

Appetizers

Bresaola over Arugula 7.95

*Thin-Sliced Wine-Soaked Dry-Cured Beef
over Arugula and Reggiano Parmigiano*

Oysters Rockefeller 8.95

Shrimp Cocktail 7.95

Oysters on the Half Shell 8.95

Baked Clams (Half Dozen) 7.25

Steamed Clams (Half Dozen) 7.25

Insalata Caprese 6.95

Fresh Mozzarella over Slices of Tomatoes, Olive Oil and Basil

Artichoke Bottoms with Chunks of Lobster 12.95
in Mornay Sauce

Fried Calamari 9.50

Cold Calamari Salad 9.50

Escargot, Garlic and Butter Sauce 8.50

Italian Assorted Antipasto for Two 8.95

Prosciutto Di Parma with Parmigiano Reggiano 7.95

Shrimp DeJonghe 7.95

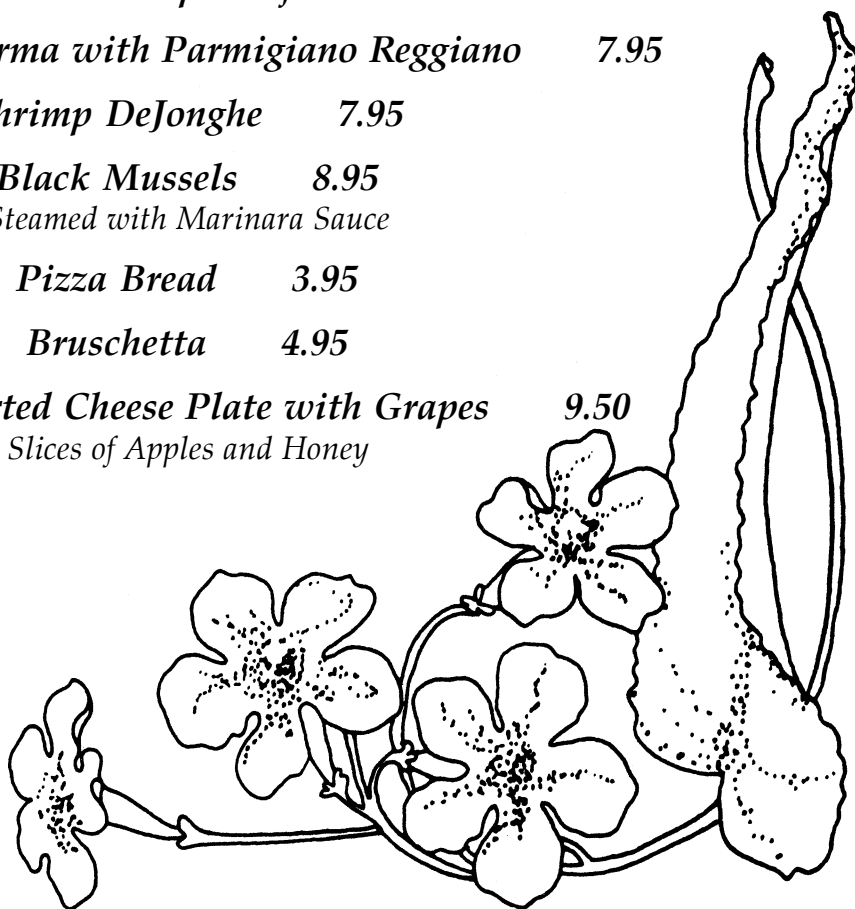
Black Mussels 8.95

Steamed with Marinara Sauce

Pizza Bread 3.95

Bruschetta 4.95

Imported Assorted Cheese Plate with Grapes 9.50
Slices of Apples and Honey





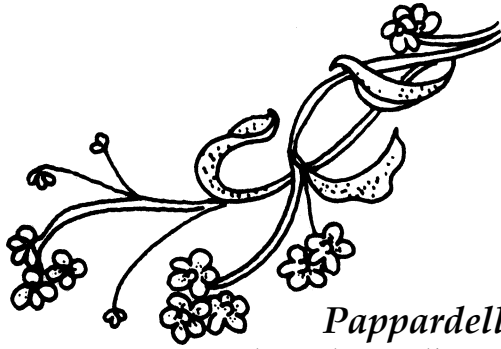
Minestre

<i>Minestrone</i>	<i>Cup 2.95</i>	<i>Bowl 4.50</i>
<i>Soup du Jour</i>	<i>Cup 2.95</i>	<i>Bowl 4.50</i>
<i>Tortellini Al Brodo</i>	<i>4.50</i>	
<i>Stracciatella with Spinach</i>	<i>4.50</i>	

Insalate

<i>Caesar Salad</i>	<i>4.95</i>
<i>Pomodori Alla Toscana</i>	<i>4.95</i>
<i>Wedges of Tomato, Sliced Onions, Oregano, Oil and Vinegar</i>	
<i>Special Salad</i>	<i>5.95</i>
<i>Heart of Romaine Lettuce, Artichoke Hearts, Hearts of Palm and Avocado in a Vinaigrette Dressing</i>	
<i>Genuine Roquefort Dressing</i>	<i>1.25 Extra</i>





Pasta

Pappardelle con Funghi di Bosco 15.95

