

Sabatino's Restaurant

2 Course Restaurant Week Dinner \$35.00

First Course Choice of:

Garden Salad with Sabatino's House Dressing

(Bookmaker Salad is available as 1st course for \$4.50 extra)

Sauteed Sweet, Local Roma Sausage & Peppers

Fried Short Rib Ravioli served with Red Wine Reduction

Traditional Caesar Salad

Entrée Choice of:

Chicken Francese

A boneless breast of chicken lightly breaded, pan-browned in a sauce of white wine and lemon with prosciutto and served with a side order of semolina spaghetti with homemade tomato sauce.

Eggplant or Pan-Fried Shrimp Parmigiana

Your choice of fresh eggplant lightly breaded and fried or jumbo shrimp egg battered and pan-browned, topped with melted mozzarella and marinara sauce and served with a side order of semolina spaghetti with homemade marinara sauce.

Veal Saltimbocca

Tender medallions of veal sauteed in a delicate white wine sauce topped with melted mozzarella cheese and prosciutto and served with a side order of spaghetti with tomato sauce.

Shrimp Fra Diavolo

Jumbo shrimp sautéed in a moderately spicy homemade marinara sauce served over a generous portion of semolina spaghetti and garnished with wedges of garlic bread. This entrée can be prepared with gluten-free penne pasta upon request.

Add Garlic Bread +\$6.50

Four slices of our delicious, award-winning Garlic Bread.

It is amazing!

Special "Restaurant Week Menu ONLY" Dessert Upgrade +\$7.00

Any dessert on our Full Dessert Menu which includes Cannoli, Tiramisu, Rum Cake, White Chocolate Raspberry Cheesecake, Chocolate Mousse Cheesecake and more!

Just ask your server to see the full dessert menu with detailed descriptions!

Buon Appetito!