

DINNER

STARTERS and SALADS

Artesian Bread - Enjoy a complimentary serving, each additional serving \$4

Signature Tomato Soup - Cup \$7 Bowl \$10

Bart's Famous Clam Chowder - Cup \$9 Bowl \$12

Bruschetta - Served with toasted ciabatta bread \$14

Burrata Cheese – Olive oil, basil, balsamic drizzle \$15

Additional serving of toast \$3

Additional serving of Artesian Bread \$3

Signature Spicy Shrimp Tower - Prawns sautéed in white wine, garlic and piled high \$20

Manila Clams - Fresh clams sautéed with garlic and white wine \$18

Caprese - Fresh sliced roma tomatoes and fresh mozzarella, with balsamic vinegar, olive oil, oregano and fresh basil \$15

***Classic Caesar** - Romaine, croutons and shaved Parmesan in Bart's homemade dressing \$12

Mixed Greens - Tossed with cucumbers and fresh roma tomatoes in a light vinaigrette \$10

***Classic Caesar (Entree Size)** - with Wild Salmon \$28
with Grilled Chicken Breast \$21

Sages Salad - Baby mixed greens with dried cran-raisins, candied walnuts and Gorgonzola cheese, tossed in olive oil and balsamic \$12

Authentic Greek Salad - English cucumbers, red onion, calamata olives, roma tomatoes in olive oil, fresh lemon juice, oregano and feta cheese \$12

PASTA and RAVIOLI

Wife's Favorite - Penne, cremini mushrooms, sundried tomatoes with garlic and basil in our signature pink sauce topped with grilled chicken breast \$23

Sages Homemade Gnocchi - Mini dumplings from scratch, made from Yukon potatoes served with Italian sausage and basil in our signature pink sauce \$24

Linguine Rustica - With Italian sausage, white mushrooms, roasted red peppers, roma tomatoes, basil, garlic and white wine in marinara sauce \$24

Mediterranean Pasta - Penne, calamata olives, roma and sundried tomatoes, artichoke hearts, cremini mushrooms and capers in white wine and garlic, topped with feta \$20

Penne Arrabbiata - Penne in a spicy red sauce with garlic, olive oil and red chili peppers \$17

Smoked Salmon Linguini - In a cream sauce with smoked Salmon, red onion, basil, garlic and capers \$25

Jumbo Portabella Ravioli - Stuffed with Italian cheese and finished in garlic, white wine, tomatoes and basil \$19

Jumbo Cheese Ravioli - In our signature pink sauce with sun-dried tomatoes \$18

Lobster Ravioli - Stuffed with real Lobster and Ricotta, finished in lemon, garlic, white wine, dill and cream \$27

Shrimp Scampi - Wild Prawns (5) over Linguini, in white wine, lemon butter garlic sauce, red pepper flakes & parsley \$26

ENTREES - These dishes are served with fresh Veggies and Chefs Potatoes

Bart's Signature Chicken - Stuffed with spinach and goat cheese, topped with sweet Marsala mushroom sauce \$30

Wild Salmon - Pan seared in creamy sauce with sundried tomatoes, basil, garlic, white wine and lemon \$32

Lemon Herb Chicken - Breast of chicken, Italian parsley and dill in lemon butter sauce \$26

Pork Saltimbocca - Thinly sliced tenderloin, pan seared with sage and prosciutto, finished in Marsala cream sauce \$29

****Filet Mignon** - 8oz center cut topped with port and peppercorn sauce \$51

Chicken Gorgonzola - Breast of chicken smothered in rich Gorgonzola sauce and button mushrooms \$28