A La Rosa

Doughnut shaped pasta stuffed with meat and cheese in a pink tomato cream sauce with ground veal, peas, carrots, onions and mushrooms.

Baked Gnocchi

Homemade Italian dumplings tossed with mozzarella and provolone cheeses, topped with homemade tomato sauce and parmesan cheese and baked to perfection.

Dessert Choice of:

Rum Cake

Cannoli

White Chocolate Raspberry Cheesecake

Buon Appetito!

Sabatino's will also offer discounted Bottled Wines.