



We offer the finest selection of wine and beer.



SABATINO'S
LIDO SHIPYARD SAUSAGE COMPANY
Fine Dining
Welcome to Sabatino's

You are about to experience a type of cuisine not known of in this Country.

As you know, we are famous for our unique sausage started by the Sabatino Family in Sicily in 1864. This sausage is blended with a special goats milk cheese from Sicily. The natural moisture from the cheese makes this lean meat juicy and flavorful. All our food is prepared Sicilian style, fresh to your order. You will find all of our food of an extreme excellence. We serve award winning Caesar salad and the most delicious of soups.

We hope your dinner will be a great experience. We encourage you to share this experience with your family and close friends.

Try our Italian style brunch from 8:30 until 1:00 P.M. Saturday and Sunday.

We also have fresh sausage to take home.

*“Knowing you can't believe what you hear, read and sometimes even see, you can believe what you taste.”
Sabatino Ognibene, 1864*

Specialized Catering!!

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Champagne Brunch
Saturday and Sunday
8:30 A.M.- 1:00 P.M.

CHAMPAGNE BRUNCH

Saturday & Sunday
8:30 A.M. - 1:00 P.M.

Assorted brunch served with home style potatoes or pasta Marinara, Italian style toast and complimentary fresh fruit plate. We use only the freshest eggs and herbs.

Chilled Bottle of Champagne at Table....\$21.95

BREAKFAST

S.O.S. - Sausage on a Shingle	\$10.50
<i>Our famous homemade Italian sausage blended in a delicious cream sauce over a toasted baguette</i>	
Sausage Benedict/Eggs Benedict	\$12.95
<i>Two homemade Italian sausage patties, poached eggs on toasted English muffins topped with our homemade Hollandaise sauce</i>	
Eggs Italiano	\$10.95
<i>Fresh homemade sausage sauteed with bell peppers, onions, olives, capers and blended with scrambled eggs and special spices</i>	
Eggs-In-A-Whole	\$11.95
<i>Two farm fresh eggs fried to perfection and grilled with our homemade thick eggbread. Potatoes included</i>	
Sicilian Frittate Di Salsiccia	\$11.95
<i>Thick open faced Italian omelet with sauteed Italian Sausage, pan fried potatoes, pimentos, sweet onion, mushrooms and Romano cheese</i>	
New York Steak and Eggs	\$17.95
<i>Seasoned New York strip grilled to perfection with two eggs (any style)</i>	
Grilled Ham Steak and Eggs	\$11.95
<i>Delicious smoked ham delicately grilled and served with two eggs (any style) and home style potatoes</i>	
Italian Sausage, Grilled Ham or Smoked Bacon Omelet	\$11.95
<i>Choice of sweet or spicy Italian sausage, or smoked ham, or bacon blended with three cheeses and folded with eggs</i>	
Traditional Sicilian Four Cheese Omelet	\$11.95
<i>Special imported Italian cheeses made from goats milk, eggs and topped with Greek Feta cheese</i>	
Chili Cheese Omelet	\$10.95
<i>Homemade spicy sausage chili topped with a three cheese blend and folded in a delicious omelet</i>	
Mushroom and Cheese Omelet	\$10.95
<i>Sauteed sliced mushrooms, garlic and herbs, melted three cheese and fluffy eggs</i>	
Omelet Primavera	\$11.95
<i>Our homemade Italian omelet with garden fresh vegetables topped with a special blend of cheese</i>	
Fried Spaghettini Pasta	\$10.95
<i>Pan fried pasta crispy with eggs and spinach, fresh herbs glazed and topped with Greek Feta cheese</i>	
Milazzo - Huevos Rancheros	\$10.95
<i>Fresh tortillas, eggs over easy, topped with homemade salsa</i>	