Homemade Wide Noodles in a Variety of Wild Mushrooms in a Light Cream Sauce

Gnocchi di Spinaci 15.95

Small Tender Spinach Gnocchi with Grilled Asparagus Tips in a Cream Sauce with Prosciutto

Linguine 16.50

with White or Red Clam Sauce

Linguine with Black Mussels 16.50

Fettuccini A Mare Chiaro 19.50

with Clams, Shrimp, Calamari and Mussels in White Sauce

Tagliatelle Puttanesca 14.95

Fettuccini Alfredo 14.95

Pasta Tricolore E Pollo 15.95

*Julienne Grilled Breast of Chicken over Tricolore Fettuccini
with Garlic, Oil, and Spinach*

Homemade Gnocchi 15.50

Little Morsels of Potato Dough with Meat Sauce

Spinach Ravioli Gorgonzola Pesto Sauce 15.95

Farfalle Boscaiola 14.95

*Bow Tie Pasta Sautéed with Porcini Mushrooms,
Sun-Dried Tomatoes and Peas in Fresh Tomato with a Touch of Cream*

Fettuccini Primavera 15.50

Paglia e Fieno 15.50

*Spinach with White Linguini,
with Mushrooms, Pancetta, Peas in a White Cream Sauce*

Tortellini Bolognese 14.95

Tortellini Alla Panna 15.50

Tordelli Al Pesce 15.95

Homemade Pasta Filled with Cheese, Shrimp and Crabmeat

Baked Lasagna 15.50

Homemade Ravioli 14.95

Meat or Cheese

Manicotti 14.95

Thin Rolled Homemade Pasta Filled with Ricotta and Parmesan Cheese

Spaghetti or Penne 13.95

with Angelo's Special Meat Sauce

Eggplant Parmigiana 16.95

Sliced Eggplant, Dipped in Special Egg Batter and Baked While Covered with Our Own Zesty Sauce

Soup and Salad Included with Above.

Gluten-Free Pasta Available with a Variety of Sauces.

