

Sages Restaurant

LUNCH Tuesday - Friday 11:30 - 2

DINNER Tuesday - Sunday 4:30 - Last Pickup 8:30

STARTERS

Signature Tomato Soup - Bowl \$8

Bruschetta - Served with toasted ciabatta bread \$10
Additional serving of toast \$3

Signature Spicy Shrimp Tower - Prawns sautéed in white wine, garlic and piled high \$15

Caprese - Fresh sliced roma tomatoes and fresh mozzarella, with balsamic vinegar, olive oil, oregano and fresh basil \$13

SALADS

Sages Salad - Baby mixed greens with dried cran-raisins, candied walnuts and Gorgonzola cheese, tossed in olive oil and balsamic \$8

Authentic Greek Salad - English cucumbers, red onion, calamata olives, roma tomatoes in olive oil, fresh lemon juice, oregano and feta cheese \$9

Classic Caesar - Romaine, croutons and shaved Parmesan in Bart's homemade dressing \$8

Mixed Greens - Tossed with cucumbers and fresh roma tomatoes in a light vinaigrette \$7

Classic Caesar (Entree Size) - with Wild Salmon \$20 with Grilled Chicken Breast \$16

PASTA / RAVIOLI

Wife's Favorite - Penne, shitakes, sundried tomatoes with garlic and basil in our signature pink sauce topped with grilled chicken breast \$18

Sages Homemade Gnocchi - Mini dumplings from scratch, made from Yukon potatoes served with Italian sausage and basil in our signature pink sauce \$19

Linguine Rustica - With Italian sausage, white mushrooms, roasted red peppers, roma tomatoes, basil, garlic and white wine in marinara sauce \$19

Mediterranean Penne - Calamata olives, roma and sundried tomatoes, artichoke hearts, shitake mushrooms and capers in white wine and garlic, topped with feta \$16

Penne Arrabbiata - Penne in a spicy red sauce with garlic, olive oil and red chili peppers \$14

Smoked Salmon Linguini - In a cream sauce with smoked Salmon, red onion, basil, garlic and capers \$19

Jumbo Portabella Ravioli - Stuffed with Italian cheese and finished in garlic, white wine, tomatoes and basil \$17

Jumbo Cheese Ravioli - In our signature pink sauce with sun-dried tomatoes \$14

Lobster Ravioli - Stuffed with real Lobster and Ricotta, finished in lemon, garlic, white wine, dill and cream \$21

Shrimp Scampi - Wild Prawns (5) over Linguini, in white wine, lemon butter garlic sauce, red pepper flakes & parsley \$21

Beef Tortellini - In a garlic cream sauce with parmesan, lemon and parsley \$14

Sausage Linguine - Italian sausage served over Linguine in Gorgonzola sauce \$17

ENTREES

These dishes are served with fresh Veggies and Chefs Potatoes

Lemon Herb Chicken - Breast of chicken, Italian parsley and dill in lemon butter sauce \$19

Wild Salmon - Pan seared in creamy sauce with sundried tomatoes, basil, garlic, white wine and lemon \$26

Pork Saltimbocca - Thinly sliced tenderloin, pan seared with sage and prosciutto, finished in Marsala cream sauce \$22

Bart's Signature Chicken - Stuffed with spinach and goat cheese, topped with sweet Marsala mushroom sauce \$24

Filet Mignon - 8oz center cut topped with port and peppercorn sauce \$38

DESSERT

Barts Baileys Walnut Cake - Sponge cake spiked in Baileys Liqueur with a cream layer then covered in walnuts \$9

Chocolate Decadence - Rich in smooth in texture, spiked with rum and topped with Raspberry Puree \$7

Signature Tiramisu - Lady Finger Cookies and real whipped cream layered and spiked with coffee liqueur \$8

Gelato - Espresso Chocolate Flake
1 Scoop \$4 2 Scoops \$7