

SABATINI'S  
**EST. TRATTORIA 1998**  
ITALIAN DINING

Inspired by Frescobaldi  
**TUSCAN DINNER**

Cover charge \$99 per person



**Frescobaldi embodies the essence of Tuscany** its extraordinary vocation for viticulture and the diversity of its territories.

Frescobaldi's uniqueness stems precisely from the representation of this diversity, from its estates and from wines which express a kaleidoscope of aromas and sensations, springing from the characteristics of each individual terroir

A commitment to viticulture and to agriculture in general has always been a prominent hallmark of the Frescobaldi family, who have been producing wine in Tuscany for seven hundred years, beginning in the early 1300s. And that family history is filled with illustrious ancestors: literary figures, explorers, musicians, financiers, bishops, and statesmen. The Frescobaldi archives boast many ancient documents and historical registers, such as commercial contracts with an array of European Courts, beginning in the 13th century. In the 15th and 16th centuries, the Florentine wine house furnished wine to the Court of England and to the Papal Court in Rome, amongst others. Even earlier, the Frescobaldis had established relationships and commercial ties with the workshops of numerous artists, among them Donatello, Michelozzo Michelozzi, and Filippo Brunelleschi.

## ANTIPASTI *(choose one)*

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**Carpaccio Di Mare Mediterraneo\***  
delicate tuna and scallop carpaccio topped with sturgeon caviar, salmon caviar, black truffle and a vibrant citrus dressing

**Sformatino Di Patate. Ragu Di Manzo. Fonduta Di Pecorino Stagionato**  
fluffy potato cake crowned with hearty beef ragout and creamy cheese fondue

## PRIMI PIATTI

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**Polpo Grigliato con Pesto Rosso e Gnocchi di Spinaci**  
tender grilled octopus paired with zesty red pesto, served over pillowy spinach gnocchi

## SECONDI PIATTI *(choose one)*

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**Branzino Con Caponata alla Siciliana\***  
seared sea bass served atop tangy sicilian caponata, drizzled with fresh basil oil

**Tagliata Di Manzo con Rucola e Scaglie Di Parmigiano con Glassa Di Balsamico\***  
perfectly grilled and thinly sliced beef t-bone steak from master butcher Dario Cecchini, served traditionally with arugula, shaved parmesan, and a drizzle of aged balsamic

## DOLCI

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**Pinolata Senese**  
light and airy tuscan pinenut cake with rich custard cream

## DOPO CENA

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**Cantucci Biscotti Con Grappa Invecchiata Luce Frescobaldi**  
crunchy almond biscotti with Grappa Invecchiata Luce Frescobaldi for the perfect tuscan dip

\*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

## WINE PAIRINGS

**Frescobaldi Ammiraglia 'Massovivo' Vermentino. Tuscany. Italy**  
A beautiful straw-yellow Vermentino with delicate green reflections, offering floral notes of broom and jasmine, citrus hints of bergamot and lime, and a touch of aromatic herbs like thyme and sage

**Chianti Rufina Riserva DOCG. Italy**  
This elegant red wine from the Chianti Rufina subzone is known for its good tannins and acidity, with fruity, well-structured flavors that are worthy of aging

**Frescobaldi Tenuta Ammiraglia 'Alie' Rosato IGT. Tuscany. Italy**  
An elegant rosé with a pale pink color, featuring complex aromas of citrus, nectarine peach, peony, and rose, along with herbal notes of thyme, sage, and rosemary

**Pomino. Chardonnay 'Benefizio' Riserva. Tuscany. Italy**  
A splendid straw-yellow Chardonnay with golden highlights, offering an intense and complex bouquet of ripe white peach, pear, and sweet spices, with a lingering and highly structured finish

**Mormoreto. Castello di Nipozzano IGT. Tuscany. Italy**  
A vibrant and harmonious red wine with an intense ruby red color, featuring complex aromas of blackberry, blackcurrant, cassis, liquorice, and white pepper, with velvety tannins and a long, persistent finish

**Donnafugata Ben Rye Passito di Pantelleria. Sicily. Italy**  
A luscious and balanced dessert wine made from Zibibbo grapes, offering intense notes of apricot, peach, dried figs, honey, aromatic herbs, and mineral nuances

 Vegetarian

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

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