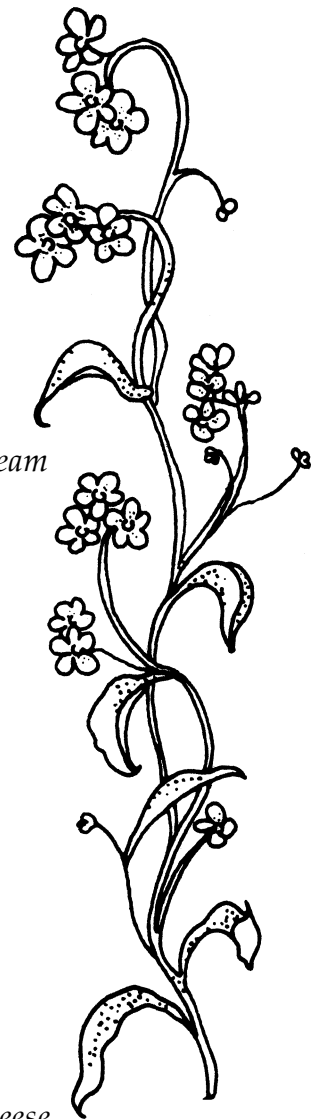
Zuppa Di Mare 25.95

*Baby Lobster, Shrimp,
Calamari, Scallops and Clams
Cooked in a Thin Tomato Sauce over Linguini*

"Chef's Favorite"

Vermicelli Alla Angelo 17.95

*Shrimp Sautéed in Butter, Garlic and Wine Sauce
and Served over Vermicelli Aglio Olio*





Pesce

Pan Roasted White Fish 19.95
with Oven Brown Potato

Fresh Florida Broiled Red Snapper 25.95
Almondine Sauce

Broiled Lake Superior Whitefish 18.95

Broiled English Dover Sole 31.00
Almondine Sauce

Surf and Turf 32.95

Broiled African Lobster Tail 32.95

Lobster Al Diavolo 32.95
*Chunks of Lobster Sautéed in Butter
and Cooked in Zesty Marinara Sauce; Served over Linguini*

Shrimp Della Casa 18.50
*Sautéed Shrimps in Garlic, Mushroom Caps,
Artichoke Hearts and Wine*

Broiled Norwegian Salmon 19.50
Served with Lemon Butter Sauce

Shrimp DeJonghe 18.50

Shrimp Scampi 18.50

French Fried Shrimp 17.95

Broiled Fisherman Platter 26.95
Baby Lobster Tail, Scallops, Perch, and Shrimp

Shrimp Enzo 19.95

Orange Roughy D'ore 18.95

Fresh Broiled Walleyed Pike 19.50

Fried Calamari 17.95

*Above Entrées Include
Soup, Salad and Your Choice of Potato or Side of Pasta.*

Vitello

Vitello Alla Toscana 17.95

Tender Slices of Veal with Artichokes and Sun-Dried Tomatoes in Wine Sauce

Veal Parmigiana 17.50

Breaded Veal Cutlet, Topped with Tomato Sauce, Mozzarella and Parmesan Cheese; Then Baked

Veal Saltimbocca Alla Romana 17.95

Tender Slices of Veal Topped with Prosciutto in Wine Sauce, Delicately Flavored with Parmesan Cheese and Sage

Veal Scaloppini Sabatino 17.95

Thin Slices of Veal, Sautéed in Butter with Mushrooms, Onions, Green Pepper and Wine

Veal Scaloppini with Mushrooms 17.95

Thin Sliced Veal Sautéed in White Wine Sauce and Mushrooms

Veal Francese 17.95

Medallions of Veal in Light Egg Batter and Lemon Wine Sauce

Veal Piccante 17.95

Slices of Veal, Sautéed in Lemon Butter, Garnished with Lemon and Parsley

Veal Montecarlo 17.95

Breaded Veal, Topped with Eggplant, Prosciutto, Asparagus and Artichoke

Veal Braciolo 17.95

Rolled Veal Steak, Stuffed with Italian Sausage and Prosciutto, Sautéed with Fresh Mushrooms and Wine Sauce, with a Touch of Tomato

