

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

Order by
5 PM on
Mon. May 24

GLYNDON

Pick-Up Date: Tuesday, May 25

Orders MUST be in by 5 PM on Monday, May 24

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.