

Sabatini's Italian Trattoria

Drink Menu

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COCKTAILS

Mixing of drinks dates back to time immemorial, but the modern cocktail trend really took off in the 1950's. The Italian sense of fashion and design has added to its glamor. Italy innovated new beverage recipes and contributed to the ritual of cocktail preparation, including service in uniquely shaped glasses.

ICONIC ITALIAN

Americano | Gaspare Campari, Caffè Campari Bar

Campari, Sweet Vermouth, club soda 7.75

Negroni Sbagliato | Milan, Italy

Sparkling Wine, Campari, Sweet Vermouth 8.25

Cardinale | Excelsior Hotel, Rome

Hendrick's Gin, Campari, Dry Vermouth 8.75

Angelo Azzurro | 1950, Italy - variation of the Blue Lagoon

Tanqueray No 10 Gin, Cointreau, Blue Curacao 8.75

Godfather | a Marlon Brando favorite

Johnnie Walker Red Scotch, Amaretto di Saronno 7.75

MODERN DAY ITALY

Boulervardier

a modern day twist on the Negroni this variation

swaps out gin for Bourbon 7.75

Funky Diva Caipirinha

LeBlanc Cachaca, Aperol, Grand Marnier, Prosecco,

blood orange, simple syrup 8.25

Vesper Martini

Tanqueray No. 10, Stolichnaya Vodka, Lilet Blanc,

lemon peel 8.25

Campari Punch (Serves 8)

Campari, Grappa, Prosecco, red currant juice,

pomegranate molasses, lemon & orange slice 6.25



PROSECCO COCKTAILS

Made from Glera (formerly known as Prosecco) Grapes, the name is derived from the Italian village of Prosecco near Trieste in the North of Italy.

Bellini | Giuseppe Cipriani, Harry's Bar Venice

Prosecco, peach puree 10

Aperol Spritz | Habsburg, Veneto (Italy)

Aperol, Prosecco, soda water 7.75

Rossini | named after Italian Composer Gioachino Rossini

Prosecco, strawberry puree 7.50

HISTORY OF LIMONCELLO

Produced along the Amalfi Coast and the Islands of Capri and Ischia, this potent liqueur encapsulates the essence of the Mediterranean, and is Italy's 2nd most popular. Traditionally, it is served after dinner or with dessert, chilled, in a slender cordial glass.

Limoncello

A natural liqueur that has been crafted by prized, handpicked Sfusato lemons infused immediately, so their freshness and flavor is delivered in every bottle 7

Liquore di Mandarini

This fragrant and well balanced liqueur is infused with fresh picked mandarins of Sorrento. Its delicate and distinctive flavor makes it the perfect after dinner drink 7

Liquore di Noci

The finest Sorrento walnuts, traditionally picked on June 24 (the day of St. John) are long-infused to create this beautiful and totally unique liqueur. 7

CHAMPAGNE & SPARKLING WINE

Nicolas Feuillatte Brut Chouilly, France 60

Veuve Clicquot Brut Reims, France 89

Domaine Chandon Brut Cuvée Napa Valley, California 38

Villa Sandi Prosecco Veneto, Italy 34

WHITE WINE

Anthilia Donnafugata Sicilia, Italy 8 / 36

Coppo "La Rocca" Gavi Monterotondo Di Gavi, Italy 34

Ruffino Orvieto Classico Umbria, Italy 29

Pinot Grigio, Danzante Delle Venezie, Italy 8 / 32

Ferruccio Sgubin Sauvignon Blanc, Friuli, Italy 3 / 32

RED WINE

Zeni Valpolicella, Valpolicella, Italy 28

Amarone Classico, Valpolicella, Italy 59

Marchesi de Frescobaldi Chianti Castiglioni,
Toscana, Italy 8 / 32

Ruffino Chianti Ducale Riserva, Toscana, Italy 42

Marchesi De' Frescobaldi Rosso Di Montalcino,
Toscana, Italy 49

Giordano "Tradizione" Barolo, Piemonte, Italy 12 / 45

Ferruccio Sgubin Schioppettino, Friuli, Italy 10 / 40

Luce Della Vite Montalcino-Toscana, Italy 115

Tenuta Dell'Ornellaia Bolgheri-Toscana, Italy 240

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