

SABATINI'S
TRATTORIA
 EST. 1998

ITALIAN DINING

Cover charge \$35 per person

Dolci (choose one)

Classic Cannoncini - italian cream horns of buttery puff pastry filled with chantilly cream

Tiramisù - mascarpone mousse, coffee cream, mocha crumble

Ricotta Cheesecake- served with vanilla and chocolate sauce

Sicilian Marzipan Cassata Torte - liqueur-drenched pound cake with sweet ricotta, candied fruit

Chocolate Hazelnut Tart- crunchy hazelnut crust filled with Nutella and chocolate sauce

Spirits & Liqueurs

Plus Package:
complimentary with package

Aperol 8

Campari 8

Luxardo Bitter Bianco 8

Luxardo Maraschino 8

Amaro Averna 9

Cynar Bitter Artichoke 9

Premier Package:
complimentary with package

Italicus Roslio di Bergamotto 18

Amaro Montenegro 18

Espresso Liqueur 16

Caffè

Espresso 2.50

Macchiato 3.00

Cappuccino, Caffè Latte 4.00

Mocha 3.50

Biscotti
served with coffee

Sabatini's Wine List

In Italy and throughout the world the Antinori family has been committed to the art of winemaking for over six centuries, since the year 1385. For twenty-six generations the Antinori family has managed the business directly, making innovative and bold decisions while upholding the utmost respect for traditions and the environment.

These wines have been selected by and from the Antinori family to complement the Sabatini's menu. Gustare!

Plus Package:

complimentary by the glass, 25% off bottles

glass / bottle†

SPARKLING

Prosecco 11 / 43

WHITE & ROSE

Moscato 10 / 43

Sauvignon Blanc 11 / 43

Chardonnay 10 / 40

Rose 11 / 43

RED

Pinot Noir 11 / 44

Merlot 10 / 43

Cabernet Sauvignon 11 / 40

Premier Package:

complimentary by the glass, 25% off bottles

SPARKLING

Santa Cristina Brut Metodo Classico,

Trentino - Alto Adige, Italy 16 / 68

WHITE & ROSE

Jermann Pinot Grigio, Friuli, Italy 18 / 74

Guado al Tasso Vermentino, Bolgheri, Italy 16 / 68

Bramito della Sala Chardonnay, Umbria, Italy 17 / 78

Guado al Tasso 'Scalabrone' Rosato, Bolgheri, Italy 16 / 68

RED

Antinori 'Peppoli' Chianti Classico, Tuscany, Italy 17 / 78

Prunotto 'Fiulot' Barbera d'Asti, Piedmont, Italy 16 / 68

La Bracesca Vino Nobile di Montepulciano,

Montepulciano, Italy 17 / 78

Botrosecco 'Le Mortelle' Cabernet, Tuscany, Italy 18 / 74

Prunotto 'Occhetti' Nebbiolo, Piedmont, Italy 18 / 74

Wines By The Bottle[†]

SPARKLING

Marchese Antinori 'Cuvée Royale' Franciacorta, Lombardy, Italy 83

Marchese Antinori 'Tenuta Montenisà' Rosé Franciacorta, Lombardy, Italy 89

WHITE & ROSE

Jermann 'Vinnæ' Ribolla Gialla, Venezia Giulia, Italy 74

Prunotto Moscato d'Asti, Piedmont, Italy 47

Villa Antinori Bianco, Tuscany, Italy 64

Jermann 'Vintage Tunina' White Blend, Friuli, Italy 147

Tormaresca Chardonnay, Puglia, Italy 49

Poggio dei Gelsi Est! Est!! Est!!! White Blend, Lazio, Italy 49

Feudi di San Gregorio Greco di Tufo, Campania, Italy 53

Tormaresca 'Calafuria' Rosato, Salento, Italy 64

RED

Bramasole 'La Bracesca' Syrah, Tuscany, Italy 112

Villa Antinori Chianti Classico Riserva, Tuscany, Italy 87

Prunotto 'Mompertone' Red Blend, Piedmont, Italy 68

Prunotto 'Mosesco' Dolcetto d'Alba, Piedmont, Italy 59

Guado al Tasso 'Il Bruciato' Red Blend, Bolgheri, Italy 91

Tormaresca 'Carrubo' Primitivo di Manduria, Puglia, Italy 117

Prunotto Barbaresco, Piedmont, Italy 96

Villa Antinori Rosso, Tuscany, Italy 72

Jermann 'Red Angel' Pinot Nero, Friuli, Italy 77

Masi Costasera Amarone Classico, Veneto, Italy 127

Guado al Tasso Cont'Ugo Merlot, Bolgheri, Italy 98

Pian delle Vigne Brunello di Montalcino, Tuscany, Italy 126

Gaja Ca'Marcanda Promis, Tuscany, Italy 79

Prunotto Barolo, Piedmont, Italy 77

Tignanello, Tuscany, Italy 165

†Guests with Plus and Premier receive 25% discount on bottles of wine

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.



