

SABATINI'S
TRATTORIA EST. 1998
 ITALIAN DINING

Cover charge \$55 per person

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†

CHAMPAGNE & SPARKLING

Prosecco.....	12 / 46
Romero Britto Princess Love Villa Sandi Prosecco.....	11 / 46

WHITE & ROSE

Moscato	11 / 46
Sauvignon Blanc.....	12 / 46
Chardonnay	11 / 42
Rose.....	12 / 46

RED

Pinot Noir	12 / 47
Merlot	11 / 46
Cabernet Sauvignon	12 / 42

Premier Package:

complimentary by the glass, 25% off bottles

SPARKLING

Santa Cristina Brut Metodo Classico, Trentino - Alto Adige, Italy.....	17 / 72
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WHITE & ROSE

Jermann Pinot Grigio, Friuli, Italy	19 / 78
Guado al Tasso Vermentino, Bolgheri, Italy	17 / 72
Bramito della Sala Chardonnay, Umbria, Italy	18 / 82
Guado al Tasso 'Scalabrone' Rosato, Bolgheri, Italy	17 / 72

RED

Antinori 'Peppoli' Chianti Classico, Tuscany, Italy	18 / 82
Prunotto 'Fiulot' Barbera d'Asti, Piedmont, Italy	17 / 72
La Braccasca Vino Nobile di Montepulciano, Montepulciano, Italy	18 / 82
Botrosecco 'Le Mortelle' Cabernet, Tuscany, Italy	19 / 78
Prunotto 'Occhetti' Nebbiolo, Piedmont, Italy	19 / 78

Wines By The Bottle†

SPARKLING

Marchese Antinori 'Cuvée Royale' Franciacorta, Lombardy, Italy.....	88
Marchese Antinori 'Tenuta Montenisa' Rosé Franciacorta, Lombardy, Italy.....	94

WHITE & ROSE

Jermann 'Vinnæ' Ribolla Gialla, Venezia Giulia, Italy.....	78
Prunotto Moscato d'Asti, Piedmont, Italy	50
Villa Antinori Bianco, Tuscany, Italy	68
Jermann 'Vintage Tunina' White Blend, Friuli, Italy	155
Tormaresca Chardonnay, Puglia, Italy.....	52
Poggio dei Gelsi Est! Est!! Est!!! White Blend, Lazio, Italy	52
Feudi di San Gregorio Greco di Tufo, Campania, Italy	56
Tormaresca 'Calafuria' Rosato, Salento, Italy.....	68

RED

Bramasole 'La Braccasca' Syrah, Tuscany, Italy	118
Villa Antinori Chianti Classico Riserva, Tuscany, Italy	92
Prunotto 'Mompertone' Red Blend, Piedmont, Italy	72
Prunotto 'Mosesco' Dolcetto d'Alba, Piedmont, Italy.....	62
Guado al Tasso 'Il Bruciato' Red Blend, Bolgheri, Italy.....	96
Tormaresca 'Carrubo' Primitivo di Manduria, Puglia, Italy.....	123
Prunotto Barbaresco, Piedmont, Italy	101
Villa Antinori Rosso, Tuscany, Italy	76
Jermann 'Red Angel' Pinot Nero, Friuli, Italy	81
Masi Costasera Amarone Classico, Veneto, Italy.....	134
Guado al Tasso Cont'Ugo Merlot, Bolgheri, Italy.....	103
Pian delle Vigne Brunello di Montalcino, Tuscany, Italy	133
Gaja Ca'Marcanda Promis, Tuscany, Italy	83
Prunotto Barolo, Piedmont, Italy.....	81
Tignanello, Tuscany, Italy	174

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

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

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Italian Cocktails

Americano | Gaspare Campari, Caffè Campari Bar
 Campari, Sweet Vermouth, club soda 11

Negroni Sbagliato | Milan, Italy
 Prosecco, Campari, Sweet Vermouth 11

Cardinale | Excelsior Hotel, Rome
 Gin, Campari, Dry Vermouth 11

Angelo Azzurro | 1950, Italy, Blue Lagoon variant
 Gin, Cointreau, Blue Curacao 11

Godfather | a Marlon Brando favorite
 Scotch, Amaretto di Saronno 11

Boulevardier
 a modern day twist on the Negroni, this variation
 swaps out gin for Bourbon 11

Funky Diva Caipirinha
 LeBlanc Cachaca, Aperol, Grand Marnier, Prosecco,
 blood orange, simple syrup 11

Vesper Martini
 Gin, Vodka, Lillet Blanc 11

Prosecco Cocktails

Bellini | Giuseppe Cipriani, Harry's Bar, Venice
 Prosecco, peach purée 11

Aperol Spritz | Habsburg, Veneto (Italy)
 Aperol, Prosecco, soda water 11

Rossini | named after the Italian composer
 Prosecco, raspberry purée 11

Limoncello

Produced along the Amalfi Coast and the islands of Capri and Ischia, this potent liqueur encapsulates the essence of the Mediterranean, and is Italy's 2nd most popular liqueur.