Veal Pastorella 17.95

Tender Slices of Veal, Sautéed in Wine, Topped with Eggplant and Italian Cheese

Breaded Veal Cutlet 16.95

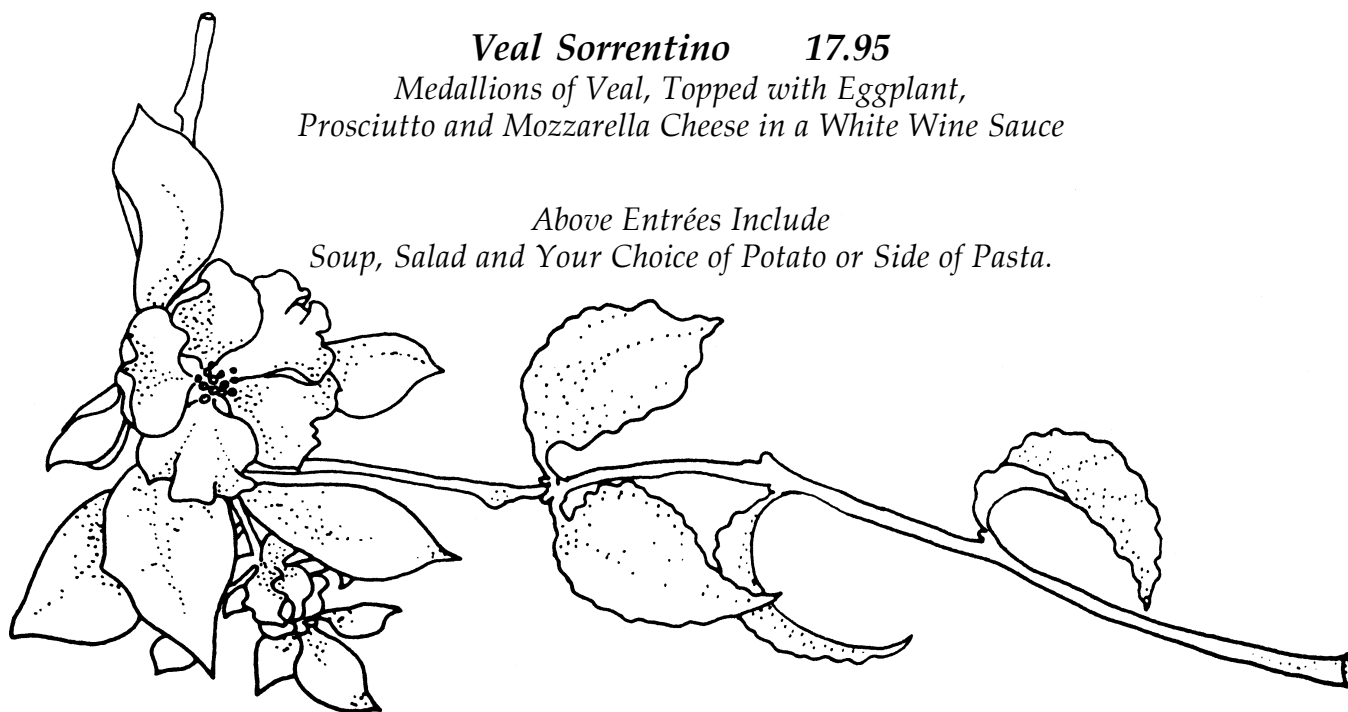
Veal Marsala 17.95

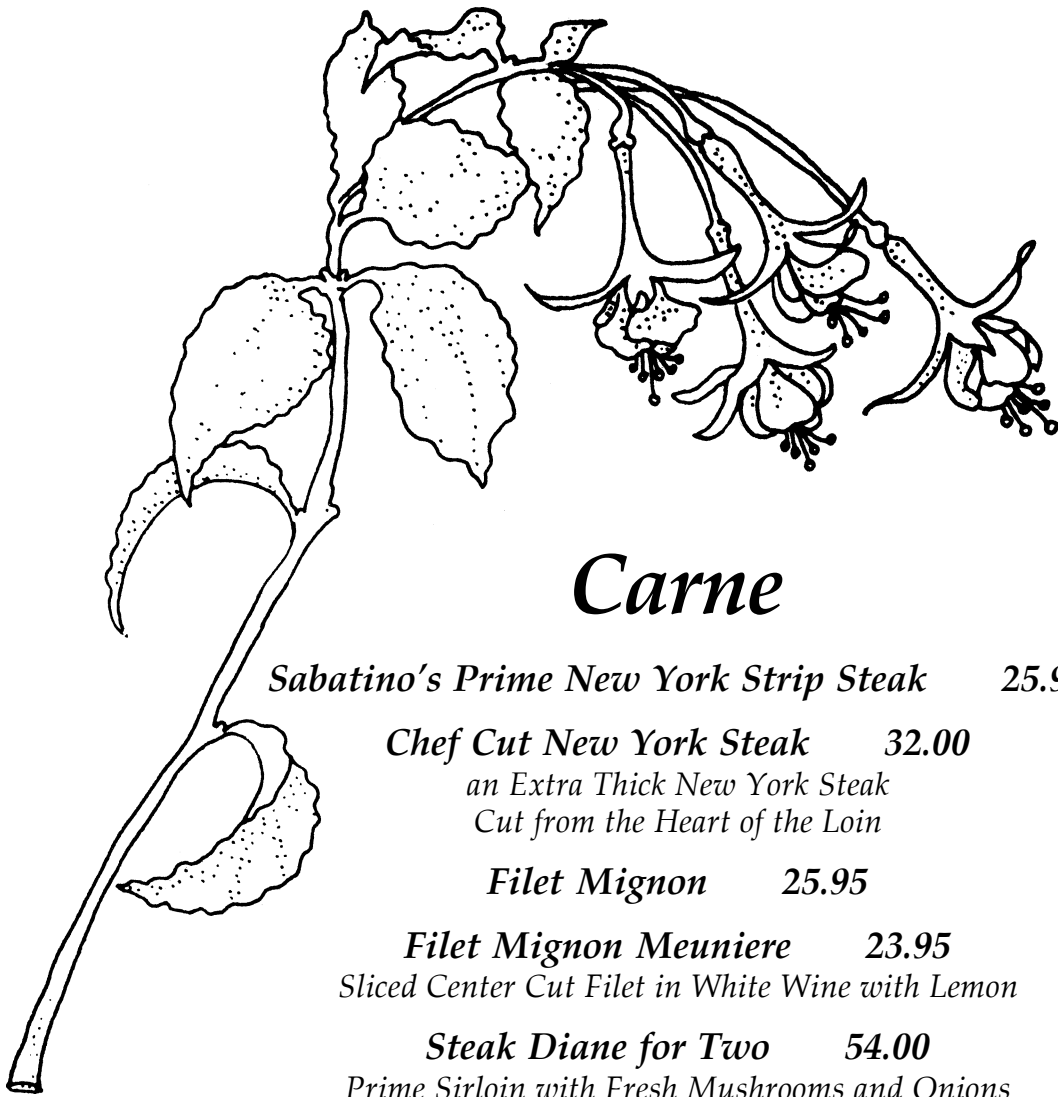
with Fresh Mushrooms

Veal Sorrentino 17.95

Medallions of Veal, Topped with Eggplant, Prosciutto and Mozzarella Cheese in a White Wine Sauce

*Above Entrées Include
Soup, Salad and Your Choice of Potato or Side of Pasta.*





Carne

Sabatino's Prime New York Strip Steak 25.95

Chef Cut New York Steak 32.00

*an Extra Thick New York Steak
Cut from the Heart of the Loin*

Filet Mignon 25.95

Filet Mignon Meuniere 23.95

Sliced Center Cut Filet in White Wine with Lemon

Steak Diane for Two 54.00

*Prime Sirloin with Fresh Mushrooms and Onions
in a Delicious Sauce Prepared at Your Table*

