

Sabrina's

Ristorante Italiano

ANTIPASTI • APPETIZERS

BRUSCHETTA

Grilled bread topped with chopped tomatoes, onions, garlic, and olive oil \$6.50

CROSTINI

Grilled bread topped with mozzarella and choice of mushrooms, artichoke hearts, or tomato slices \$6.50

FUNGO PORTABELLA

A big portabella mushroom grilled and stuffed with breadcrumbs, garlic, parsley, balsamic, and olive oil \$7.50

PROSCIUTTO E MELONE

Fresh sliced cantaloupe covered with delicious Parma or San Daniele ham \$9.50

ANTIPASTO MISTO

A platter of shaved prosciutto and slices of salame, coppa, and mortadella \$9.75

CARPACCIO

Raw beef sirloin or salmon filet finely cut and dressed with green salad, lemon, black pepper, and olive oil \$9.75

LUMACHE SUPREME

Escargots baked with a luxurious sauce of garlic, butter, parmesan cheese, egg yolk, and cream \$12.00

INSALATE • SALADS

SABRINA'S SALAD

Fresh organic greens, button mushrooms, parmesan, and tomato slices in an olive oil-balsamic dressing \$8.00

INSALATA DI RUCOLA

Fresh organic greens, arugula, shaved prosciutto, parmesan cheese, and olive oil-balsamic dressing \$8.50

CAPRESE

Tomato slices, fresh bufala mozzarella, basil, and pure olive oil \$8.50

PRIMI PIATTI • PASTA

PENNE DELLO CHEF

Penne in a cream sauce of ham, mushrooms, tomato, white wine, garlic, parsley, and parmesan cheese \$15.50

SABRINA'S DREAM

Orecchiette ("little ears") in tomato and basil sauce with Genovese pesto and parmesan cheese \$15.50

SPAGHETTI ALLA CARBONARA

Spaghetti in a sauce of pancetta, eggs, cracked black pepper, white wine, olive oil, and parmesan cheese \$15.50

RIGATONI ALLA BOSCAIOLA

Rigatoni in a cream sauce of pancetta, mushrooms, peas, white wine, onions, and parmesan cheese \$16.50

BUCATINI ALL'AMATRICIANA

Bucatini (fat hollow spaghetti) in a sauce of tomato, pancetta, onion, chili, white wine, and parmesan cheese \$17.50

SPAGHETTI ALLE VONGOLE

Spaghetti in a sauce of fresh clams, garlic, cracked pepper, white wine, and parsley \$17.50

PENNE ALLA NORCINA

Penne in a white wine sauce with mild Italian sausages, porcini mushrooms, and parmesan cheese \$17.50

PASTA FRESCA • HOMEMADE

PAGLIA E FIENO AL RAGÙ

Spinach and regular fettuccine in Italian meat sauce \$17.50

AGNOLOTTI PANNA E PISELLI

Agnolotti stuffed with beef, in a cream sauce of peas, white wine, onions, and parmesan cheese \$17.50

RAVIOLI POMODORO E BASILICO

Ricotta and spinach ravioli in tomato and basil sauce with parmesan cheese \$17.50

LINGUINE AL NERO DI SEPPIA

Black squid ink linguine in a Sicilian-style sauce of chili, garlic, tomato, olive oil, and parsley \$18.00

GNOCCHI

Potato dumplings in choice of meat sauce, pesto, sage and butter, or vodka cream sauce \$18.00

LASAGNE AL RAGÙ

Baked with Italian meat sauce, besciamel cream, and parmesan cheese \$18.50

RISOTTI

RISOTTO AI CARCIOFI

Arborio rice cooked with tender artichoke hearts, butter, onions, white wine, and parmesan cheese \$17.50

RISOTTO AGLI ASPARAGI

Arborio rice cooked with fresh asparagus tips, butter, onions, white wine, and parmesan cheese \$17.50

RISOTTO AI FUNGHI

Arborio rice cooked with porcini mushrooms, butter, onions, white wine, and parmesan cheese \$18.50

RISOTTO AI FRUTTI DI MARE

Arborio rice cooked with fresh clams, mussels, tiger shrimps, calamari, and scallops in tomato sauce with garlic, parsley, and white wine \$19.50

SECONDI PIATTI • ENTRÉES

COZZE E VONGOLE

Mussels and clams sautéed in tomato, garlic, white wine, and parsley, and dressed with garlic bread \$14.50

FRITTO MISTO

Fried calamari, shrimps, and scallops dressed with green salad or marinated vegetables \$14.50

SPIEDINI DI CARNE

Two skewers of grilled pieces of chicken breast, pork, beef, and sausage marinated in white wine.
Served with potatoes and marinated vegetables \$15.50

SPIEDINI DI PESCE

Three skewers of grilled calamari, tiger shrimps, and scallops marinated in white wine.
Served with potatoes and marinated vegetables \$16.00

POLLO AI FUNGHI

Chicken breast in a creamy sauce of white wine, butter, onions, and porcini mushrooms \$17.00

POLLO AI PEPERONI

Chicken breast in tomato sauce with white wine, red bell peppers, and fresh rosemary \$17.50

FAGOTTINI DI POLLO CASA SAVOIA

Chicken breast stuffed with cognac-flamed asparagus and glazed with a Marsala butter sauce \$21.00

BOCCONCINI GIULIO CESARE

Pork chop topped with ham and mozzarella, in a creamy white wine and sage sauce.
Served with potatoes and marinated vegetables \$18.00

PICCATINA

Veal in choice of Marsala, lemon, or white wine sauce. Served with potatoes and marinated vegetables \$18.50

AGNELLO IN FRICASSEA

Lamb in a sauce of white wine, egg yolk, garlic, olive oil, parmesan cheese, parsley, and black pepper.
Served with potatoes and marinated vegetables \$19.00

SCALOPPINE D'AGNELLO

Lamb in a white wine and red bell pepper sauce, served with potatoes and marinated vegetables \$20.00

SALMONE AI FUNGHI

Salmon filet cooked in a sauce of butter, porcini mushrooms, onions, cream, white wine, garlic, and parsley \$20.00

OSSOBUCO ALLA MILANESE

Veal shank cooked in white wine, served on a bed of saffron rice (to order a day ahead) \$20.50

FILETTO CON PEPE VERDE

Pan-roasted beef filet in a sauce of green peppercorns, white wine, cream, and cognac (to order a day ahead) \$22.00

DOLCI • DESSERTS

HOMEMADE TIRAMISÙ \$7.00

PANNA COTTA

Italian "cooked cream" with a brûléed crust, served with sliced fresh figs or strawberries \$7.00

CANNOLI ALLA SICILIANA

In the Classic Sicilian Style: baked pastry tubes filled with sweetened ricotta cheese and chocolate bits, and garnished with crystallized orange rind \$7.50

TORTA DEL GIORNO as quoted

BEVANDE • DRINKS

San Pellegrino Sparkling Water \$3.00
Soft Drinks (Coke-Diet Coke-Sprite) \$2.00
Tea (iced or hot) \$2.00

Hot Coffee (regular or decaff.) \$2.00
Espresso \$3.00
Cappuccino—Caffe Latte \$3.75

There is a nominal 25¢ charge for refill of olive oil-balsamic dipping sauce.

Specials Every Night!

A 15 percent gratuity charge will be applied to parties of 8 or more.

We are open Tuesday through Sunday from 5:30 p.m. to 10:30 p.m.

Please Call (808) 739-0220 for Reservations.