



SABATINO'S
LIDO SHIPYARD SAUSAGE COMPANY

AFTER DINNER MENU

DESSERT WINES

Blandy's 5 year old Alvada Madeira

Lovely dark brown color. Christmas spice and lime character on the nose..... \$ 7.00
Strong alcohol with good balance and good length.

Graham's Six Grape Port

Concentrated black-ruby color and the aromas of ripe plums, dark cherries and briar fruits..... \$ 9.00
A very fresh style.

Graham's 20 year Tawny

Dark amber color with caramel and nutty tones on the nose. Velvety and rich on the..... \$ 14.00
palate, the finish is very long with a hint of orange zest and rich raisins.

JUST DESSERTS

After Dark in a Blanket

Homemade crepe stuffed with vanilla bean ice cream, with three homemade toppings: \$ 12.95
hot fudge, strawberry sauce and fresh zabione cream.

Tiramisu (Pick Me Up)

Lady finger wafers dipped in a blend of Espresso and three special liquors, layered \$ 7.95
with fresh mascarpone cheese filling and topped with homemade whipped cream and fresh shaved chocolate.

Sabatino Cheesecake

"Light and creamy" special blend of cream cheese and sour cream, whipped smooth \$ 7.95
with vanilla and orange flavor. Graham cracker, brown sugar and fresh walnut crust.

Cannoli

Italian homemade pastry shell filled with sweet ricotta cheese, Bleeded with four \$ 6.95
liquors, topped with fresh pistachios and powdered sugar.

Ice Creams

Vanilla Bean..... \$ 4.95

Italian Spumoni..... \$ 5.95

Homemade Toppings: Hot Fudge, Strawberry Sauce or Fresh Zabione Cream..... \$ 1.50 each