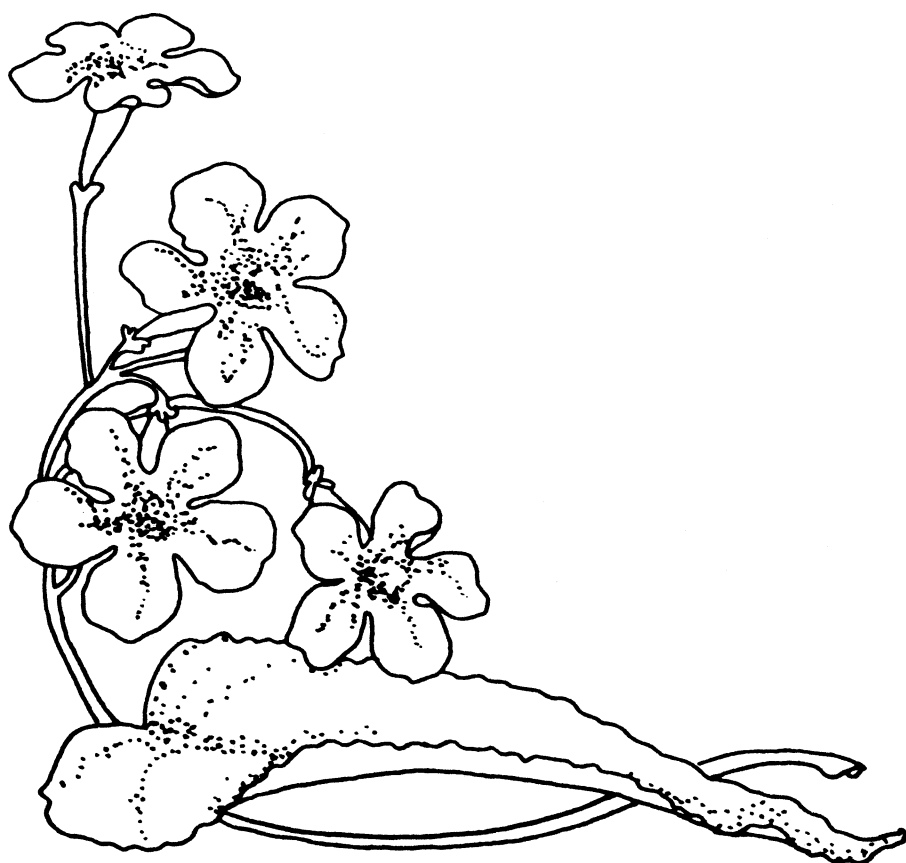




*Special Today*





## *Appetizers*

<i>Bruschetta</i>	<i>4.95</i>
<i>Shrimp Cocktail Supreme</i>	<i>7.95</i>
<i>Baked Clams (½ Dozen)</i>	<i>7.25</i>
<i>Italian Assorted Antipasto</i>	<i>6.95</i>
<i>Oysters on Half Shell</i>	<i>8.95</i>
<i>Oysters Rockefeller</i>	<i>8.95</i>
<i>Prosciutto with Melon</i>	<i>5.95</i>
<i>Steamed Black Mussels</i>	<i>8.95</i>
<i>Fried Calamari</i>	<i>8.95</i>
<i>Escargot, Garlic and Butter Sauce</i>	<i>8.50</i>



## *Soups*

<i>Minestrone</i>	<i>Cup 2.50</i>	<i>Bowl 4.50</i>
<i>Soup du Jour</i>	<i>Cup 2.50</i>	<i>Bowl 4.50</i>
<i>Tortellini Al Brodo</i>	<i>4.50</i>	

# Salads

**Grilled Calamari Salad 9.95**

*Over Mixed Greens, on Top of Focaccia with Vinaigrette Dressing*

**Shrimp Salad 9.95**

*with Mixed Greens and Shrimps*

**Julienne Salad 8.50**

*with Mixed Greens, Julienne Strips of Turkey, Ham and Cheese*

**Neptune Salad 9.95**

*A Bowl of Mixed Greens, San Francisco Bay Shrimps and Tuna*

**Special Salad 8.95**

*with Romaine Lettuce, Hearts of Palm, Artichoke Hearts and Avocado in a Vinaigrette Dressing, Topped with Dried Blue Cheese*

