



*Prepare for
yummy*

CELEBRATING
10th
ANNIVERSARY

AMELIA  ISLAND
RESTAURANT WEEK 2018

JANUARY 19-28

AMELIAISLAND.COM/YUMMY

SABBIA

—
DINNER

TWENTY-ONE DOLLARS

Per Person

Appetizer Choices

Grape Leaves

Stuffed with Rice | Hummus for Dipping

Beef Keftedes

Greek Meatball | Harissa Aioli

Chick Pea Fritters

Cucumber Yogurt Sauce Tzatziki

Entrée Choices

Chicken Schawarma

Marinated 24 hours in Cumin, Cardamom, Sea Salt and Greek Oregano | Served with Saffron Rice and Harissa Aioli

Flounder Amalfi Style

Sautéed with Tomato, Olives, Capers and Garlic | Served Over Couscous

Pork Souvlaki

Marinated Skewers of Pork Tenderloin, Grilled | Served Over Chickpea and Raisin Couscous

Dessert Choices

Classic Baklava

Phyllo Dough | Walnuts | Honey

Sfogliatella

*Italian Puff Pastry Stuffed with
Sweet Ricotta Citrus Filling*



AMELIA  ISLAND
RESTAURANT WEEK

Cannot be combined with any other discount. Tax and gratuity not included.

SABBIA

LUNCH

TWELVE DOLLARS

Per Person

Entrée Choices

Lamb & Beef Gyro

Grilled Pita with Lettuce, Tomato and Harissa Aioli

Chicken Souvlaki

Marinated with Lemons, Mediterranean Spices, Skewered & Grilled | Served on Pita with Lettuce, Tomato & Cucumber Yogurt Tzatziki Sauce

Mahi-Mahi Taco

Grilled Mahi-mahi, Tomato, Lettuce and Kalamata Olives with Harissa Aioli

Side Choices

Greek Salad

Romaine, Tomato, Cucumber, Olives and Feta

Tabouli

Bulgur Wheat, Tomato and Cucumber, Marinated in Lemon Juice, Extra Virgin Olive Oil and Fresh Herbs

Aegean French Fries

Tossed with Crumbled Feta Cheese and Greek Oregano

Drink Choices

Any Fountain Drink or Iced Tea



AMELIA  ISLAND
RESTAURANT WEEK