

STARTERS and SALADS

Ciabatta Bread - Enjoy a complimentary basket, each additional basket \$3

Signature Tomato Soup - Cup \$5 Bowl \$8

Bart's Famous Clam Chowder - Cup \$7 Bowl \$10

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

White Bean Hummus - Served with toasted pita bread \$8
Additional serving of Pita \$2

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

Manila Clams - Fresh clams sautéed with garlic and
white wine \$15

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

***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

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



PASTA and 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 Pasta - 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

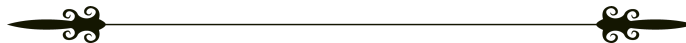
Smoked Salmon Linguini - In a cream sauce with smoked
Salmon, red onion, basil, garlic and capers \$19

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



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 \$24

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

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

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

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

Chicken Gorgonzola - Breast of chicken smothered in
rich Gorgonzola sauce and button mushrooms \$21