DINNER MENU

SEAFOOD SPECIALITIES

Pesce Fresco Del Giorno (Fresh Fish of the Day)	Market Price
Pesce Misto	\$26.95
<i>Fresh tiger shrimp, scallops, fresh cockle clams, fresh mussels and fresh fish in a natural sauce with fresh tomatoes and herbs, served on a bed of Linguini</i>	
Scampi Dello Chef	\$24.95
<i>Fresh jumbo shrimp sauteed in garlic, fresh herbs, white wine, lemon, mushrooms and sun-dried tomatoes in a light butter sauce</i>	
Scampi Quo Vadis	\$24.95
<i>Fresh jumbo shrimp with onions, fresh garlic, fresh roma tomatoes and black olives, served on a bed of rigatoni in a light seafood marinara sauce</i>	
Capellini Scampi al Pesto Genovese	\$27.95
<i>Chefs signature dish- Jumbo prawns sauteed in garlic and white wine with a creamy homemade pesto sauce, topped with sun dried tomatoes and roasted pine nuts over a bed of angel hair pasta</i>	

POLLO

Pollo Marsala	\$17.95
<i>Double boneless breast of chicken sauteed with onion, fresh garlic, mushrooms with dry marsala wine in a homemade demi glace sauce, included pasta and fresh vegetables</i>	
Pollo Arrabiata	\$17.95
<i>Our fiery fresh tomato sauce, add fresh mushrooms, sun-dried tomatoes, black olives and marinara. Includes pasta and fresh vegetables</i>	
Pollo Sabatino	\$21.95
<i>Double breast of chicken rolled and stuffed with Italian rice, wild rice, sun-dried tomatoes, dry porcine mushrooms in a light mushroom sauce. Served with pasta and fresh vegetables</i>	
Double Boneless Breast Salsiccia	\$24.95
<i>Grilled and then baked, stuffed with our sausage, spinach and ricotta cheese blend served over fettucine in a light mushroom marsala sauce</i>	

VITELLO & MANZO

Veal Piccata	\$23.95
<i>Veal scallopini sauteed in fresh butter, white wine, lemon and capers</i>	
Veal Porcini	\$24.95
<i>Finest quality milk-fed veal pounded thinly, sauteed in fresh butter garlic, dry porcini mushrooms, wild mushrooms and shallots in Madeira wine sauce</i>	
Veal Saltimbocca	\$26.95
<i>Sauteed veal slices topped with imported Prosciutto, sage and imported Fontina cheese in a light wine sauce</i>	
New York Pizzaiola	\$28.95
<i>Aged prime angus beef loin charred and topped with fresh tomatoes, capers, black olives, and natural juices</i>	
Dinner Split Charge	\$6.00

DINNER MENU

SABATINO'S SPECIALTIES

- Pizza Sabatino**..... \$17.95
"Fresh pizza dough rolled out topped with homemade sauce and mozzarella cheese"
Build your own, choice of toppings, \$1 each
- "World Famous" Sizzling Sausage Platter** \$19.95
Secret family recipe of homemade low-fat Italian sausage, grilled, and served with sauteed bell peppers, onions and a side of pasta marinara
- "World Famous" Sizzling Turkey Sausage Mild** \$19.95
Side of pasta marinara & Sauteed peppers & onions

