

SABATINI'S
TRATTORIA
 ITALIAN DINING

Inspired by Frescobaldi

Cover charge \$60 per person

Sabatini's Wine List

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.

Plus Package:
 complimentary by the glass, 25% off bottles

Sparkling

Love By Britto Prosecco, Veneto, Italy 12 / 46 glass / bottle†

White

Villa Sandi Pinot Grigio Veneto IGT, Italy 11 / 41

Red

Frescobaldi Castiglioni, Chianti DOCG, Italy 12 / 45

Premier Package:
 complimentary by the glass, 25% off bottles

White & Rose

Frescobaldi Bianco Pomino, Tuscany, Italy 17 / 49

Frescobaldi Ammiraglia 'Massovivo' Vermentino, Tuscany, Italy 18 / 55

Frescobaldi Tenuta Ammiraglia 'Alie' Rosato IGT, Tuscany, Italy 17 / 49

Red

Frescobaldi Castello di Pomino Pinot Nero, Tuscany, Italy 19 / 65

Tenuta Perano Chianti Classico DOCG, Tuscany, Italy 18 / 55

Frescobaldi Terre More dell'Ammiraglia, Tuscany, Italy 18 / 55

Wines By The Bottle†

Sparkling

'Leonia' Brut Pomino, Tuscany, Italy 85

'Leonia' Rose Pomino, Tuscany, Italy 95

JCB, Cremant de Bourgogne No. 21 Brut, France 83

White & Rose

Elena Walch Sauvignon, Trentino-Alto Adige, Italy 49

Attems Chardonnay IGT, Friuli-Venezia Giulia, Italy 55

Frescobaldi, Pomino 'Benefizio' Riserva, Tuscany, Italy 79

Gorgona Bianco Toscana IGT, Tuscany, Italy 215

Domaine Roy & Fils Chardonnay, Willamette Valley, USA 65

Attems Pinot Grigio Ramato IGT, Friuli-Venezia Giulia, Italy 62

Caposaldo Moscato Provincia di Pavia IGT, Lombardy, Italy 46

Red

Frescobaldi Tenuta Calimaia Montepulciano DOCG, Tuscany, Italy 65

Castelgiocondo Brunello di Montalcino DOCG, Italy 199

Il Poggione Rosso di Montalcino, Tuscany, Italy 67

Bruno Giacosa Nebbiolo d'Alba, Piedmont, Italy 98

Domaine Roy & Fils 'Maison Roy Incline' Pinot Noir, Oregon, USA 65

Mormoreto, Castello di Nipozzano IGT, Tuscany, Italy 129

Le Volte dell'Ornellaia Toscana IGT, Tuscany, Italy 69

Zeni Marogne Valpolicella Classico Superiore Ripasso, Veneto, Italy 59

Tenuta Luce 'Luce' Toscana IGT, Tuscany, Italy 195

Masseto Toscana IGT, Tuscany, Italy 766

Frescobaldi 'Nipozzano', Chianti Rufina Riserva DOCG, Italy 69

Tenuta dell'Ornellaia 'Bolgheri Superiore', Tuscany, Italy 293

†Guests with Plus and Premier receive a 25% discount on bottles of wine

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

SABATINI'S
EST. **TRATTORIA** 1998

ITALIAN DINING

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Frescobaldi Signature Cocktails

Toscana 14

Limoncello, Cantaloupe Melon, Orange Blossom, Frescobaldi Classico Brut

Sienna 14

Aperol, Frescobaldi Classico Rose Brut, Nipozzano syrup, fresh lemon, sparkling grapefruit

Perano 18

Meili Vodka, Limoncello, peach, honey, yogurt

Chianti Sangria 18

Frescobaldi Chianti Classico, Campari, Limoncello, fruits, sparkling lemon lime

Bolgheri 16

Grappa Invecchiata Luce Frescobaldi, coffee liqueur, hazelnut, brown sugar, fresh espresso.

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.