Limoncello

A natural liqueur that has been crafted by prized, handpicked Sfusato lemons infused immediately, so their freshness and flavor is delivered in every bottle 9

Cover charge \$55 per person

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

Zuppe e Insalata (choose one)

Ribollita

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

Insalata Mista

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

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

Salumi e Formaggi Misti

the pride of Italy: prosciutto cotto, mortadella, salame feiino, 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

23 NORTH TO ALASKA
 BY PRINCESS

Inspired by the flavors of Alaska and Italy offered for an additional \$9

River Steelhead Salmon Carpaccio*
 crispy capers, dill, lemon & olive oil vinaigrette

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.

*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

Primi Piatti

fresh pasta made daily and risotto (choose one)

Seafood Linguine*

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

Lobster Tortelloni

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

Porcini Mushroom Risotto

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

Linguini 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

Penne Primavera

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

Secondi Piatti

(choose one)

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

Scaloppine di Vitello al Marsala

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

Grilled Striploin Steak*

(Filet Mignon - \$20 surcharge)

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

Spaghetti Freschi e Gamberi*

(Add 8 oz. lobster tail - \$20 surcharge)
prawns and tomato sauce

Milanese di Vitello con Osso

\$15 surcharge
bone-in veal milanese, breaded and fried, topped with arugula and tomatoes

TONY GEMIGNANI PIZZAS

Award-winning recipes by the
13-time World Pizza Champion

(substitute for Primi Piatti or
Secondi Piatti)



Hot Soppressata - Tony's tomato sauce, hot soppressata, arugula, mozzarella, parmigiano, hot honey

New Yorker - Tony's tomato sauce, pepperoni, sausage, mozzarella, ricotta, romano, garlic oil, oregano

Honey Pie - calabrese peppers, mozzarella, parmigiano, hot honey, green onions, applewood smoked bacon, fried onions

Cal Italia - prosciutto di parma, sweet fig preserves, asiago, gorgonzola, mozzarella, parmigiano, balsamic reduction

Pesto Veggie - mushrooms, red onion, green castelvetrano olives, peppadew peppers, mozzarella, goat cheese, romano, agave pesto, garlic oil, lemon, oregano

Cover charge of \$55/person includes one selection from each course.

Please enjoy any additional pasta or main course for \$15 each.

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 Vegetarian  Gluten-Free

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Dolci *(choose one)*

Rocher - a blend of chocolate, pralines and hazelnut ice cream sealed in milk chocolate, surrounded by crushed candied hazelnuts

Tiramisù - 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

Dopo Cena

Sicilian Kiss

Grey Goose Vodka, Amaretto,
Irish Cream, Kahlúa, cream

11

Tiramisu Martini

Grey Goose Vodka, Kahlúa, espresso,
mascarpone cheese, sugar, milk

11

Mint Chocolate Martini

Grey Goose Vodka, White Crème de Cacao &
Peppermint Schnapps

12

Sorbetto

Grey Goose Vodka, Limoncello,
sweet & sour, cream

11

Sorrento Sunset

Limoncello, Chambord,
Sparkling Wine, sweet & sour

11

Caffè

Espresso

3

Macchiato

4

Cappuccino, Caffè Latte

4

Mocha

4

Spirits & Liqueurs

Limoncello Villa Massa

9

Sambuca

9

Amaretto

9

Frangelico

9

Galliano

9

Baileys

9

Chivas Regal Scotch

10

Johnnie Walker Black Label

11

Glenlivet 12 Yr Scotch

17

Chivas 18 Yr Scotch

20

Macallan 15 Years

23

Johnnie Walker Blue Label

31

Macallan Oscuro

165

Hennessy VS

11

Courvoisier VSOP

13

Hennessy VSOP

17

Remy Martin VSOP

17

Remy Martin XO

20