PASTA SABATINO

- Linguini, Rigatoni, Penne Rigate or Spaghettini**
With Sabatino's homemade marinara sauce \$12.95
With fresh to order bolognese sauce..... \$15.95
- Homemade Cheese Ravioli**.....\$15.95
Stuffed blend of Italian cheese, spinach, marinara sauce and alfredo sauce
- Stuffed Pasta Roll**\$15.95
Lasagna noodle rolled and stuffed with sausage blended with ricotta cheese, topped with marinara sauce and a lace of alfredo sauce
- Fettucini Alfredo**\$15.95
Finest quality heavy cream reduced with pecorino romano and tossed with egg noodles
- Penne Ognibene**.....\$16.95
Sauteed chicken breast, spinach, capers, rosa sauce and sun-dried tomatoes
- Homemade Sausage Ravioli**\$17.95
Pasta squares stuffed with our sausage blended with ricotta cheese and topped with marinara, alfredo and bell pepper sauce
- Baked Mostaccioli**.....\$16.95
Spicy or sweet sausage, marinara sauce and melted mozzarella cheese
- Capellini Arrabiata**\$15.95
Spicy, fresh tomato sauce and angel hair pasta
- Mostaccioli Caprese**.....\$18.95
Aglione olio, fresh diced roma tomatoes topped with Greek feta and provolone cheese
- Linguini Aglio Olio**.....\$15.95
Extra virgin olive oil, fresh garlic, herbs and Pecorino romano cheese.
- Porcini Mushroom Ravioli**.....\$19.95
Homemade raviolis served in a light wild mushroom marsala sauce, fresh spinach and a touch of cream
- Cannelloni Alfredo**\$17.95
Roasted veal, sausage and ricotta cheese stuffed into crepe's and baked
- Fettucini Primavera**.....\$17.95
Garden fresh vegetables in a delicious cream sauce
- Linguini Carbonara**.....\$18.95
Sauteed onions, prosciutto, smoked ham, white wine and cream sauce
- Tortellini en Panne**.....\$21.95
Cheese filled pasta rings tossed in a special cream sauce in a pastry shell
- Linguini Vongole**\$21.95
Fresh cockle clams sauteed in olive oil, fresh garlic and herbs in a red, natural or cream sauce
- Capellini Sabatino**.....\$23.95
Fresh tiger shrimp, fresh scallops, rosa cream sauce
- Linguini Polpette di Zucchini**....\$19.95
Aglione olio style with fresh tomatoes sauteed zucchini, fresh basil, homemade mini meatballs and topped with grated parmesan cheese

BRUNCH

- Smoked Bacon and Eggs** \$11.95
Butcher cut smoked bacon (4 slices), 2 farm fresh eggs (any style)
- Grilled Hot Ham Capicola and Eggs** \$10.95
Grilled imported hot ham Capicola patties, 2 farm fresh eggs (any style) with home style potatoes
- Italian Sausage and Eggs** \$10.95
Our homemade Italian sausage, 2 farm fresh eggs (any style) with our home style potatoes
- Diced Imported Genoa Salami, Mortadella and Capicola** \$10.95
Diced imported Genoa salami, Mortadella, Capicola sauteed and scrambled with farm fresh eggs, potatoes and onions
- Sausage In A Blanket** \$11.95
2 Pancakes stuffed with our famous sausage and topped with maple syrup and butter
- French Toast**..... \$8.95
Fresh baguette dipped in home style batter, grilled, sprinkled with powdered sugar, topped with fresh strawberries and served on a hot plate
- Pancakes**..... \$7.95
Homemade buttermilk pancakes, maple syrup, served on a warm plate

FRUIT PLATTER

- Assorted fresh fruit - in season** \$7.50

SIDE ORDERS

- Italian Sausage (sweet or spicy)** \$4.50
- Chef's Cut Smoked Bacon** \$4.95
- Grilled Smoked Ham** \$5.50

BEVERAGES

- Espresso, Cappuccino** \$2.95
- Coffee, Hot Tea, Ice Tea, Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer, Orange Juice** \$2.50

*We are not responsible for lost or stolen items.
We reserve the right to refuse service.*

- Corkage Fee**..... \$22.00

LUNCH MENU

LIDO SAUSAGE COMPANY APPETIZERS

“World Famous”

Sizzling Sausage Platter \$13.95

Homemade family recipe of grilled Italian sausage served with sauteed peppers and onions

Shipyard Steamers \$12.95

Fresh steamed clams, butter, garlic in our special broth, and garlic bread

Fresh Steamed Mussels \$12.95

Green and black mussels, sauteed garlic, fresh tomato and white wine

Grilled Calamari Steak Limone...\$12.95

Piccata style, sun dried tomato, garlic, fresh herbs and garnish

Homemade Sausage Paté en

Crostini.....\$7.95

Toasted croutons rounds topped with a blend of our spicy sausage and cream cheese spread

Antipasta Plate \$10.95

Assorted Italian deli meats, imported provolone, olives, pepperoni over tossed exotic greens

Bufala Mozzarella Platter \$11.95

Fresh cheese, sliced tomatoes, sweet basil and basted with virgin olive oil and lemon

