

EST. 1988

# SABATINI'S

ITALIAN TRATTORIA

## COCKTAILS

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Mixing of drinks dates back to time immemorial, but the modern cocktail trend really took off in the 1950's. The Italian sense of fashion and design has added to its glamour. Italy innovated new beverage recipes and contributed to the ritual of cocktail preparation, including service in uniquely shaped glasses.

## ICONIC ITALIAN

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Americano | Gaspare Campari, Caffè Campari Bar

Campari, Sweet Vermouth, club soda ..... 7.75

Negroni Sbagliato | Milan, Italy

Mionetto Prosecco, Campari, Sweet Vermouth..... 10

Cardinale | Excelsior Hotel, Rome

Hendrick's Gin, Campari, Dry Vermouth.....8.75

Angelo Azzurro | 1950, Italy - variation of the Blue Lagoon

Tanqueray Gin, Cointreau, Blue Curacao ..... 9.50

Godfather | a Marlon Brando favorite

Johnnie Walker Red Scotch, Amaretto di Saronno ..... 7.75

## MODERN DAY ITALY

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Boulevardier

a modern day twist on the Negroni, this variation

swaps out gin for Bourbon..... 7.75

Funky Diva Caipirinha

LeBlanc Cachaca, Aperol, Grand Marnier, Mionetto Prosecco,

blood orange, simple syrup..... 8.25

Vesper Martini

Hendrick's gin, Grey Goose vodka, Lillet Blanc ..... 10

Campari Punch (Serves 8)

Campari, Grappa, Mionetto Prosecco, cranberry juice,

pomegranate syrup, lemon & orange slice.....62



## PROSECCO COCKTAILS

Made from Glera (formerly known as Prosecco) Grapes, the name is derived from the Italian village of Prosecco near Trieste, in the North of Italy.

Bellini | Giuseppe Cipriani, Harry's Bar, Venice  
Mionetto Prosecco, peach purée ..... 10

Aperol Spritz | Habsburg, Veneto (Italy)  
Aperol, Mionetto Prosecco, soda water ..... 7.75

Rossini | named after Italian Composer Gioacchino Rossini  
Mionetto Prosecco, raspberry purée ..... 10

## HISTORY OF 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. Traditionally, it is served after dinner or with dessert, chilled, in a slender cordial glass.

### 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 ..... 7

### Liquore di Mandarini

This fragrant and well balanced liqueur is infused with fresh picked mandarins of Sorrento. Its delicate and distinctive flavor makes it the perfect after dinner drink ..... 7

### Liquore di Noci

The finest Sorrento walnuts, traditionally picked on June 24 (the day of St. John) are long-infused to create this beautiful and totally unique liqueur ..... 7

## CHAMPAGNE & SPARKLING WINE

Mionetto Prosecco Brut Gold, Veneto, Italy ..... 11 / 40

Gloria Ferrer Blanc de Noirs, Carneros, California ..... 45

Veuve Clicquot Brut, Reims, France ..... 89

Nicolas Feuillatte Brut, Chouilly, France ..... 69

## WHITE WINE

Planeta la Segreta Il Bianco, Sicilia, Italy ..... 9 / 34

Sella & Mosca La Cala Vermentino, Sardinia, Italy ..... 36

Feudi di San Gregorio Greco di Tufo, Campania, Italy ..... 10 / 39

Attems Pinot Grigio, Friuli Venezia, Italy ..... 11 / 40

## RED WINE

Vietti Barbera d'Asti Tre Vigne, Piedmont, Italy ..... 39

Donnafugata Sherazade Nero d'Avola, Sicilia, Italy ..... 11 / 42

Frescobaldi Chianti Rufina Riserva Nipozzano, Toscana, Italy ..... 13 / 49

Castello Banfi Rosso di Montalcino, Toscana, Italy ..... 39

Prunotto Barolo, Piedmont, Italy ..... 15 / 55

Gaja Ca'Marcanda Promis, Toscana, Italy ..... 63

## GREAT WINES OF TUSCANY

Marchesi Antinori Badia a Passignano Chianti Classico Riserva DOCG... 73

Le Volte dell'Ornellaia Toscana IGT ..... 59

Tenuta Luce Lucente Toscana IGT ..... 57

Tenuta Argenteria Villa Donoratico DOC Bolgheri Rosso ..... 59

Marchesi Antinori Il Bruciato Bolgheri DOC ..... 55

Marchesi Frescobaldi Terre More dell'Ammiraglia Toscana DOC... 47

Marchesi Frescobaldi Montesodi Chianti Rufina Riserva DOCG... 67

Marchesi Frescobaldi Tenuta Ammiraglia Pietreregina ..... 55

Marchesi Frescobaldi Remole Toscana IGT ..... 39

Il Borro Pian di Nova Toscana Rosso IGT ..... 49

Il Borro Toscana Rosso IGT ..... 125

Marchesi Frescobaldi CastelGiocondo Lamaione Toscana IGT... 125

Le Serre Nuove dell'Ornellaia Bolgheri DOC ..... 127

Tenuta Argenteria Bolgheri Superiore DOC ..... 143

Marchesi Antinori Guado al Tasso Bolgheri Superiore DOC ..... 189

Luce Della Vite Toscana IGT ..... 189

Tenuta dell'Ornellaia Bolgheri DOC ..... 279

Marchesi Antinori Solaia Toscana IGT ..... 359

Masseto dell'Ornellaia Toscana IGT ..... 729

Marchesi Frescobaldi Mormoreto Toscana IGT ..... 121



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# SABATINI'S

ITALIAN TRATTORIA


Cover charge \$25 per person

## the rich heritage of Italy has inspired Princess Cruises® from the beginning

The detail of Italian craftsmanship has been reflected in the ships we've built as well as our culinary offerings through a history of authentic Italian executive chefs and recipes. The latest evolution of the Sabatini's menu features antipasti, fresh handmade pastas and main courses designed to showcase Italian culinary techniques and the flavors of the Mediterranean.

