

# SABBIA

## ITALIAN SEASIDE RESTAURANT BY BIRRERIA ON THE ROOF

High above the hot pavement of Fifth Avenue, Eataly's Italian Seaside pop-up restaurant, SABBIA – sand in English – features delicious, easy-to-eat (even with your hands!) coastal fare and an endless list of refreshing summer wines, cocktails and beers.

From *piadina romagnola* and *bombette pugliesi* to Island Creek Oysters and local swordfish, SABBIA features the best of the Mediterranean coasts' summer delicacies for you to enjoy in an informal, laid-back environment.



## SALUMI

### AFFETTATI MISTI 25

**MORTADELLA · 8**  
Levoni, Mantova

**CACCIATORINI · 9**  
Salumeria Biellese, New York

**COPPA · 8**  
Salumeria Biellese, New York

**SPECK · 8**  
Recla, Alto-Adige

**PROSCIUTTO SAN DANIELE  
AGED 24 MONTHS · 8**  
DOK Dall'Ava, Friuli-Venezia Giulia  
*Breezes from the Adriatic Sea and the mountains blend to make San Daniele, a designated area in Friuli, the perfect place to age prosciutto.*

## FORMAGGI

**3 FOR 13 | 5 FOR 17**  
Served with Apricot Mostarda

**RAGUSANO · 8**  
Cow | Aged 1 Year | Firm, Savory,  
Spicy, Sweet | Siracusa, Sicily

**CACIOCAVALLO · 8**  
Cow | Aged 1 Year | Savory, Vegetal,  
Smoke, Herb, Fruity, Lactic Tang  
Irpinia, Campania

**PIAVE · 8**  
Cow | Aged 180 Days | Firm,  
Straw-Colored, Grainy, Sweet, Nutty  
Lattecusche Sca, Veneto

**GORGONZOLA DOLCE · 8**  
Cow | Aged 50 Days | Soft, Creamy,  
Tangy | Arrigoni, Piemonte

**FIORE SARDO · 8**  
Sheep | Aged 6 Months | Firm, Salty,  
Caramel, Apple Fruit Finish | Sardegna

*This Pecorino cheese is the "flower of Sardegna," a southern region known for its wild, untouched nature.*

## PIADINA

**PIADINA CRUDO · 16**  
DOK Dall'Ava Prosciutto San Daniele  
& Stracchino, Served with  
Arugula Salad

**PIADINA COTTO · 16**  
Prosciutto Cotto from Emilia  
Romagna & Fontina from Valle  
d'Aosta, Served with Arugula Salad

*Inspired by the cuisine of the Riviera Romagnola, a beautiful coast in northeastern Italy, this pressed flatbread sandwich is perfect for a day on the beach.*

## SPIEDINI

**GAMBERETTI ALLA BAGNARA · 9**  
Seared Shrimp with Oregano, Parsley,  
Garlic & Lemon Zest

*The bright flavors that flood this dish were inspired by Bagnara, a seaside town in southern Calabria.*

**ZUCCHINE ALLA GRIGLIA · 5**  
Grilled Zucchini with Extra Virgin  
Olive Oil & Thyme

**SALSICCIA E CIME DI RAPA · 10**  
Sweet Italian Sausage  
with Broccoli Rabe

**MANZO E BAGNA CAUDA · 8**  
Grilled Snake River Wagyu Beef with  
Seasoned Olive Oil

**MOZZARELLA · 7**  
Housemade Mozzarella with Almonds,  
Basil & Roasted Tomatoes

## OYSTER BAR

**OSTRICHE\* · 18 1/2 DOZEN | 33 DOZEN**  
Daily Selection of Sweet, Sustainable  
& Briny East Coast Oysters  
on the Half Shell

*Island Creek Oysters, a sustainable farm anchored in Duxbury Bay, MA, sends us a daily selection of fresh oysters.*



## ANTIPASTI

**BURRO E ACCIUGHE · 12**  
Grilled Sourdough Bread with  
Trickling Springs Creamery Butter  
& Salted Anchovies

**INSALATA D'ORZO ESTIVA · 12**  
Orzo with Roasted Tomatoes,  
Capers, Grilled Onions,  
Artichoke & Preserved Tuna

**SCAROLA CON FINOCCHIO  
E PARMIGIANO REGGIANO® · 14**  
Escarole with Fennel, Shaved  
Parmigiano Reggiano® &  
Lemon Vinaigrette

**QUAGLIA ALLA PIASTRA CON  
FAVE E CARCIOFI · 17**  
Seared Quail with Fava Beans,  
Artichokes, & Guanciale

**FRITTO MISTO ALLA LIGURE · 24**  
Assorted Fried Seafood Ligurian Style

**BOMBETTE · 15**  
Grilled Bensmiller Farm Pork  
Shoulder Stuffed with Caciocavallo  
& Fried Rosemary

*Traditional to southern Italy, these "small bombs" explode with each cheese-and-herb filled bite.*

## PASTA

**CASARECCE CON PESTO  
DI CIME DI RAPA · 16**  
Afeltra Casarecce with Broccoli Rabe  
Pesto & Pecorino Romano

**GNOCCHI AL POMODORO · 16**  
Housemade Gnocchi with Tomato,  
Basil & Extra Virgin Olive Oil

**FUSILLI ALLO SCOGLIO · 21**  
Gragnano Fusilli with Local Squid,  
Gulf Shrimp, Little Neck Clams,  
Tomato & White Wine

*In this dish, fresh seafood floats in waves of pasta, much like lo scoglio, or "rock in the sea."*

## SECONDI

**BRANZINO ALLA PIASTRA · 21**  
Seared Branzino Fillet with  
Fennel, Capers, Orange &  
Castelvetrano Olives

**POLPO ALLA GRIGLIA · 27**  
Grilled Octopus with Cannellini Beans,  
Red Onions & Aceto Balsamico

**MELANZANE ALLA GRIGLIA · 25**  
Marinated and Grilled Eggplant  
with Couscous, Roasted Tomatoes,  
Pine Nuts, Golden Raisins & Mint

**INSALATONA · 24**  
Gem Lettuce with Olives, Pickled  
Radishes, Grilled Zucchini, Hard  
Boiled Egg, & Tuna Belly Poached  
in Extra Virgin Olive Oil

**TAGLIATA DI MANZO\* · 32**  
Grilled Wagyu Bohemian Steak with  
Arugula & Parmigiano Reggiano®

**POLLO E FREGOLA · 26**  
Seared Cascun Farm Chicken  
Thighs with Fregola, Marjoram  
& Lemon

**PESCE SPADA ALLA BECCAFICO · 27**  
Grilled Local Swordfish Stuffed with  
Breadcrumbs, Garlic, Onions, Raisins,  
Green Olives & Lemon, Smothered in  
Extra Virgin Olive Oil & Fresh Herbs

*For centuries, Sicilian cooks have met fishermen at the docks before sunrise to barter over the freshest catch for this beloved dish.*

## CONTORNI

**VERDURE DEL MERCATO · 8**  
Braised Market Greens with  
Extra Virgin Olive Oil

**OLIVE · 8**  
House Marinated Olives

**PATATE · 8**  
White Wine Poached Fingerling  
Potatoes with Oregano

Please inform your server of any allergies or dietary restrictions.

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

La mancia negli Stati Uniti è necessaria, bisogna lasciare dal 18% al 20% del totale, a meno che non siate stati trattati male, in questo caso vi preghiamo di dircelo. In the US, leaving a tip is customary, typically, 18 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.