Extra Thick Broiled Veal Chop 28.95

Butt Steak 18.95

Fit for a Man-Size Appetite

Baby Back Barbecue Ribs 19.50

Succulent, Tender and Meaty, Served with Our Own Sauce

Chopped Sirloin Steak 17.95

Topped with Blue Cheese and Onion

Pepper Steak 21.95

*Sliced Filet Mignon, Sautéed in Wine,
Fresh Green Peppers, Fresh Mushrooms and Onions*

Broiled Pork Chops 17.95

Two Thick Cut Pork Chops Broiled to Perfection

Pork Chops Alla Bruno 18.95

Extra Thick Chops Topped with Green Pepper and Onion

Above Entrées Include

Soup, Salad and Your Choice of Potato or Side of Pasta.

Rack of Lamb for Two
56.00

Chateaubriand for Two
58.00

Rich's Special

*A Delightful Combination of Filet Mignon,
Lightly Breaded Shrimps and Veal Piccato*

22.95

Pollo

Chicken Toscana 15.95

Boneless Breast of Chicken
Sautéed with Sun-Dried Tomatoes in a Light Wine Sauce

Chicken Parmigiana 15.95

Boneless Breast of Chicken with Tomato Sauce,
Topped with Mozzarella Cheese and Baked to Perfection

Chicken Vesuvio 15.95

Disjointed Half Chicken,
Sautéed in Oil, Garlic, Oregano and White Wine

Chicken Sabatino 15.95

Boneless Breast of Chicken, Stuffed with Long Grain
and Wild Rice, Prosciutto, Mushrooms and Olives

Broiled Chicken 15.95

Chicken Marsala 15.95

Sautéed Breast of Chicken with Mushrooms in Marsala Wine Sauce

Chicken Cacciatora 15.95

Disjointed Chicken Sautéed in Oil, White Wine,
Fresh Green Pepper, Mushrooms, Onions, and Tomatoes

Chicken Meuniere 15.95

Boneless Breast of Chicken
Sautéed in Butter, Lemon and Wine Sauce

Chicken Livers Continental 15.95

Tasty Young Livers Sautéed in Special Sauce
of Mushrooms, Onions and Sherry Wine

Above Entrées Include
Soup, Salad and Your Choice of Potato or Side of Pasta.

