

EST. 1998

SABATINI'S

ITALIAN TRATTORIA

Cover charge \$25 per person

the rich heritage of Italy has inspired Princess Cruises® from the beginning

The detail of Italian craftsmanship has been reflected in the ships we've built as well as our culinary offerings through a history of authentic Italian executive chefs and recipes. The latest evolution of the Sabatini's menu features antipasti, fresh handmade pastas and main courses designed to showcase Italian culinary techniques and the flavors of the Mediterranean

SOUP / SALAD *(choose one)*

Grana Padano Cheese Fondue (V)
celery, foraged mushrooms, toasted hazelnuts

Escarole & Celery Salad (V)
pear, orange zest

Begin your experience at Sabatini's with selections from our chefs' repertorio

STUZZICHINO DELLA CASA

Appetizer of the House

warm rustic whole-wheat loaf, tuscan zonzelle filled with roasted tomato & bell pepper passata, prosciutto crudo, extra virgin olive oil, balsamic vinegar

ANTIPASTI *(choose one)*

Fried Zucchini & Yellow Squash

topped with smoked scamorza cheese and drizzled with olive oil, comes with toasted house-made crostini

Grilled Lamb Skewers*

marinated with oregano & extra virgin olive oil, served with artichoke & black olive relish atop arugula leaves

Roasted Bell Peppers

tossed with capers and anchovies marinated in garlic, parsley & lemon juice, dressed with basil vinaigrette

Princess Favorites antipasti are a selection of our most popular Italian appetizers

Italian Meats & Olives Platter

mortadella, salami, mostarda di frutta and olives

Deep-fried Calamari

crisp and lightly battered with tangy lemon garlic aioli for dipping

Burrata Cheese & Tomato (V)

cow's milk burrata on fresh tomato slices finished with balsamic vinegar reduction

Cover charge of \$25/person includes one selection from each course.

(V) Vegetarian option



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Our rustic pastas are inspired by fresh Italian flavors and ingredients

Olive oil, Italian cheeses and mushrooms are favorites, but non-traditional herbs – like mint and marjoram – also give recipes a contemporary flair

FRESH PASTA

made daily (choose one)

Seafood Linguine

classic Mediterranean flavors are a perfect match for prawns and clams tossed with marjoram-infused long pasta, artichoke pesto and prized ligurian olive oil

Roasted Lamb Tortelloni

pasta speckled with fresh mint filled with tender roasted lamb and broccoli rabe in a peppery cheese sauce featuring Italy's pecorino crosta nera

Beef Pappardelle

wide ribbon buckwheat pasta and hearty nebbiolo wine-braised beef cheek ragu

Porcini Mushroom Risotto Ⓥ

vialone nano rice, the ideal variety for risotto, absorbs the earthy flavor of mushrooms along with white wine, butter and parmesan

Fresh pasta from our Princess Favorites collection

Linguine Carbonara

pancetta, egg yolks and a blend of castelrossa, fontina & parmesan cheeses

Spaghetti Pomodoro

with your choice of house-made beef & pork meatballs, meat sauce or Italian sausage

Trattoria Oven-baked Trio

traditional lasagne bolognese, chicken parmesan and 3-cheese ziti (ricotta, mozzarella & pecorino romano)

More of Princess's Executive Chefs hail from Italy than from any other nation

They have shared their favorite onboard preparations and treasured family recipes from their distinctive Italian regions

SECONDI PIATTI

(choose one)

Mediterranean Seafood Parcel

grouper, shrimp, scallops, black mussels, clams wrapped in parchment and delicately steamed in fish stock along with sliced potato and wine-poached artichoke

Sole Piccata

lightly breaded filets with capers and parmesan atop rosemary polenta and finished with herbed olive oil

Prosciutto-wrapped Pork Tenderloin

stuffed with parmesan and fresh sage, served with crispy roasted rosemary potatoes

Lemon & Rosemary Chicken Scaloppine

with grilled asparagus, rosemary sauce, parsley pesto and creamy mashed potatoes

Eggplant Parmigiana Ⓥ

hand-breaded eggplant cutlets sautéed in olive oil, baked in marinara sauce and topped with mozzarella

Veal Marsala

sautéed veal slices with mushrooms and marsala wine sauce

Cover charge of \$25/person includes one selection from each course. Please enjoy any additional pasta or main course for \$10 each.

Ⓥ Vegetarian option

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.

