



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

Newport Beach  
Chicago

**You are about to experience a type of cuisine not known of in the 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.

**Specialized Catering!!**

We also have fresh sausage to take home.

251 Shipyard Way  
Newport Beach, California 92663

(949)723-0621

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

**DINNER MENU**

**APPETIZER'S**

**Fresh Sauteed 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, fresh tomatoes and white wine.*

**'Shipyard Steamers'.....\$17.95**  
*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 .....\$17.95**  
*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 Pecorino spread on seasoned croutons.*

**Roasted Peppers & Provolone.....\$12.95**  
*Grilled, marinated pimentos & aged auricchio cheese on a bed of exotic greens.*

**Grilled Eggplant Marinated Vegetables .....\$13.95**  
*Served on a bed of fresh greens, assorted eggplant, zucchini, artichokes, peppers, and olives.*

**Antipasta Misto..... Lg. \$17.95**  
**..... Sm. \$11.95**  
*Imported cold cuts, aged provolone cheese garnish; 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..... \$11.95**  
*Our homemade chicken broth with fresh cheese tortellini's, fresh spinach, fresh sweet basil, herbs, and spices served in a large bowl.*

**Fresh Chicken Soup - Sabatino Specialty..... \$13.95**  
*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.*

## DINNER MENU

### SPECIALTY SALADS

- Exotic Mixed Green Salad** .....Platter \$10.95  
*With our homemade Italian dressing* .....Individual \$6.95
- Caesar Salad - Award winning Dressing** .....Platter \$11.95  
*Our signature salad of chilled romaine hearts tossed to order with  
homemade Caesar dressing* .....Individual \$7.95
- Bufala Mozzarella Platter** ..... \$12.95  
*Fresh Mozzarella, roma tomatoes, fresh sweet basil basted with virgin olive oil and lemon.*
- Greek Salad**.....Platter \$13.95  
*Our delicious Caesar topped with Greek feta cheese, calamata olives,  
tomato wedges* .....Individual \$8.95
- Proscuito Melon**..... \$15.95  
*Fresh cantaloupe wedges wrapped with imported Italian cured ham.*
- Grilled Chicken Caesar**..... \$17.95  
*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** .....\$20.95  
*Delicate wild salmon lightly marinated grilled and served over exotic greens.*
- Grilled Alaskan Halibut Limone** .....\$22.95  
*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** ..... \$5.95
- Fett Alfredo** ..... \$7.50
- Olive oil and garlic** ..... \$6.95
- Large side of marinara sauce** ..... \$2.50

### OVEN BAKED & VEGETARIAN

- Eggplant Parmesan** .....\$16.95     **Manicotti Marinara**.....\$16.95  
*Marinara sauce and imported cheeses*     *Crepe stuffed with ricotta cheese, spinach,  
lightly breaded and baked.*     *marinara and a lace of alfredo sauce.*
- Lasagna al Forno** ..... \$16.95  
*Vegetable lasagna with ricotta and spinach and four imported cheeses, topped with  
marinara and alfredo sauce.*

## DINNER MENU

### SABATINO'S SPECIALITIES

#### **Pizza Sabatino..... \$16.95**

*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**

*Secret family recipe of homemade low-fat Italian sausage, grilled, and served with sauteed bell peppers, onions and a side of pasta marinara .....*

**\$19.95**

#### **“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.....\$14.95**

*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.*

#### **Fettuccine Alfredo .....\$15.95**

*Finest quality heavy cream reduced with pecorino romano and tossed with egg noodles.*

#### **Penne Ognibene.....\$15.95**

*Sauteed chicken breast, spinach, capers, rosa sauce and sun-dried tomatoes.*

#### **Homemade Sausage Ravioli .....\$16.95**

*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.....\$17.95**

*Aglio 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.....\$18.95**

*Homemade raviolis served in a light wild mushroom marsala sauce, fresh spinach and a touch of cream.*

#### **Cannelloni Alfredo .....\$16.95**

*Roasted veal, sausage and ricotta cheese stuffed into crepe's and baked lace of marinara sauce*

#### **Fettuccine Primavera .....\$17.95**

*Garden fresh vegetables in a delicious cream sauce.*

#### **Linguini Carbonara .....\$17.95**

*Sauteed onions, proscuito, smoked ham, white wine and cream sauce.*

#### **Tortellini en Panna.....\$20.95**

*Cheese filled pasta rings tossed in a special cream sauce in a pastry shell.*

#### **Linguini Vongole .....\$20.95**

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

#### **Capellini Sabatino .....\$22.95**

*Fresh tiger shrimp, fresh scallops, rosa cream sauce.*

#### **Linguini Polpette di Zucchini.....\$18.95**

*Aglio olio style with fresh tomatoes sauteed zuchimi, fresh basil, homemade mini meatballs and topped with grated pamesan cheese.*

## DINNER MENU

### SEAFOOD SPECIALITIES

**Pesce Fresco Del Giorno (Fresh Fish of the Day) .....Market Price**

**Pesce Misto ..... \$25.95**

*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.*

**Scampi Dello Chef..... \$23.95**

*Fresh jumbo shrimp sauteed in garlic, fresh herbs, white wine, lemon, mushrooms and sun-dried tomatoes in a light butter sauce.*

**Scampi Quo Vadis ..... \$23.95**

*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.*

**Capellini Scampi al Pesto Genovese ..... \$26.95**

*Chef's 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.*

### POLLO

**Pollo Marsala..... \$17.95**

*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.*

**Pollo Arrabiata ..... \$17.95**

*Our fiery fresh tomato sauce, add fresh mushrooms, sun-dried tomatoes, black olives and marinara. Includes pasta and fresh vegetables.*

**Pollo Sabatino..... \$21.95**

*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.*

**Double Stuffed Chicken Breast Salsiccia.....\$23.95**

*grilled and then baked, stuffed with our sausage, spinach and ricotta cheese blend served over fettucine in a light mushroom marsala sauce.*

### VITELLO & MANZO

**Veal Piccata ..... \$22.95**

*Veal scallopini sauteed in fresh butter, white wine, lemon and capers.*

**Veal Porcini ..... \$23.95**

*Finest quality milk-fed veal pounded thinly, sauteed in fresh butter garlic, dry porcini mushrooms, wild mushrooms and shallots in Madeira wine sauce.*

**Veal Saltimbocca ..... \$25.95**

*Sauteed veal slices topped with imported Prosciutto, sage and imported Fontina cheese in a light wine sauce.*

**New York Pizzaiola ..... \$25.95**

*Aged prime angus beef loin charred and topped with fresh tomatoes, capers, black olives, and natural juices.*

**Dinner Split Charge..... \$6.00**