



STARTERS

Zuppa Del Giorno - (soup of the day) please refer to specials board	9.00
Garlic Bread - (4 per serve) continental bread infused with garlic butter	5.00
Garlic Cheese Bread - (4 per serve) continental bread infused with garlic butter & mozzarella cheese	7.50
Herb Bread (4 per serve) continental bread infused with extra virgin oil with Tuscany mixed herbs	6.00
Chips - bowl chips of served with tomato sauce	7.50
Antipasto - assorted cold meats, cheeses, olives, roasted eggplants, roasted capsicums and marinated mushrooms served with toasted bread	One person 12.50 Two people 21.50
Bruschetta #1 - wood oven bread topped with tomato, basil, garlic, extra virgin olive oil (3 per serve)	8.20
Bruschetta #2 - wood oven bread topped with roast capsicum, roast eggplant artichoke, oregano, extra virgin oil (3 per serve)	10.50
Bruschetta #3 - wood oven bread topped with marinated tomato, bocconcini cheese, basil, extra virgin oil (3 per serve)	9.50
Schiacciata #1 - pizza base topped with garlic, rosemary, extra virgin oil (12 inch)	9.80
Schiacciata #2 - pizza base topped with diced tomato, kalamata olives, basil pesto (12 inch)	12.50
Schiacciata #3 - pizza base topped with prosciutto, bocconcini, oregano, garlic, extra virgin Olive oil (12 inch)	15.00

SALADS

Mediterranean - mixed lettuce, tomato, cucumber, fetta, Spanish onion, Kalamata olives, flat leaf parsley & olive oil	14.50
Caesar - cos lettuce tossed with grilled bacon, shaved parmesan, anchovies, home made Caesar dressing topped with a poached egg plus croutons	16.50 With chicken extra 2.50
Warm Chicken - marinated chicken on salad of mixed lettuce, tomato, cucumber, Spanish onion, red capsicum, chef's special dressing	17.90
Sabatini Salad - roast potatoes, fresh tomatoes, Spanish onions, marinated button mushrooms in a special chefs dressing	16.50

KIDS CORNER

Spaghetti Bolognese - spaghetti tossed with rich meaty bolognese sauce	7.50
Schnitzel - meat or chicken schnitzel served with chips & tomato sauce	9.50
Chicken Nuggets - home made chicken nuggets served with chips & tomato sauce	9.50

PIZZA 12" AVAILABLE

Gluten free pizza available \$3.50 extra	
Margherita - fresh tomato & basil	15.50
Meat Lovers - prosciutto, ham, salami & bacon	17.80
Vegetarian - roast capsicum, roast eggplant, mushroom, onion, olives, artichoke & bocconcini	18.50
Al Mare - fresh tomato, prawns, calamari, mussels & anchovies	19.50
Piccante - hot salami, capsicums, olives & chilli	16.80
Sabatini - prosciutto, roast eggplant, bocconcini & rocket	18.50
Calzone Rustico - ham, cheese, salami, mushroom, capsicum, & olives topped with bolognese or napoletana sauce	18.50

MAINS

Surf & Turf - char grilled fillet steak topped with creamy pepper prawns on a bed of sweet potato mash served with seasonal vegetables	28.80
Filetto di Manzo ai Ferri - 300gm grilled black Angus eye fillet with onion & red wine jam sauce served with roast potatoes & broccoli	32.90
Parmigiana - tender crumbed chicken breast or veal topped with napoletana sauce, cheese served with chips & salad	21.50
Pollo Involtini - chicken roll with sun dried tomato, asparagus, Camembert cheese in a white wine cream sauce served on a bed of sweet mash potato, spinach and crusty bread	21.50
Pollo Principessa - chicken breast pan fried infused with ham, asparagus, mozzarella cheese in a white wine cream sauce served with seasonal vegetables	22.80
Veal Saltimbocca - tender veal medallions pan fried with sage, cream topped with prosciutto & bocconcini served with seasonal vegetables	21.50
Veal Scallopini - tender veal medallions pan fried with a creamy mushroom sauce served with seasonal vegetables	21.50
Salt & Pepper Squid - tender calamari tube dusted in a chef's special mixed salt & pepper blend served with garden salad, home made tartare sauce and a wedge of lemon (optional served with chips extra \$3.50)	21.50
Garlic Prawns - served with creamy garlic parsley sauce on a bed of aborio rice with a side salad	28.50
Gamberi Sabatini - large prawns served with olive oil, capers, garlic, oregano, diced tomatoes on a bed of aborio rice with a side salad	30.90
Frutti Di Mare - (fritto misto) a selection of seafood, crumbed & served with home made tartare, chips & salad	24.80

RISOTTO

Risotto alla Zucca - aborio rice tossed with oven roasted pumpkin, fresh diced tomato, spring onion, pine-nuts with basil pesto, parmesan in a white wine cream sauce	21.80
4 Seasons - aborio rice tossed with oven roasted pumpkin, artichoke, roast eggplant, capsicum, diced tomato, spring onion in a cream, white wine sauce	21.80
Al Mare - aborio rice tossed with SA seafood & shellfish in a rose sauce	23.50

PASTA CHOICE OF SPAGHETTI, PENNE, LINGUINE, FETTUCINE

<i>Entree deduct \$2.00 Gluten free penne, spaghetti \$2.50 extra</i>	
<i>CHOICE OF Spaghetti, Penne, Fettucine, Linguine (Gnocchi, Spinach & Ricotta Ravioli, \$2.00 EXTRA)</i>	
Linguine Zingarella - capsicums, onions, broccoli, basil, prawns, chilli, honey, white wine	23.80
Linguine al Melanzane - fresh roma diced tomato, roasted eggplant, Italian sausage, chilli, basil	22.90
Con Pollo - chicken, broccoli, semi-dried tomato in a light cream sauce	19.80
Putanesca - spring onions, capers, olives, capsicums, hot chilli & white wine finished with dash of napoletana sauce (anchovies optional)	18.90
Marinara - SA seafood & shellfish, garlic & parsley in fresh diced tomato sauce	24.80
Granchi - crab, garlic & parsley in a fresh diced tomato sauce	23.50
Boscaiolo - porcini mushrooms, onions, roast capsicums sautéed in olive oil with a touch of diced tomato	19.80
Carbonara - bacon, cream, cracked pepper, egg & parmesan cheese	18.90