**Caesar Salad 6.50**

*Add Grilled Breast of Chicken 3.00*

**Sabatino's Special Salad 9.95**

*Mixed Greens with Portabello Mushrooms, Roasted Peppers and Walnuts in a Walnut Vinaigrette Dressing*

# Sandwiches

**Grilled Portabello 7.95**

*Roasted Peppers, Fresh Mozzarella on Focaccia Bread*

**Italian Beef with Sweet Peppers 7.50**

**Italian Sausage 7.50**

**Turkey Club 8.50**

**Bacon, Lettuce and Tomato 7.50**

**Hamburger Deluxe 7.50**

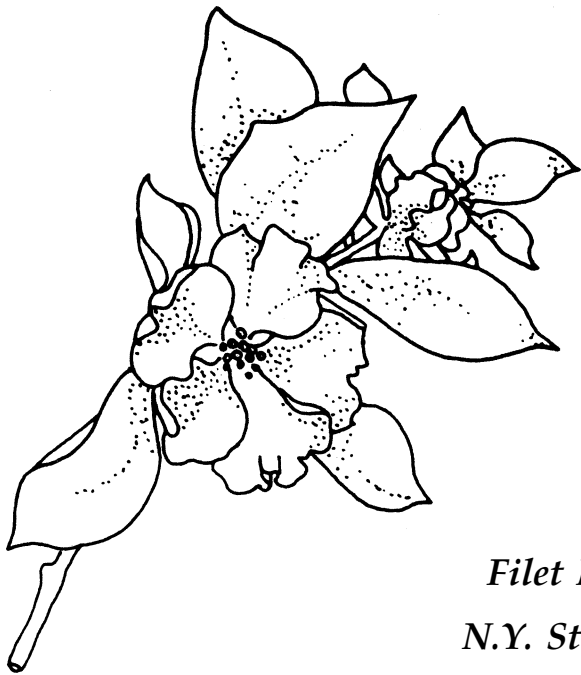
**Cheeseburger 7.95**

*Add Blue Cheese 1.00*

**Panino al Prosciutto 9.50**

*Imported Prosciutto Di Parma, Fresh Mozzarella and Arugula on French Bread*





## *Beef*

*Filet Mignon* 22.95

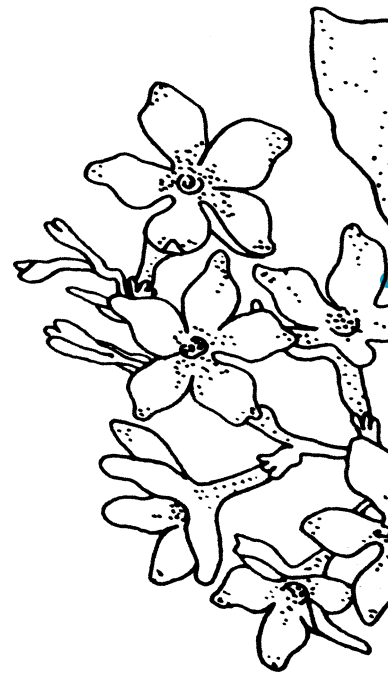
*N.Y. Strip Steak* 22.95

*Filet Mignon Steak Sandwich* 16.95

*Butt Steak* 16.95  
*for the Hearty Appetite*

*Filet Marsala* 19.95  
*Sliced Beef Tenderloin with Fresh Mushrooms*

*Chopped Sirloin Steak* 9.50  
*with Mushroom Sauce*



## *Ve*

*Veal Parmigi*

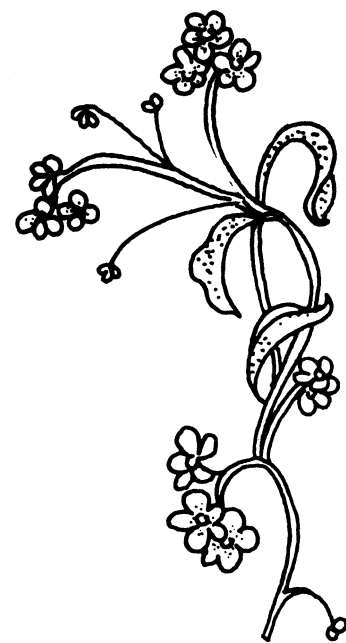
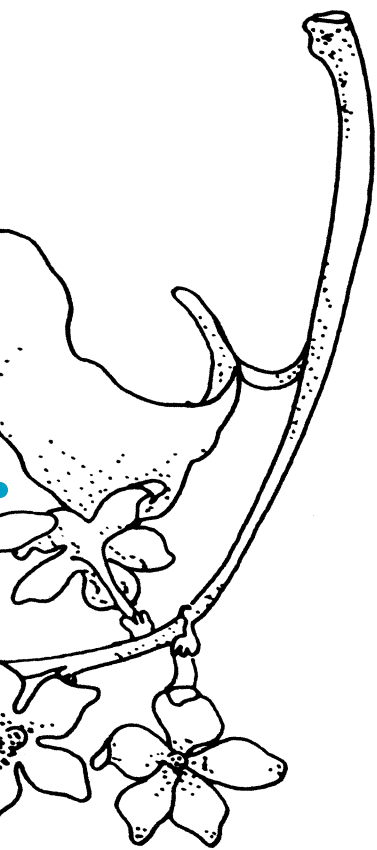
*Veal Piccan*

*Breaded Veal C*  
*Tender Veal Breaded and*  
*Topped with*

*Vitello Alla To*  
*Tender Slices of Veal*  
*Sun-Dried Tomat*

*Veal Sorrent*  
*Medallions of Veal, T*  
*Prosciutto and Mozzarella C*





## *Poultry*

*Chicken Parmigiana* 8.95  
*Breaded Breast of Chicken Baked to Perfection  
