

Appetizers

SABATINO'S SPECIAL APPETIZER 16.50

A sampling of our most popular appetizers including Clams Casino, Shrimp Renato, and Sautéed Sausage & Green Pepper served with wedges of garlic bread.

Add Fried Calamari 3.00

Salads & Soups

BOOKMAKER SALAD Large 14.25 Small 11.50

A traditional garden salad topped with lightly seasoned shrimp, provolone cheese, Genoa salami, hardboiled egg, green & black olives, red onions, tomatoes & pepperoncini topped with our delicious house dressing.

SHRIMP COCKTAIL10.25
Jumbo steamed shrimp served with cocktail sauce.

FRIED SHORT RIB RAVIOLI10.95
Bite-sized homemade pasta pillows stuffed with tender, shredded beef short rib, served with a red wine reduction for dipping.

SHRIMP RENATO13.25
Tender shrimp butterflied and broiled in a sauce of white wine, brandy, and lemon topped with melted mozzarella cheese and prosciutto.

FRIED MOZZARELLA8.00
Imported mozzarella breaded and lightly seasoned, served with homemade marinara.

PROSCIUTTO & MELON8.00
Fresh honeydew melon draped with thinly sliced imported prosciutto.

CLAMS CASINO10.95
Clams on the half shell broiled in a special blend of clam sauce, bread crumbs, grated parmesan cheese and prosciutto.

FRIED CALAMARI12.50
Fresh tender squid lightly floured, deep fried, and served with lemon wedges and homemade marinara sauce.

MUSSELS11.50
A full plate of freshly steamed mussels served in your choice of a zesty marinara sauce or a sauce of white wine, garlic and butter.

SAUTÉED SAUSAGE & GREEN PEPPERS .11.25
Local sweet Roma Italian sausage sautéed with fresh green peppers.

GARLIC BREAD7.00
Italian bread topped with Sabatino's Award Winning blend of butter, fresh garlic, grated cheese and fresh spices.

GARDEN SALAD7.50
A generous sized traditional garden salad.

CAPRESE SALAD10.25
Fresh mozzarella & tomatoes topped with virgin olive oil, fresh basil and spices

CAESAR SALAD10.25
*Fresh romaine lettuce tossed with seasoned croutons in a traditional caesar dressing.
Add grilled chicken 3.00
Add shrimp 5.25*

ANTIPASTO for two 17.50
A delicious collection of cured meats, imported cheeses, dressed olives & marinated vegetables.

	cup	bowl
MINISTRONE	5.00	7.00

Hearty Italian, meat based vegetable soup.

CHICKEN NOODLE SOUP 5.00 6.50
A Traditional Favorite!

Vegetables

BROCCOLI OR SPINACH 6.75
Sautéed with virgin olive oil & garlic or with melted butter

FRENCH FRIES.....4.95

ITALIAN GREEN BEANS & POTATOES 7.50

A LA CARTE SIDE DISHES to accompany your entrée

SPAGHETTI6.75

MEATBALLS5.50

SAUSAGE5.50

Homemade Pasta

FETTUCCINE.....15.75

Thinly sliced homemade pasta ribbons served with tomato or marinara sauce.

FETTUCCINE ALFREDO17.25

Homemade fettuccine served in a delicious homemade blend of butter, cream and cheese.

Add chicken 3.00

FETTUCCINE FELICIA21.00

Bite-sized pieces of lightly seasoned shrimp tossed with homemade fettuccine in Alfredo Sauce

LASAGNA17.00

Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheeses, ground veal, salami & mushrooms.

GNOCCHI15.75

Homemade ricotta cheese dumplings served with tomato or marinara sauce.

CHEESE OR MEAT RAVIOLI.....15.75

Homemade pasta pillows stuffed with either a delicious ricotta cheese filling or a blend of ground veal, spinach, and ricotta cheese topped with tomato sauce.

EGGPLANT PARMIGIANA.....19.50

Fresh sliced eggplant fried until tender layered with mozzarella cheese and marinara sauce, baked to perfection and served with a side order of spaghetti.

Semolina Pasta

SPAGHETTI • RIGATONI • LINGUINI

CAPELLINI • PENNE

TOMATO SAUCE.....14.75

MARINARA SAUCE14.75

MEAT SAUCE15.75

MEATBALLS15.75

ALFREDO SAUCE15.75

SHRIMP SAUCE.....18.50

CLAM SAUCE (red or white).....17.50

OLIVE OIL & GARLIC.....14.75

BROCCOLI SAUCE (red or white).....17.00



TORTELLINI IN TORTELLINI SAUCE17.25

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

BAKED RIGATONI18.00

Imported Italian semolina rigatoni tossed with mozzarella and provolone cheeses, topped with tomato sauce and grated parmesan cheese and baked to perfection.

or BAKED GNOCCHI.....19.00

PENNE WITH VODKA SAUCE.....17.50

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

Add grilled chicken 3.00

Add shrimp 5.25



MUSSELS POSILLIPO

23.75

A full plate of steamed mussels served in either marinara sauce or white wine sauce over a generous portion of spaghetti with wedges of garlic bread.

