

Happy New Years

3 Course ~ \$60 per person

**** Sages Salad** - Baby mixed greens with dried cran-raisins, candied pecans, and gorgonzola cheese, tossed in Extra Virgin Olive Oil and balsamic vinegar

**** Classic Caesar** - Served with croutons, shaved parmesan, and tossed in our homemade Caesar dressing

****Barts Potato Leek Soup** - Made from scratch

(Except for Linguini, entrees come with Chefs Potatoes and Fresh Veggies)

**** Wild Salmon Portuguese** - With artichokes, roma tomatoes, capers, and calamata olives in garlic white wine and basil

**** Veal Medallions** - With wild mushrooms, garlic, white wine, fresh herbs and finished with a touch of cream

**** Spicy Double Cut Pork Chop** - Topped with chilled basil puree

**** Stuffed Chicken Breast** - Filled with spinach, prosciutto, and smoked mozzarella in a creamy Marsala sauce

Seafood Linguine - Salmon, prawns, scallops and clams in white wine, garlic, basil, and a touch of homemade marinara

**** Chocolate Decadence** - Rich and smooth in texture, spiked with rum and topped with raspberry puree

Signature Tiramisu - Ladyfinger cookies and real whipped cream layered and spiked with coffee liquor

**** Pistachio Cherry Ice Cream** - With Chocolate pieces, made fresh from a local dairy

**** Espresso Gelato** - With Chocolate Flakes

**** Gluten Free Options**

These items are already GF or can be prepared GF. Please tell your waiter if you are GF.