Chopped Salad Bowl \$9.95

add Chicken, Ham, or Turkey .. \$13.95

Iceberg lettuce tossed with cucumbers, tomatoes, garbanos, onions, rice wine vinaigrette topped with feta cheese

SPECIALTY SALADS AND HOMEMADE SOUPS

Caesar Salad.....\$6.95 (single) \$10.95

Award-winning dressing, chilled Romaine hearts tossed to order, served on a chilled platter

Greek Salad Sabatino\$7.95 (single)\$11.95

Our outstanding Caesar topped with Greek feta cheese, Calamata olives, tomato wedges and homemade croutons

Exotic Mixed Greens-

Italian Dressing.....\$5.95 (single)\$9.95

Delicate baby greens tossed and garnished fresh tomato and topped with pepperoncini

Topped With:

Grilled Chicken Breast..... \$14.95

Grilled Alaskan Halibut..... \$17.95

Marinated Calamari Steak..... \$14.95

Chicken Soup - Sabatino \$10.95

Fresh chicken breast in our homemade broth with the freshest of assorted vegetables

Tortellini Soup..... \$9.95

Cheese stuffed pasta rings, fresh spinach, herbs and chicken broth

Homemade Cream Soups..... \$7.95

Made fresh daily - large bowl

Solid Albacore Tuna Salad \$13.95

Chunk white tuna, Romaine hearts, tomatoes, fresh lemon, side of Italian dressing

Pasta Salad Fruit and Cheese \$13.95

Delicious assorted fruits platter, homemade pasta salad and provolone cheese

Albacore Mixed Tuna Salad \$12.95

White tuna blended with celery, onions, capers, lemon, light dressing

DINNER MENU

SPECIALTY SALADS

Exotic Mixed Green Salad..... Platter \$11.95

With our homemade Italian dressing Individual \$7.95

Caesar Salad - Award Winning Dressing..... Platter \$12.95

Our signature salad of chilled romaine hearts tossed to order with homemade Caesar dressing..... Individual \$8.95

Bufala Mozzarella Platter \$13.95

Fresh Mozzarella, roma tomatoes, fresh sweet basil basted with virgin olive oil and lemon

Greek Salad..... Platter \$14.95

Our delicious Caesar topped with Greek feta cheese, calamata olives, tomato wedges..... Individual \$9.95

Proscuito Melon..... \$16.95

Fresh cantaloupe wedges wrapped with imported Italian cured ham

Grilled Chicken Caesar..... \$18.95

Grilled, seasoned chicken breast sliced and served over our famous Caesar salad

Grilled Calamari Steak Exotic Greens \$19.95

Marinated calamari seasoned and grilled served over our exotic Greens

Grilled Fresh Salmon and Mixed Greens\$22.95

Delicate wild salmon lightly marinated grilled and served over exotic greens

Grilled Alaskan Halibut Limone\$23.95

Served on a bed of exotic greens topped with sun dried tomato, capers, lemon herbs and olive oil

SIDE ORDERS

Sabatino Homemade Italian Sausage (spicy or sweet) \$6.95

Sabatino Homemade Italian Turkey Sausage (mild) \$7.95

Grandma’s Meatballs \$7.95

Fresh ground sirloin, marinara sauce

Pasta Marinara \$7.00

Fettucini Alfredo \$9.00

Olive oil and garlic \$8.00

Large side of marinara sauce \$2.50

OVEN BAKED & VEGETARIAN

Eggplant Parmesan \$16.95

Marinara sauce and imported cheeses lightly breaded and baked

Manicotti Marinara.....\$16.95

Crepe stuffed with ricotta cheese, spinach, marinara and a lace of alfredo sauce

Lasagna al Forno\$17.95

Vegtable lasagna with ricotta and spinach and four imported cheeses, topped with marinara and alfredo sauce

DINNER MENU

APPETIZERS

Fresh Sautéed Mushrooms \$11.95

In garlic butter, Marsala wine sauce

Sausage Stuffed Mushrooms.... \$11.95

Jumbo caps filled with a blend of spinach, ricotta, sausage and romano cheese served in a delicate cream sauce