with Mozzarella Cheese*

*Grilled Breast of Chicken* 9.50  
*with Pesto Sauce*

*Broiled Chicken* 8.95

## *Sal*

*ana* 15.50

*te* 15.95

*Cutlet* 14.95

*Fried to a Golden Brown,  
with Arugula*

*scana* 15.95

*with Artichokes and  
oes in Wine Sauce*

*ino* 15.95

*opped with Eggplant,  
heese in a White Wine Sauce*





## *Pasta*

***Farfalle Al Salmone* 11.95**

*Bow Tie Pasta with Chunks of Fresh Salmon  
in a Light Cream Sauce*

***Gnocchi* 9.50**

*Stuffed with Ricotta and Spinach in a Tomato Vodka Sauce*

***Spaghetti* 8.95**

*with Angelo's Special Meat Sauce*

***Rigatoni* 8.95**

*with Fresh Tomato and Basil Sauce*

***Manicotti* 9.50**

*Thin Rolled Pasta Filled with Italian Ricotta  
in Special Sauce*

***Homemade Meat Ravioli* 9.50**

*with Meat Sauce*

***Homemade Cheese Ravioli* 9.50**

*with Meat Sauce*

***Farfalle Boscaiola* 9.50**

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

***Gnocchi Al Pesto* 9.50**

***Tortellini Alla Panna* 9.50**

***Tordelli Al Pesce* 9.75**

*Filled with Crab and Shrimp*

***Linguini* 12.95**

*with White or Red Fresh Clam Sauce*

***Fettuccini A Mare Chiaro* 14.95**

*with Clams, Shrimp, Calamari and Mussels in White Sauce*



## *Seafood*

*Sautéed Talapia in Lemon Butter Sauce*     **11.95**  
*with Sun-Dried Tomatoes, Roasted Pine Nuts  
and a Touch of Garlic*

