

*Conveniently delivering your Sabatino's favorites  
to suburban pick-up locations!*

Order by  
5 PM on  
Tues. Mar. 30

## **GLYNDON**

**Pick-Up Date: Wednesday, March 31**

*Orders MUST be in by 5 PM on Tuesday, March 30*

**Pick-Up Time/Location: 4-5:30 PM at**

**Sacred Heart Parish in Glyndon**

**63 Sacred Heart Lane, Glyndon, MD 21071**

**PLEASE ORDER EARLY! WE WILL CUT ORDERS OFF  
BEFORE THE DEADLINE IF WE REACH CAPACITY.**

### **3 EASY STEPS TO SAB'S IN THE SUBURBS**

1. Check out our Sab's in the Suburbs Spring Menu to see what you would like to order.
2. Call **410-727-2667** and mention "Sab's in the Suburbs." Place your order and pay over the phone.
3. On the pick-up date, pull up, pick up your order and in no time at all, you'll be enjoying a delicious Sabatino's dinner at home!

**ALL ITEMS WILL BE FULLY COOKED AND COOLED PRIOR  
TO PICK-UP. THEY WILL BE READY TO BE RE-HEATED OR  
REFRIGERATED WHEN YOU GET HOME.**

**Special thanks to the Sacred Heart Parish for  
providing a safe pick-up space!**

**A \$5.00 charge per order will be added and donated in  
full back to Sacred Heart for their support.**

## Salads & Appetizers

**Garden Salad** ..... \$7.50

A generous sized traditional garden salad served with our famous House Dressing.  
+ *Vinaigrette or French dressing available upon request.*

**Bookmaker Salad** ..... Large \$14.25 ..... Small \$11.50

A traditional garden salad topped with lightly seasoned shrimp, provolone cheese, Genoa salami, hard-boiled egg, olives, red onions, tomato and pepperoncini with our delicious House Dressing on the side.  
+ *Extra House Dressing \$.75 each*

**Caesar Salad** ..... \$10.25

Fresh romaine lettuce tossed with seasoned croutons in a traditional Caesar dressing with fresh grated Parmesan cheese.  
+ *Add Grilled Chicken \$3.00 or Add Shrimp \$5.25*

**Caprese Salad** ..... \$11.25

Imported fresh mozzarella with tomatoes topped with virgin olive oil and fresh basil.

**Garlic Bread** ..... \$7.00

Italian bread topped with Sabatino's Award Winning blend of butter, fresh garlic, grated cheese and fresh spices.  
+ *"Both Sides" add \$1.00*

**Sautéed Sausage & Green Peppers** ..... \$11.25

Local sweet Roma sausage sautéed with fresh green peppers.

## Pasta Entree's

**Lasagna** ..... \$17.00

Homemade pasta ribbons layered with house made tomato sauce, ricotta and mozzarella cheeses, ground veal, salami & mushrooms.

**Gnocchi** ..... \$15.75

Homemade ricotta cheese dumpling served with your choice of Tomato or Marinara Sauce.  
+ *Baked - tossed with mozzarella, provolone & Parmesan \$19.00*

**Baked Rigatoni** ..... \$18.00

Imported Italian semolina rigatoni tossed with mozzarella and provolone cheeses, topped with homemade tomato sauce and grated Parmesan cheese and baked.

**Penne Vodka . . . . . \$17.50**

Imported penne pasta served in a creamy blend of tomato sauce and cheese with a hint of vodka.  
+ *add Chicken \$3.00 or add Shrimp \$5.25*

**Spaghetti with Meatballs or Meat Sauce . . . . . \$15.75**

A traditional Italian favorite!

**Penne Marinara, Oil & Garlic or Tomato Sauce . . . . . \$14.75**

Imported Italian semolina penne pasta with your choice of sauce.  
+ *Marinara and Oil & Garlic are vegan. Choose Gluten Free penne pasta + \$2.00*

**Fettuccine Alfredo . . . . . \$17.25**

Thinly sliced homemade pasta ribbons is a rich, creamy Alfredo Sauce.  
+ *Add Grilled Chicken + \$3.00 or Add Shrimp +\$5.25*

**Tortellini in Tortellini Sauce . . . . . \$17.25**

Doughnut shaped pasta stuffed with meat and cheese served in a rich tomato cream sauce with ground veal, peas, carrots, mushrooms and onions.

## *Meat, Poultry and Seafood Entrees*

**Chicken, Veal or Pan-Fried Shrimp Parmigiana . . . . . \$21.50**

Your choice lightly breaded and pan-browned, topped with melted mozzarella cheese and tomato sauce.

