

Sab's in the Suburbs

Appetizers, Salads & Soups

Bookmaker Salad.....Large \$14.25 Small \$11.50

A traditional garden salad topped with lightly seasoned shrimp, provolone cheese, Genoa salami, hard-boiled egg, olives, red onions, tomato and pepperoncini with our delicious House Dressing on the side.

+ *Extra House Dressing \$.75 each*

Caesar Salad \$10.25

Fresh romaine lettuce tossed with seasoned croutons in a traditional Caesar dressing with fresh grated Parmesan cheese.

+ *Add Grilled Chicken \$3.00 or Add Shrimp \$5.25*

Garden Salad \$7.50

A generous sized traditional garden salad served with our famous House Dressing.

+ *Vinaigrette or French dressing available upon request.*

Caprese Salad \$11.25

Imported fresh mozzarella with tomatoes topped with virgin olive oil and fresh basil.

Shrimp Cocktail \$10.25

Jumbo steamed shrimp (5) served with cocktail sauce.

Garlic Bread \$7.00

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

+ *"Both Sides" add \$1.00*

Fried Mozzarella \$8.00

Imported mozzarella lightly seasoned and breaded, served with house made marinara.

Mussels \$11.50

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

Sautéed Sausage & Green Peppers \$11.25

Local sweet Roma sausage sautéed with fresh green peppers.

Pasta Entrées

Linguine with Crab Sauce \$17.50

Chef Renato Rotondo's delicious hometown recipe! Maryland Blue Crab tossed with crushed Italian tomatoes, virgin olive oil, onions and spices served over semolina linguine. It's Delicious!!!

Lasagna \$17.00

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

Spaghetti with Meatballs or Meat Sauce \$15.75

A traditional Italian favorite!

Penne Marinara, Oil & Garlic or Tomato Sauce \$14.75

Imported Italian semolina penne pasta with your choice of sauce.

+ *Marinara and Oil & Garlic are vegan. Choose Gluten Free penne pasta + \$2.00*

Gnocchi \$15.75

Homemade ricotta cheese dumping served with your choice of Tomato or Marinara Sauce.

+ *Baked - tossed with mozzarella, provolone & Parmesan \$19.00*

Eggplant Parmigiana \$19.50

Fresh sliced eggplant fried until tender layered with mozzarella cheese and marinara sauce and baked to perfection.

+ *Served with a side order of Spaghetti Marinara*

Baked Rigatoni \$18.00

Imported Italian semolina rigatoni tossed with mozzarella and provolone cheeses, topped with homemade tomato sauce and grated Parmesan cheese and baked.

Penne Vodka \$17.50

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

+ *add Chicken \$3.00 or add Shrimp \$5.25*

Linguine with Clam Sauce \$17.50

Imported Italian semolina linguine topped with your choice of red or white Clam Sauce.

Meat, Poultry & Seafood Entrées

Chicken or Veal Francese \$21.50

Your choice lightly breaded and pan browned topped with delicious homemade white wine sauce with a hint of lemon and prosciutto.

+ *\$2.00 for Veal Francese*

Served with a side salad with House Dressing or spaghetti with tomato sauce.

Chicken, Veal or Pan-Fried Shrimp Parmigiana \$21.50

Your choice lightly breaded and pan-browned, topped with melted mozzarella cheese and tomato sauce.

+ \$2.00 for Veal Parmigiana or +\$3.45 for Pan-Fried Shrimp Parmigiana

Served with a side salad with House Dressing or spaghetti with tomato sauce.

Shrimp Fra Diavolo \$23.75

Tender shrimp sautéed in a moderately spicy house made Marinara Sauce served over a generous portion of spaghetti.

Veal Saltimbocca \$23.95

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

+ Served with a side salad with House Dressing or spaghetti with tomato sauce.

Shrimp Juan \$24.75

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

+ Served with a side salad with House Dressing or spaghetti with tomato sauce.

Shrimp Cacciatore \$24.75

Jumbo shrimp served in our homemade marinara sauce with mushrooms and green peppers.

+ Served with a side salad with House Dressing or spaghetti with tomato sauce.

Desserts

Cannoli \$7.50

A delicious blend of ricotta cheese and confectioner's sugar with chocolate chips in a homemade pastry shell.

Cheesecake \$7.50

Creamy New York style cheesecake with a graham cracker crust.

Tiramisu \$7.50

Lady fingers drenched in coffee liqueur topped with sweet, creamy mascarpone cheese.

Rum Cake \$7.50

Delicate yellow sponge cake soaked in rum with layers of chocolate cream and vanilla custard.

Chocolate Mousse Cheesecake \$7.50

An Oreo cookie crust topped with layers of chocolate cheesecake and rich, silky smooth milk and white chocolate mousse, topped with chocolate ganache.