FRUTTI DI MARE

32.75

Fruits of the sea! A medley of lobster, clams, 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.

SHRIMP FRA DIAVOLO

23.75

Tender shrimp served in a moderately spicy homemade marinara sauce over a generous portion of spaghetti with wedges of garlic bread.

OUR PRIVATE DINING ROOMS ARE AVAILABLE FOR 18 - 150 GUESTS

We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. 11/2019

Meat & Poultry Entrées

VEAL FRANCESE.....23.50

Tender medallions of veal lightly breaded, pan browned in a sauce of white wine and lemon with prosciutto.

CHICKEN PARMIGIANA.....21.50

A boneless breast of chicken lightly breaded, pan browned, topped with melted mozzarella cheese and tomato sauce.

VEAL PARMIGIANA.....23.50

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

CHICKEN FRANCESE21.50

A boneless breast of chicken lightly breaded and pan browned in a sauce of white wine and lemon with prosciutto.

VEAL SALTIMBOCCA.....23.95

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

CHICKEN ALLE MARCHE21.50

Rigatoni pasta topped with bite sized pieces of boneless chicken breast and freshly steamed broccoli in a rich, creamy Alfredo sauce.

VEAL FLORENTINE25.95

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

CHICKEN LYNN.....23.00

Bite sized pieces of boneless breast of chicken sautéed in our delicious white wine sauce with mushrooms, green peppers, and onions. This entrée is also available prepared in marinara sauce upon request.

NEW YORK STRIP STEAK.....29.50

A 16oz. steak hand cut and charbroiled to your specification.

SAUSAGE & FRIED PEPPERS19.25

Local sweet Italian Roma sausage sautéed with fresh green peppers

NEW YORK STRIP STEAK ITALIANA.....31.50

A 16 oz. steak hand cut and charbroiled to your specification, topped with sautéed mushrooms and green peppers in your choice of white wine sauce or marinara sauce.

EGGPLANT PARMIGIANA WITH VEAL..23.95

Fresh sliced eggplant fried until tender layered with veal medallions, homemade marinara and mozzarella cheese and baked to perfection.

BROILED CHICKEN20.25

Young bone-in chicken baked with olive oil, rosemary and fresh spices.

Seafood Entrées

PAN FRIED SHRIMP PARMIGIANA.....24.95

Jumbo shrimp dipped in egg batter, pan fried and topped with homemade marinara sauce and melted mozzarella cheese.

SHRIMP RENATO24.50

Tender shrimp butterflied and broiled in a sauce of white wine, brandy, and lemon topped with melted mozzarella cheese and prosciutto.

SHRIMP JUAN.....24.75

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

SHRIMP CACCIATORE.....24.75

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

FRIED CALAMARI23.75

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

PESCE FRESCO26.50

Fresh fish of the day.

FRENCH FRIED SHRIMP.....23.25

Shrimp lightly breaded then deep fried until golden brown.

All of the above meat, poultry and seafood entrees are served with choice of spaghetti with tomato sauce or salad or french fries.



Houses Wines

Glass 8.00 • Litre 28.00 • 1/2 Litre 17.00

CHIANTI, <i>Placido, Italy</i>	PINOT GRIGIO, <i>Placido, Italy</i>
PINOT, <i>Cielo, Italy</i>	CHARDONNAY, <i>Copperidge, California</i>
MERLOT, <i>Copperidge, California</i>	RIESLING, <i>Woodbridge, California</i>
CABERNET SAUVIGNON, <i>CK Mondavi, Calif</i>	WHITE ZINFANDEL, <i>Sutter Home, California</i>
SHIRAZ, <i>Lindeman's Bin 50, Australia</i>	ROSÉ, <i>Tasca d'Almerita, Sicily</i>



Champagnes & Sparkling Wines

145 CUVÉE DOM PERIGNON, <i>Champagne, France</i>	315.00
146 MOET & CHANDON BRUT IMPERIAL NV, <i>Champagne, France</i>	90.00
148 CHANDON, BLANC DE NOIRS, <i>Domaine Chandon, California</i>	36.00
149 ASTI SPUMANTE, <i>Martini & Rossi, Italy</i>	34.00
151 ASTI SPUMANTE, <i>Martini & Rossi, Italy</i> - half bottle	17.00
150 PROSECCO, <i>Zardetto, Conegliano, Veneto</i>	35.00