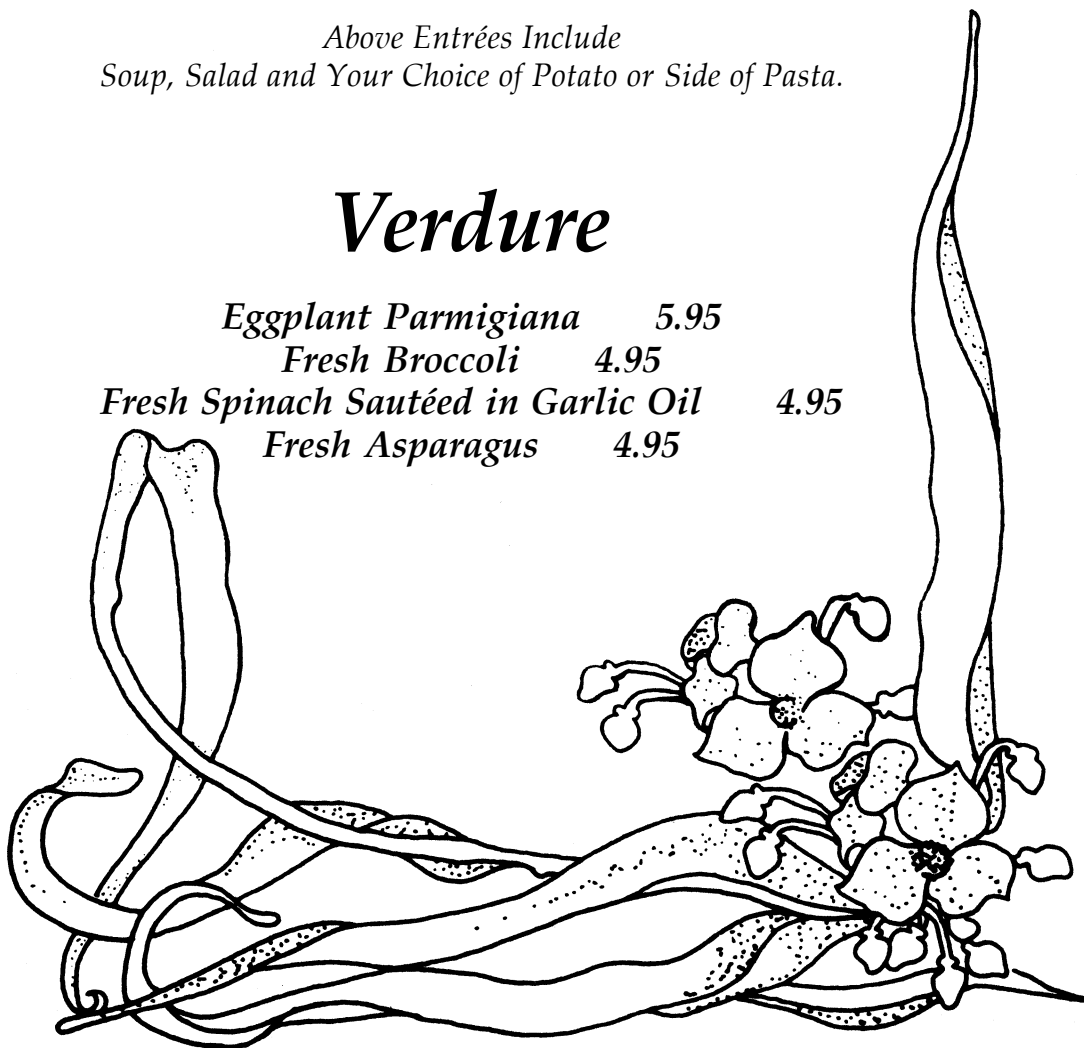
Verdure

Eggplant Parmigiana 5.95

Fresh Broccoli 4.95

Fresh Spinach Sautéed in Garlic Oil 4.95

Fresh Asparagus 4.95



Desserts

<i>Profitteroles</i>	5.95
<i>Warm Apple Tart</i>	6.95
<i>with Caramel Sauce and Vanilla Ice Cream</i>	
<i>Ice Cream with Assorted Berries</i>	5.95
<i>Topped with Zabaglione Sauce</i>	
<i>Pesca Ripiena</i>	6.50
<i>Limone Ripieno</i>	6.50
<i>Tiramisu</i>	4.50
<i>Chocolate Mousse Cake</i>	4.50
<i>Brandy Ice</i>	6.95
<i>Spumoni</i>	3.95
<i>Cannoli</i>	4.50
<i>Tortoni</i>	3.95
<i>Chocolate Tartufo</i>	5.50
<i>Tartufo al Limoncello (lemon)</i>	5.50
<i>Peppermint or Vanilla Italian Ice</i>	3.50
<i>Baked Alaska for Two</i>	8.50
<i>Bananas Foster, Cherries Jubilee, Peaches Flambé—for Two</i>	11.95
<i>Irish Coffee</i>	8.95
<i>"Flamed at Your Table"</i>	
<i>Cheese Cake</i>	4.50

Beverages

<i>Coffee, Tea or Milk</i>	2.25
<i>Iced Tea</i>	2.25
<i>Espresso Coffee</i>	2.50
<i>Cappuccino</i>	3.00
<i>San Pellegrino (sparkling water) LT.</i>	
<i>or Panna (natural water) LT.</i>	5.00



*Planning a Party? Ask About
Our Private Banquet Facilities 30 to 70*

All items made to order. Please allow proper time.

Sharing Charge 3.00

Reservations (773) 283-8331