SABATINI'S
EST. TRATTORIA 1998
 ITALIAN DINING

Italian Cocktails

 PLUS PACKAGE

Negroni Classic

Sweet Vermouth, Campari, Bombay Sapphire

10

Aperol Spritz

Aperol, Prosecco, Soda

10

Hugo Spritz

Elderflower, Lime, Prosecco, Soda

10

Passion Lilly

Montenegro, Vermouth Blanc, Lemon, Passion Fruit, Vanilla, Prosecco

14

Cello Drop

Limoncello, Grey Goose Vodka, Lemon

14

Sgroppini

Limoncello, Beveledere, Lemon, Peach, Honey

14

Roma

Hendricks, Elderflower, Limoncello, fresh raspberries

15

Amalfi Sour

Bacardi, Pamplemousse, Aperol, Orgeat, Lemon

15

 PREMIER PACKAGE

Signature Tiramisu

Kahlua, Chocolate, Baileys, Licor 43, Espresso

19

Veneto Cherry

Rye Whisky, Sweet Vermouth, Maraschino, Orange Bitters, Lemon

18

Negroni Bianco

Tanqueray, Italicus Rosolio, Dry Vermouth, Yuzu Bitters

16

Cover charge \$35 per person

Stuzzichino Della Casa

Polenta Fries with Tomato Sugo di Pomodoro

classic italian red sauce

Zuppe e Insalata (choose one)

Insalata Mista  

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

Tuscan-Style Panzella Bread Salad*

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

Sabatini Salad 

mixed lettuces, roasted beets, candied walnuts, gorgonzola, balsamic reduction

Ribollita 

hearty tuscan soup of tomato, cannellini beans, and lacinato kale, garnished with a crispy bread stick and herb & garlic salsa verde

Langoustine-Tomato Soup

mussels, clams and snapper in a rich broth

Antipasti (choose one)

Arancini al Tartufo

aromatic sicilian fried mozzarella rice balls scented with black truffle, served with tomato & herb marinara; named for the little oranges they resemble

Antipasto Platter*

finocchiona salami, prosciutto di parma, terre ducali coppa, parmigiano reggiano, sicilian olives

Burrata Caprese 

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

Classic Beef Carpaccio* 

caper berries, mustard aioli, parmesan, extra virgin olive oil

Primi Piatti

fresh pasta made daily and risotto (choose one)

Datterini Risotto 

risotto in a sweet cherry tomato sauce with porcini mushrooms, mozzarella pearls, basil and grilled vegetables

Lobster Tortelloni

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

Linguini al Limone

linguini pasta with an oven-roasted lemon sauce, lemon zest and italian parsley

Seafood Linguine*

prawns, clams, and classic mediterranean flavors of tomato and prized ligurian extra virgin olive oil

Spaghetti alla Carbonara

our classically roman dish of spaghetti tossed with luxurious egg, pancetta, and parmesan cream sauce

Spaghetti Polpette

a family favorite of rich beef and pork meat balls braised in a san marzano tomato broth with garlic, onion, and herbs

Penne Primavera

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

Lasagna Bolognese al Forno

an original recipe from Bologna, Italy – fresh pasta sheets layered with béchamel and a long-simmered tomato and meat ragù, baked with aged parmesan

Spaghetti Freschi e Gamberi*

Add 5 oz. lobster tail \$10

plump prawns in a seasoned tomato sauce over pasta

Secondi Piatti

(choose one)

Grilled Striploin Steak* 

served with sweet cipollini onions, asparagus, and roasted chat potatoes with amarone (dry red wine) reduction

Parmigiana di Melanzane

thick-sliced and breaded eggplant baked in marinara sauce, finished with sharp aged parmesan and mild mozzarella—a Naples classic

Branzino alla Siciliana* 

sweet and mild fillet, grilled and served with zucchini, mint and pistachio

Scaloppine di Vitello al Marsala 

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

Tender Grilled Lamb Chops* 

served with truffled polenta, broad beans and mushrooms

Chicken Parmigiana

classic dish from southern Italy with fresh buffalo mozzarella, and tomato, served with basil roasted potato

Milanese di Vitello con Osso

Add \$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.

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

 Vegetarian  Gluten-Free

*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

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.