Red Wines

100 CHIANTI, RISERVA DUCALE GOLD, <i>Ruffino, Tuscany</i>	85.00
101 CHIANTI, RISERVA DUCALE, <i>Ruffino, Tuscany</i>	50.00
105 CHIANTI, DOCG, <i>Ruffino, Tuscany</i>	24.00
106 CHIANTI, DOCG, <i>Ruffino, 1.5 LITRE - 'Party Size'</i>	34.00
108 VILLA ANTINORI TOSCANA, <i>Tuscany</i>	41.00
109 BARBARESCO, <i>Prunotto, Piedmonte</i>	120.00
113 BARBARESCO, <i>Castello Di Neive, Piedmonte</i>	75.00
111 BAROLO, <i>Damilano, Piedmonte</i>	85.00
121 AMARONE, <i>Bolla, Veneto</i>	80.00
122 VINO NOBILE di MONTEPULCIANO, <i>Checchi, Tuscany</i>	55.00
123 BRUNELLO di MONTALCINO, <i>Banfi, Tuscany</i>	140.00
126 NERO D'AVOLA, <i>Morgante, Sicily</i>	38.00
129 VALPOLICELLA, <i>Bolla, Veneto</i>	24.00
130 SANGIOVESE, "Santa Cristina", <i>Antinori, Tuscany</i>	27.00
131 MONTEPULCIANO D'ABRUZZO, <i>Stella, Abruzzo</i>	24.00
222 CABERNET SAUVIGNON, <i>Textbook, California</i>	57.00
125 CABERNET SAUVIGNON, <i>Cavit, Trentino</i>	26.00
220 CABERNET SAUVIGNON, <i>R. Mondavi, Private Selection, California</i>	28.00
221 CABERNET SAUVIGNON, <i>Louis Martini, Sonoma</i>	33.00
223 PINOT NOIR, <i>Robert Mondavi, Private Selection, California</i>	28.00
237 ZINFANDEL, <i>Seghesio, California</i>	48.00
134 MERLOT, <i>Falesco "Tellus", Umbria</i>	35.00
225 MERLOT, <i>Blackstone, California</i>	26.00
229 MERLOT, <i>Stags' Leap, California</i>	65.00
228 SHIRAZ, "Vintner's Blend", <i>Ravenswood, California</i>	27.00
224 ZINFANDEL, <i>Kunde, California</i>	32.00
226 MALBEC, <i>Entrada, Argentina</i>	24.00

Whites & Roses Wines

203 PINOT GRIGIO, <i>Santa Margherita, Trentino</i>	50.00
206 PINOT GRIGIO, <i>Ca Montini, Trentino</i>	33.00
215 CHARDONNAY, <i>Russian River Ranches, Sonoma Cutrer</i>	43.00
216 CHARDONNAY, <i>Kendall Jackson, California</i>	31.00
202 CHARDONNAY, <i>Paul Hobbs "Crossbarn", California</i>	56.00
217 SAUVIGNON BLANC, <i>Angeline, Sonoma</i>	24.00
218 SAUVIGNON BLANC, <i>Sterling, California</i>	32.00
201 SAUVIGNON BLANC, <i>Allan Scott, Marlborough</i>	25.00
208 ROSÉ, <i>Figueres Le Saint Andre, France</i>	28.00
205 ROSÉ, "Regaleali Le Rosé", <i>Tasca d'Almerita, Sicily</i>	24.00
200 RIESLING, <i>J. Lohr, California</i>	27.00
114 MOSCATO, <i>Annalisa, Piedmonte</i>	22.00

