

DINNER

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

Chef's Version Panzanella

grilled shrimp, fried croutons, heirloom tomatoes, fennel, cucumber, taggiasca olives, basil leaf, basilinfused extra-virgin olive oil & red wine vinegar

Vitello Tonnato *

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

Piadina Italiana Di Verdure

italian flatbread with grilled mediterranean vegetables and stracciattella

Salumi e Formaggi Misti

the pride of italy: prosciutto cotto, mortadella, salame milano, 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, scallops and calamari, paired with pan-fried 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

ZUPPE E INSALATA

Ribollita



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

Insalata Mista



mixed greens, tomato, cucumber, fennel, pickled red onion, carrot, celery, radish, taggiasca black olives, dressed in extra-virgin olive oil and aged balsamic vinegar

PRIMI PIATTI

Seafood Linguine

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

Tortelli di Aragosta

delicate wide 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 — luxurious cream 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

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

Scallopine 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, baked in marinara sauce, and finished with sharp parmesan and mild mozzarella

Scallopine di Vitello al Marsala

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

**Grilled Striploin (sub a Filet Mignon
surcharge applies) ***

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

15 surcharge

**Spaghetti Freschi e Gamberi (add
8oz. lobster tail - surcharge applies)**
prawns and tomato sauce

15 surcharge

**Milanese di Vitello con Osso
(surcharge applies)**

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

10 surcharge

DOLCI

Rocher

A blend of chocolate, pralines and hazelnut ice cream sealed in milk chocolate, surrounded by crushed candied hazelnuts. This tasty treat is from our premium Chocolate Journeys program, designed to showcase the expertise of our pastry chefs using our favorite ingredient - chocolate

Sabatini's Tiramisu

mascarpone cream, coffee sauce, chocolate mousse

Vanilla Panna Cotta

vanilla cream, blueberry compote, almond shortbread

Zabaglione Marsala

fresh berries

Specialità dello Chef

chef's specialty
