

EST. 1998

SABATINI'S

ITALIAN TRATTORIA

Cover charge \$35 per person

At Princess®, we have Italy in our hearts ...

... from the Italian craftsmanship of our ships to the artistic contributions of our Italian-born chefs and, of course, by virtue of the incomparable ingredients we source from Italy's fields, hillsides, and coastlines ...

... sun-drenched tomatoes, extra-virgin olive oil, heirloom cheeses, mountain air-cured meats...

... We are proud to serve you the best of Italy and invite you to savor the tastes, aromas, and remembrances of *Il Bel Paese*.

ZUPPE E INSALATA *(choose one)*

Ribollita (V)

this hearty tuscan soup of tomato, cannellini beans, and lacinato kale is garnished with a crispy bread stick

Insalata Mista (V)

mixed greens, charred pear, radish, arugula, orange segments and shaved fennel, dressed in extra-virgin olive oil and aged balsamic vinegar

STUZZICHINO DELLA CASA

Arancini al Tartufo

sicilian fried rice balls named for the little oranges they resemble — ours are scented with black truffle, filled with mozzarella and served with a tomato & herb marinara

ANTIPASTI *(choose one)*

Chef's Version Panzanella

grilled shrimp, toasted croutons, heirloom tomatoes, basil leaf, taggiasca olives, and basil-infused extra-virgin olive oil

Vitello Tonnato*

thinly-sliced roasted veal, emulsion of tuna, capers, hint of rosemary

Piadina Italiana Di Verdure

italian flatbread with grilled mediterranean vegetables and stracciatella

Salumi e Formaggi Misti

the pride of italy: prosciutto cotto, mortadella, salame felino, aged parmigiano-reggiano, fresh mozzarella di bufala and gorgonzola presented with imported black olives and crispy grissino

Fritto Misto alla Veneziana

light & crispy venetian-style fried shrimp and calamari, paired with grilled polenta and served with a spicy marinara

Burrata Caprese

fresh, creamy, stracciatella-filled cheese complemented by red & yellow tomatoes, fresh basil leaves, balsamic glaze and basil oil

Cover charge of \$35/person includes one selection from each course.

(V) Vegetarian option

SAMPLE MENU - prices and menu offerings are subject to change

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PRIMI PIATTI

fresh pasta, made daily (choose one)

Seafood Linguine

shrimp, clams and the classic mediterranean flavors of tomato and prized ligurian olive oil

Lobster Tortelloni

wide delicate pillows of lobster-filled pasta, simmered in a rich creamy lobster sauce

Pappardelle alla Bolognese

wide ribbon buckwheat pasta which complements our hearty Nebbiolo wine-braised tomato & meat ragu

Porcini Mushroom Risotto

a northern italian specialty — vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

Linguine alla Carbonara*

among the many origin stories and variations, ours is classically roman — a luxurious creamy sauce of eggs, pancetta and aged parmesan

Spaghetti Polpette

a family favorite — rich meatballs of beef & pork, slowly braised in a marinara of san marzano tomatoes, garlic, onion, and herbs

Trofie Con Pesto Fatto in Casa

thin twisted pasta, pesto, parmesan, lemon and arugula salad

Penne Primavera

bright, fresh tomatoes, sliced mushrooms and seasonal vegetables sautéed in extra-virgin olive oil and tossed with fresh basil and shaved parmesan

SECONDI PIATTI

(choose one)

Lasagna Bolognese al Forno

the original from bologna — fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

Filetto di Branzino alle Erbe Mediterranee

roman-style artichoke, fingerling potatoes, and sautéed garlic spinach

Ossobuco Milanese

braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest resting on a bed of saffron risotto

Scaloppine di Pollo al Limone e Rosmarino

boneless chicken breast sautéed in fragrant lemon and rosemary, served with asparagus, creamy mashed potatoes

Parmigiana di Melanzane

thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

Scaloppine di Vitello al Marsala

veal tenderloin and sliced champignon mushrooms in marsala wine, presented with sautéed garlic spinach and creamy mashed potatoes

Grilled Striploin* (*Filet Mignon \$15 surcharge*)

tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter

Spaghetti Freschi e Gamberi (*add 8oz. lobster tail \$15 surcharge*)

prawns and tomato sauce

Milanese di Vitello con Osso (*\$10 surcharge*)

bone-in veal milanese breaded and fried, topped with arugula and tomatoes

Cover charge of **\$35/person** includes one selection from each course. Please enjoy any additional pasta or main course for \$10 each.

 Vegetarian option

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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