+ *\$2.00 for Veal Parmigiana or +\$3.45 for Pan-Fried Shrimp Parmigiana*  
*Served with a side salad with House Dressing or spaghetti with tomato sauce.*

**Chicken or Veal Francese . . . . . \$21.50**

Your choice lightly breaded and pan browned topped with delicious homemade white wine sauce with a hint of lemon and prosciutto.

+ *\$2.00 for Veal Francese*  
*Served with a side salad with House Dressing or spaghetti with tomato sauce.*

**Chicken Lynn . . . . . \$23.00**

Bite-sized pieces of boneless breast of chicken sautéed with mushrooms, green peppers and onions served in your choice of house made marinara or our delicious homemade white wine sauce.

+ *Served with a side salad with house dressing or spaghetti with tomato sauce.*

**Chicken alle Marche . . . . . \$21.50**

Rigatoni pasta topped with bite-sized pieces of boneless chicken breast and freshly steamed broccoli in a rich, creamy Alfredo Sauce.

+ *Served with a side salad with House Dressing*

**Shrimp Fra Diavolo** ..... \$23.75  
Tender shrimp sautéed in a moderately spicy house made Marinara Sauce served over a generous portion of spaghetti.

**Shrimp Renato Dinner** ..... \$24.50  
Tender shrimp butterflied and broiled in a sauce of white wine, brandy and lemon topped with melted mozzarella cheese and prosciutto.  
*+ Served with a side salad with House Dressing or a side order of spaghetti with tomato sauce.*

*Children's Menu*     \$8.95

INCLUDES ENTRÉE AND CHOCOLATE BROWNIE

**Spaghetti with Meatballs or Meat Sauce**

**Rigatoni with Tomato Sauce or Alfredo Sauce**

**Penne with Melted Butter**

**Chicken Tenders with French Fries**

**Fried Mozzarella Sticks**

THE PORTION SIZE OF THE ITEMS ON THIS MENU IS INTENDED FOR CHILDREN UNDER 10.

*Desserts*

**Cannoli** ..... \$7.50  
A delicious blend of ricotta cheese and confectioner's sugar with chocolate chips in a homemade pastry shell.

**Tiramisu** ..... \$7.50  
Ladyfingers drenched in coffee liqueur topped with sweet, creamy mascarpone cheese.

**Cheesecake** ..... \$7.50  
Creamy New York style cheesecake with a graham cracker crust.

**Chocolate Mousse Cheesecake** ..... \$7.50  
An Oreo cookie crust topped with layers of chocolate cheesecake and rich, silky smooth milk and white chocolate mousse, topped with chocolate ganache.

**White Chocolate Raspberry Cheesecake** ..... \$7.50  
A graham Cracker crust topped with creamy white chocolate cheesecake infused with raspberry sauce, topped with with whipped cream and white chocolate shavings.

**Check out our exclusive Sab's in the Suburbs  
discounted bottled wines!**

## EXCLUSIVE WINE SPECIALS

Sab's in the Suburbs Customers Only

### **Bin # 105 - Chianti D.O.C.G., Ruffino, Tuscany**

Full-bodied and well-structured with fruity flavors and a long finish.

Regular Price: \$24.00      Promotional Price: \$18.00

### **Bin # 223 - Pinot Noir, Robert Mondavi, California**

Aromas of dark plums, blackberries, and cherries. A complex wine with medium body and tannins.

Regular Price: \$28.00      Promotional Price: \$21.00

### **Bin # 108 - Villa Antinori Toscana, Tuscany**

Light-bodied and fruity, fresh, and supple

Regular Price: \$41.00      Promotional Price \$31.00

### **Bin # 217 - Sauvignon Blanc, Angeline, Sonoma**

With fresh topical aromas, citrus zest, and subtle savory notes of lemongrass, this wine is an easy drinker with a round, creamy palate and a lingering, ripened fruit finish.

Regular Price: \$24.00      Promotional Price: \$18.00

### **Bin # 216 - Chardonnay, Kendall Jackson**

Fresh crisp, clean soft finish. A very nicely proportioned wine.

Regular Price: \$31.00      Promotional Price: \$24.00

### **Bin # 203 - Pinot Grigio, Santa Margherita, Trentino**

A lovely dry white wine with a clean, intense aroma and an appealing flavor of Golden Delicious apples. Santa Margherita's Pinot Prigio is a wine of great personality and versatility.

Regular Price: \$50.00      Promotional Price: \$37.00

Please order wine by Bin Number.

Call 410-727-2667 to order.