

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  
**TRATTORIA**  
 EST. 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, Bevedere, 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.