Sabatino's Restaurant
Restaurant Week 3 Course Dinner $45.00

First Course Choice of:
Garden Salad with Sabatino's House Dressing
(Bookmaker Salad is available as 1st course for $4.50 extra)
Caprese Salad
Fried Short Rib Ravioli served with Red Wine Reduction
Sauteed Sweet, Local Roma Sausage & Peppers

Entrée Choice of:
Chicken or Veal Francese
Your choice of a boneless breast of chicken or tender veal medallions lightly breaded
And pan-browned in a sauce of white wine and lemon with prosciutto and
served with a side order of semolina spaghetti.
Baked Rigatoni or Baked Gnocchi
If you would like this entrée prepared vegetarian, please ask for marinara sauce.
Imported Italian semolina rigatoni or homemade gnocchi tossed with mozzarella and provolone cheeses,
topped with tomato sauce and grated parmesan cheese and baked to perfection.
Eggplant or Pan-Fried Shrimp Parmigiana
Your choice of fresh eggplant breaded and fried or jumbo shrimp egg battered and pan-browned,
topped with mozzarella cheese and marinara sauce and served with a side order of spaghetti.
Chicken Parmigiana
A boneless breast of chicken lightly breaded, pan-browned and topped with
melted mozzarella and tomato sauce and served with a side order of semolina spaghetti.
Shrimp Fra Diavolo
Jumbo shrimp sautéed in a moderately spicy homemade marinara sauce,
served over a generous portion of semolina spaghetti.
This entrée can be prepared with gluten-free penne pasta upon request.

Add Garlic Bread
Half Order (2 slices) $4.00; Full Order (4 slices) $8.00
Our delicious, award-winning Garlic Bread.
It's amazing!

Special "Restaurant Week Menu ONLY" Dessert
Any dessert on our Full Dessert Menu which includes Cannoli, Tiramisu. Rum Cake,
Limoncello Cream Cake, Chocolate Mousse Cheesecake and more!
Just ask your server to see the full dessert menu with detailed descriptions!

Buon Appetito!