Sabatino's

THE TRADITION CONTINUES

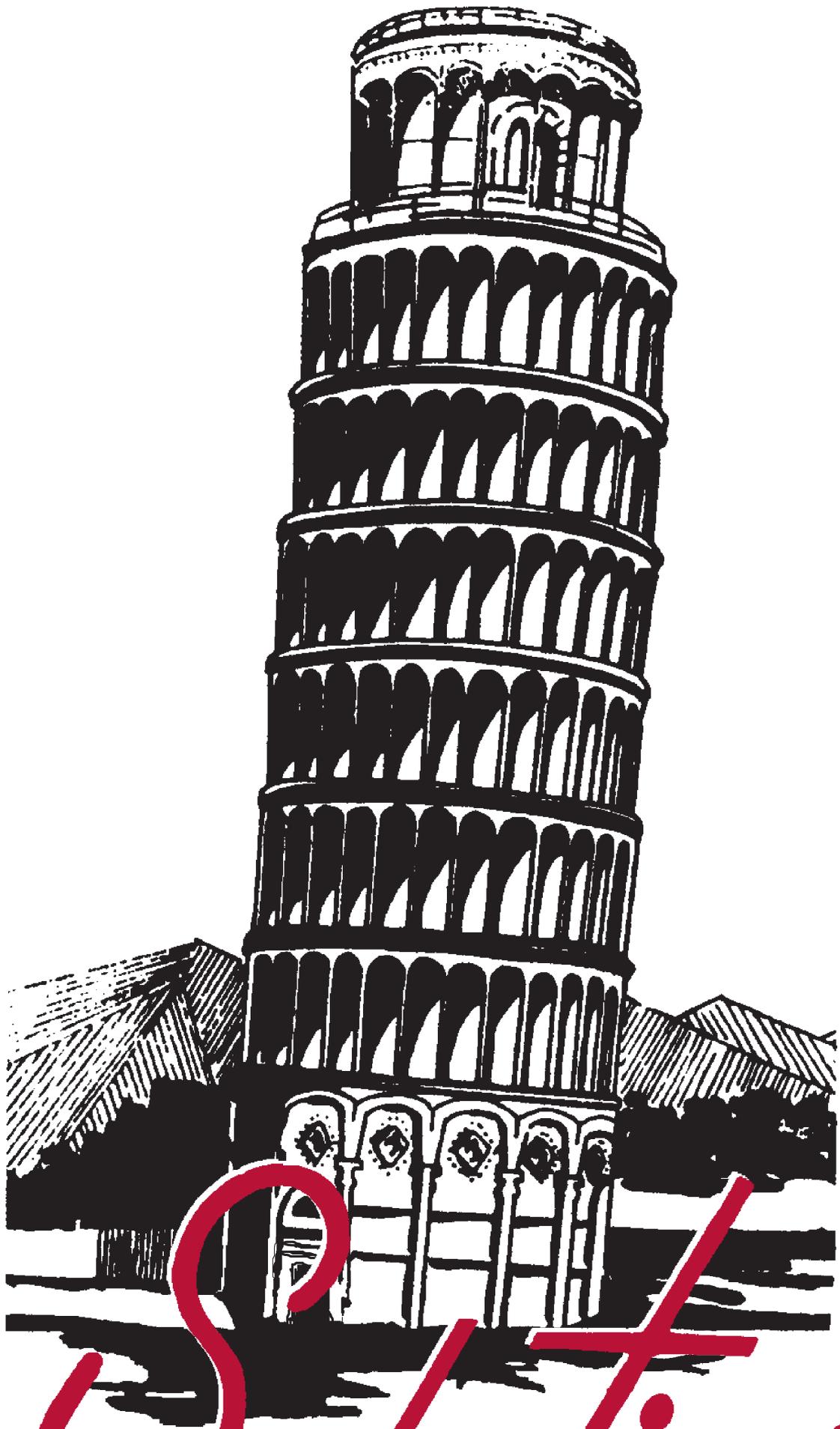
Sixty-five years ago, the friendship between two Italian immigrants would be the beginning of one of Baltimore's most famous and cherished dining destinations. In February 1955, Joseph Canzani and Sabatino Luperini combined their talents and resources and opened a small, 50 seat Italian family restaurant in Little Italy whose history now spans six decades and four generations.

The secret quickly spread of the delicious food served in generous portions at Sabatino's Italian Restaurant. The restaurant grew and repeatedly expanded in 1961, 1971, and 1981, eventually encompassing three row houses and seating 450 guests. In 1968, Sabby retired and Joe added the talent and enthusiasm of his nephew, Vince Culotta, and Renato and Ricky Rotondo, each of whom had worked at the restaurant for years and were committed to continuing the tradition in which Joe had taken so much pride. Vince, Renato and Ricky joined together as partners in 1974, allowing Joe the opportunity to semi-retire.

Having been trained as chef by Joe, Renato continued to prepare the original family recipes with the freshest and finest available ingredients. Vince and Ricky became the familiar faces everyone saw extending a warm smile and a friendly greeting to all who passed through the front door. In 1992, Ricky retired and left the business. Since then Vince and Renato, along with their children Phil, Lisa, and Renato Jr., have maintained the quality service, attention to detail, and delicious Italian cuisine that customers have known and loved for 65 years.

Over these years, generations of loyal customers and many dedicated employees have been the backbone of Sabatino's success. They are all part of our history and are all truly members of what we proudly refer to as 'The Sabatino Family'.

Sabatino's



Sabatino's

ITALIAN RESTAURANT