Steamed Mussels Livornese..... \$15.95

Fresh greens and black mussels, sauteed garlic, fried tomatoes and white wine

“Shipyard Steamers” \$18.95

Fresh, steamed clams, butter, tons of garlic, beer... served with garlic bread

Scampi Sauté..... \$19.95

Jumbo shrimp, sauteed lemon, fresh garlic, herbs, mushrooms, sun-dried tomato light butter sauce on a bed of angel hair pasta

Mozzarella Cheese Bread..... \$6.95

Fresh Garlic Bread \$4.95

ANTIPASTA

“World Famous”

Sizzling Sausage Platter.....\$18.95

Secret family recipe of homemade low-fat Italian sausage grilled. Served with sauteed onions and peppers

Sausage Paté on Crostini.....\$10.95

Grilled spicy sausage, cream cheese and Pecormio spread on seasoned croutons

Roasted Peppers & Provolone..\$13.95

Grilled, marinated pimentos & aged auricchio cheese on a bed of exotic greens

Grilled Eggplant Marinated

Vegetables.....\$14.95

Served on a bed of fresh greens, assorted eggplant, zucchini, artichokes, peppers, and olives

Antipasta Misto.....\$18.95

Imported cold cuts, aged provolone cheese garnish; sm. \$13.95 marinated vegetables

DELICIOUS HOMEMADE SOUPS

Country Minestrone Soup (generous bowl).....\$8.95

Stracciatella Soup - Italian wedding specialty (Served Friday & Saturday only).....\$9.95

Tortellini Soup - Cheese stuffed, fresh spinach, chicken broth.....\$12.95

Our homemade chicken broth with fresh cheese tortellinis, fresh spinach, fresh sweet basil, herbs, and spices served in a large bowl

Fresh Chicken Soup - Sabatino Specialty.....\$14.95

A Sabatino specialty. Fresh boneless breast of chicken sauteed with onions, garlic, fresh vegetables, broccoli, carrots, cauliflower and zucchini blended with our homemade broth and poured over artichoke heart in a large bowl. Made to order

LUNCH MENU

SABATINO SPECIALTIES

All lunches served with homemade cream soup

World Famous Sizzling Sausage Platter \$13.95

Low fat Italian sausage, sauteed bell peppers and onions, side of pasta

Eggs Italiano \$10.95

Italian sausage, bell peppers, onions, Giardinera blended with fresh eggs, side of pasta

SICILIAN SANDWICHES

All sandwiches served with homemade pasta salad and garnish

Homemade Italian Sausage..... (half) \$7.95

(spicy or sweet) \$10.95

Our low fat sausage, bell peppers and onions, side of marinara sauce

Italian Roast Beef.....(half) \$7.95

Fresh roasted top round of beef, au jus, bell peppers and onions..... \$10.95

Combo Sausage and Beef..... (half) \$8.95

Roast beef and sausage combo..... \$11.95

Italian Philly Steak (half) \$7.95

Grilled sliced beef, bell peppers and onion and melted mozzarella cheese \$10.95

Pollo Cordon Bleu..... \$11.95

Grilled chicken breast topped with ham and Italian cheese, garnish and bleu cheese dressing

Grilled Chicken Breast..... \$11.95

Lettuce, tomato, honey mustard

Chicken Parmesan.....\$11.95

Breaded chicken breast, marinara sauce, melted mozzarella cheese

Original Jalapeno Burger \$10.95

Sausage patty grilled, pimento slice, lettuce, tomato on a toasted bun

Traditional Hamburger..... \$8.95

Lettuce, tomato, side of dressing

Sicilian Roast Beef.....\$10.95

Oven roasted roast beef marinated in marinara sauce, topped with imported provolone cheese

Pollo Cutlet.....\$11.95

Breaded cutlet topped with red roasted peppers, basil, shaved romano cheese

SIDE ORDERS

Homemade Italian Sausage

(spicy or sweet) \$6.95

Grandma’s Homemade Meatballs \$6.95

Pasta Marinara Sauce..... \$5.95

Zesty Garlic Bread..... \$3.50

PIZZA SABATINO

Homemade Pizza \$12.95

Tasty sauce and mozzarella cheese

Create Your Own.....\$1.00 per topping

Italian sausage, pepperoni, mushrooms, bell peppers, onions, olives, fresh tomato

