

Sabatino's Restaurant

3 Course Restaurant Week 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.

Shrimp Cacciatore

Jumbo shrimp sauteed in our homemade marinara with mushrooms and

green peppers and served with a side order of spaghetti.

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 cheese and marinara sauce

and served with a side order of 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,

White Chocolate Raspberry Cheesecake, Chocolate Mousse Cheesecake and more!

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

Buon Appetito!