*Sautéed Frog Legs*     **11.95**

*Shrimp DeJonghe*     **12.95**

*Shrimp Della Casa*     **12.95**

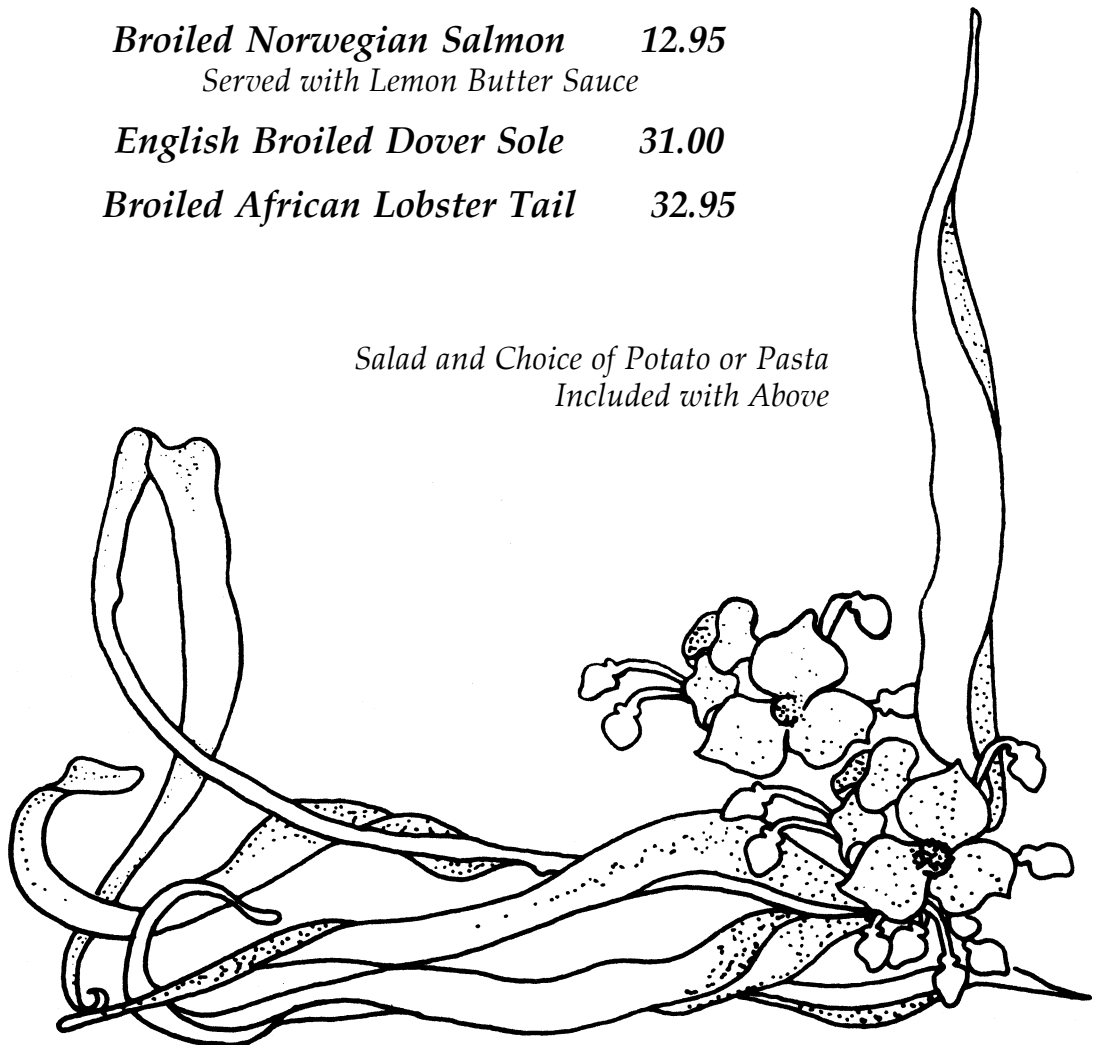
*Sautéed Shrimps in Garlic, Mushroom Caps,  
Artichoke Hearts and Wine*

*Broiled Norwegian Salmon*     **12.95**  
*Served with Lemon Butter Sauce*

*English Broiled Dover Sole*     **31.00**

*Broiled African Lobster Tail*     **32.95**

*Salad and Choice of Potato or Pasta  
Included with Above*



# Desserts

<i>Profiteroles</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*