### SOUP / SALAD (choose one)

Grana Padano Cheese Fondue   
celery, foraged mushrooms, toasted hazelnuts

Escarole & Celery Salad   
pear, orange zest

Begin your experience at Sabatini's with selections from our chefs' repertoire

### STUZZICHINO DELLA CASA

#### Appetizer of the House

warm rustic whole-wheat loaf, tuscan zonzelle filled with roasted tomato & bell pepper passata, prosciutto crudo, extra virgin olive oil, balsamic vinegar

#### ANTIPASTI (choose one)

Fried Zucchini & Yellow Squash  
topped with smoked ricotta cheese and drizzled with olive oil, comes with toasted house-made crostini


Grilled Lamb Skewers\*  
marinated with oregano & extra virgin olive oil, served with artichoke & black olive relish atop arugula leaves

Roasted Bell Peppers  
tossed with capers and anchovies marinated in garlic, parsley & lemon juice, dressed with basil vinaigrette

Princess Favorites antipasti are a selection of our most popular Italian appetizers

Italian Meats & Olives Platter  
mortadella, salami, mostarda di frutta and olives

Deep-fried Calamari  
crisp and lightly battered with tangy lemon garlic aioli for dipping

Burrata Cheese & Tomato   
cow's milk burrata on fresh tomato slices finished with balsamic vinegar reduction

Cover charge of \$25/person includes one selection from each course.

 Vegetarian option

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# SABATINI'S

ITALIAN TRATTORIA

Our rustic pastas are inspired by fresh Italian flavors and ingredients

Olive oil, Italian cheeses and mushrooms are favorites, but non traditional herbs—like mint and marjoram—also give recipes a contemporary flair

### FRESH PASTA

(made daily choose one)

#### Seafood Linguine

classic Mediterranean flavors are a perfect match for prawns and clams tossed with marjoram-infused long pasta, artichoke pesto and prized ligurian olive oil

#### Roasted Lamb Tortellini

pasta speckled with fresh mint filled with tender roasted lamb and broccoli rabe in a peppery cheese sauce featuring Italy's pecorino crosta nera

#### Beef Pappardelle

wide ribbon buckwheat pasta and hearty nebbiolo wine-braised beef cheek ragu

#### Porcini Mushroom Risotto

visolone nano rice, the ideal variety for risotto, absorbs the earthy flavor of mushrooms along with white wine, butter and parmesan

Fresh pasta from our Princess Favorites collection

#### Linguine Carbonara

pancetta, egg yolks and a blend of castelrosso, fontina & parmesan cheeses

#### Spaghetti Pomodoro

with your choice of house-made beef & pork meatballs, meat sauce or Italian sausage

#### Trattoria Oven-baked Trio

traditional lasagne bolognese, chicken parmesan and 3-cheese ziti (ricotta, mozzarella & pecorino romano)

More of Princess's Executive Chefs hail from Italy than from any other nation

They have shared their favorite onboard preparations and treasured family recipes from their distinctive Italian regions

### SECONDI PIATTI

(choose one)

#### Mediterranean Seafood Parcel

grouper, shrimp, scallops, black mussels, clams wrapped in parchment and delicately steamed in fish stock along with sliced potato and wine-poached artichoke

#### Sale Piccola

lightly breaded filets with capers and parmesan atop rosemary polenta and finished with herb olive oil

#### Prosciutto-wrapped Pork Tenderloin

stuffed with parmesan and fresh sage, served with crispy roasted rosemary potatoes

#### Lemon & Rosemary Chicken Scaloppine

with grilled asparagus, rosemary sauce, parsley pesto and creamy mashed potatoes

#### Eggplant Parmigiana

hand-breaded eggplant cutlets sautéed in olive oil, baked in marinara sauce and topped with mozzarella

#### Veal Marsala

sautéed veal slices with mushrooms and marsala wine sauce

Cover charge of \$25/person includes one selection from each course.  
Please enjoy any additional pasta or main course for \$10 each.

 Vegetarian option

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## DOLCI

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

This tasty treat is from our premium Chocolate Journeys<sup>SM</sup> program, designed to showcase the expertise of our pastry chefs using our favorite ingredient — chocolate

**Tiramisu** - 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

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**Sicilian Kiss**.....8.25

Stolichnaya Vodka, Amaretto, Irish Cream, Kahlúa, cream

**Tiramisu Martini** ..... 10

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

**Chocolate Mint Martini**..... 9

Stolichnaya Vodka, White Crème de Cacao & Peppermint Schnapps

**Sorbetto**.....8.75

Stolichnaya Vodka, Limoncello, sweet & sour, cream

**Sorrento Sunset**..... 9

Limoncello, Chambord, Sparkling Wine, sweet & sour

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