LUNCH MENU

OVEN BAKED - VEGETARIAN

Manicotti Marinara.....\$10.95

Crepe stuffed with ricotta cheese, spinach, fresh herbs, marinara sauce and a lace of alfredo

Eggplant Parmesan\$10.95

Lightly breaded eggplant, baked in marinara sauce and topped with mozzarella cheese

Lasagna al Forno\$12.95

Vegetarian lasagna with ricotta, spinach and four imported cheeses, marinara and alfredo sauce

Homemade Cheese Ravioli.....\$11.95

Blend of four imported cheeses, spinach and baked in marinara sauce, touch of alfredo sauce

POULTRY AND SEAFOOD

Pollo Limone\$12.95

Piccato style, lemon, white wine, butter and capers herbs, garlic and sun dried tomatoes

Pollo Marsala.....\$12.95

Double chicken breast, fresh mushroom marsala wine sauce

Pollo Parmesan\$13.95

Served with pasta and vegetables

Linguini Vongole\$13.95

Fresh cockle clams, sauteed in olive oil, fresh garlic, herbs in a natural or red sauce

Cappelini Scampi Saute\$16.95

Jumbo shrimp, sauteed garlic, mushrooms, and sun dried tomato over angel hair pasta

Fresh Salmon Filet Dijon\$17.95

Fresh king salmon, white wine mustard sauce and capers

Linguini Pescatore\$19.95

Seafood medley of shrimp, scallops, calamari, clams, and mussels in a seafood marinara sauce

Grilled Alaskan Halibut Limone\$19.95

Bed of fettucini, fresh vegetable lemon; capers, sun dried, tomatoes in a piccanta sauce

LUNCH MENU

FAMILY DELICATESSEN SANDWICHES

All lunches served with fresh pasta salad, garnish

Italian Submarine Specialty.....\$7.95 (half) \$10.95

Imported Italian cold cuts, sharp provolone cheese, lettuce, tomato, vinegar, olive oil, oregano

Oven Roast Turkey Breast Avocado\$7.95 (half) \$10.95

Lettuce, tomato, lite dressing, oven roasted roll

Grilled Eggplant and Roasted Peppers.....\$7.95 (half) \$10.95

Italian dressing and Feta cheese, lettuce, tomato, and pimento

Grilled Ham and Cheese.....\$7.95 (half) \$10.95

Smoked ham, cheddar cheese, honey mustard, lettuce and fresh tomato

Caprese Sandwich.....\$12.95

Fresh bafala, roma tomatoes, fresh basil and imported prosciutto ham, finished with a drizzle of extra virgin olive oil

Sabatino Tuna Melt.....\$11.95

Blended tuna in a roll topped with Italian cheese and baked - delicious!

PASTA SABATINO

Rigatoni and Sausage.....\$10.95

Pasta tubes with homemade marinara sauce and Italian sausage

Spaghetti and Meatball\$10.95

Thin pasta with marinara and family recipe, homemade meatball

Linguini Aglio Olio\$9.95

Olive oil, garlic, fresh basil and Pecorino Romano cheese

Cappelini Arrabiata\$10.95

Spicy fresh tomato sauce tossed with angel hair pasta

Mostaccioli Caprese\$11.95

Olive oil, garlic, fresh tomato, basil, Greek feta and sharp provolone cheese

Baked Mostaccioli.....\$11.95

Spicy or sweet sausage, mushrooms, marinara and melted mozzarella cheese

Fettucini Alfredo\$10.95

Egg noodles, tossed with heavy cream and Pecorino Romano

Homemade Sausage Ravioli\$11.95

Served with three sauces, alfredo, rosa bell pepper and marinara

Canneloni Alfredo\$11.95

Crepe stuffed with roasted sausage blended with ricotta cheese topped with alfredo sauce dash of marinara sauce

Stuffed Pasta Roll\$12.95

Lasagna noodle rolled and stuffed with sausage, blended with ricotta cheese topped with marinara and a lace of alfredo sauce