Aperol Spritz 11

Aperol, Prosecco, soda

Hugo Spritz 11

St. Germain Elderflower Liqueur, lime, Prosecco, soda

Limecello Spritz 14

Villa Massa Limoncello, Prosecco, mint, Betty Buzz Meyer Lemon

Iconic Italian Cocktails

Negroni 11

Gin, Campari, Sweet Vermouth

Americano 11

Campari, Sweet Vermouth, club soda

Cover charge \$60 per person

Starters (choose one)

Ribollita

this hearty tuscan soup of tomato, cannellini beans, and lacinato kale is garnished with a crispy breadstick

Insalata Mista

mixed greens, charred pear, radish, arugula, orange segments and shaved fennel, dressed in extra-virgin olive oil and aged balsamic vinegar

Guazzetto di Cozze e Gamberi

traditional italian seafood stew with mussels and shrimp, simmered in fragrant tomato and white wine broth with garlic, herbs, and a hint of chili; served with crusty bread for dipping

Salumi e Formaggi Misti

the pride of italy: prosciutto cotto, mortadella, salame felino, aged parmigiano-reggiano, fresh mozzarella di bufala and gorgonzola presented with imported black olives and crispy grissino

Fritto Misto alla Veneziana

light & crispy venetian-style fried shrimp and calamari, paired with grilled polenta and served with spicy marinara

Burrata e Prosciutto Crudo Stagionato 18 Mesi

creamy burrata paired with 18-month-aged prosciutto crudo, fresh cherry tomatoes, peppery arugula, and a drizzle of extra virgin olive oil

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. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.

**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*

Main Courses (choose one)

Seafood Linguine*

shrimp, clams, and the classic mediterranean flavors of tomato and prized ligurian extra virgin olive oil

Fettuccine al Tartufo e Parmigiano

truffle-infused velvety parmigiano-reggiano sauce, topped with grated black truffle, a crispy parmesan tuile, and a drizzle of herbed oil

Porcini Mushroom Risotto

a northern italian specialty – vialone nano rice, simmered with shallots, white wine and rich porcini mushrooms, finished with shaved parmesan

Linguini alla Carbonara*

among the many origin stories and variations, ours is classically roman – a luxurious creamy sauce of eggs, pancetta and aged parmesan

Spaghetti Polpette

a family favorite – rich meatballs of beef & pork, slowly braised in a marinara of san marzano tomatoes, garlic, onion, and herbs

Tortello di Ricotta al Pomodoro e Basilico

fresh ripe tomatoes, sliced mushrooms and seasonal vegetables sautéed in extra-virgin olive oil and tossed with fresh basil and shaved parmesan

Lasagna Bolognese al Forno

the original from Bologna – fresh pasta sheets layered with bechamel and a long-simmered tomato and meat ragu, baked with aged parmesan

Chicken Parmigiana

classic dish from southern Italy with fresh buffalo mozzarella, and tomato, served with basil roasted potato

Filetto di Branzino e Carciofi Fritti

a celebration of fresh Mediterranean flavors featuring pan-seared sea bass fillet, paired with crispy fried artichokes and drizzled with zesty lemon-infused olive oil

Ossobuco Milanese

braised veal shank crowned with a gremolata of minced parsley, garlic, and lemon zest atop golden saffron risotto

Scaloppine di Vitello al Marsala

veal tenderloin with sliced champignon mushrooms in marsala wine presented with sautéed garlic spinach and creamy mashed potatoes

Parmigiana di Melanzane

thick-sliced and breaded eggplant baked in marinara sauce and finished with sharp parmesan and mild mozzarella

Grilled Striploin Steak*

(Filet Mignon - \$20 surcharge)

tender, juicy and accompanied by asparagus, roasted rosemary potatoes and calabrian chili butter

Spaghetti Freschi e Gamberi*

(Add 8 oz. lobster tail - \$20 surcharge)

prawns and tomato sauce

Milanese di Vitello con Osso

\$15 surcharge

bone-in veal milanese, breaded and fried, topped with arugula and tomatoes

Cover charge of \$60/person includes one selection from each course.

Please enjoy any additional pasta or main course for \$15 each.

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 Vegetarian

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Dolci (choose one)

Rocher

a blend of chocolate, pralines and hazelnut ice cream sealed in milk chocolate, surrounded by crushed candied hazelnuts

Tiramisù

mascarpone cream, coffee sauce, chocolate mousse

Torta Caprese

flourless almond cake blended with rich crema pasticcera, caramelized hazelnuts, and exquisite chocolate brittle, paired with creamy limoncello mascarpone gelato and a drizzle of premium Frescobaldi olive oil

Zabaglione Marsala

fresh berries

Classic Sicilian Cannoli

crisp pastry shells, creamy ricotta filling, pistachios, chocolate chips, and dusted with powdered sugar

DOPO CENA

Dessert Wine

Donnafugata Ben Rye Passito
di Pantelleria, Sicily, Italy 82

Caffè

Espresso 3
Macchiato 4
Cappuccino, Caffè Latte 4
Mocha 4

Taste of Italy

Aperol 9
Campari 9
Luxardo Maraschino 9
Frangelico 9
Disaronno Amaretto 9
Limoncello 9
Galliano Espresso 11

