

DINNER

STARTERS and SALADS

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

Signature Tomato Soup - Cup \$6 Bowl \$9

Bart's Famous Clam Chowder - Cup \$8 Bowl \$11

Bruschetta - Served with toasted ciabatta bread \$12
Additional serving of toast \$3

White Bean Hummus - Served with toasted pita bread \$9
Additional serving of Pita \$2

Signature Spicy Shrimp Tower - Prawns sautéed in white wine,
garlic and piled high \$16

Manila Clams - Fresh clams sautéed with garlic
and white wine \$16

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 \$22
with Grilled Chicken Breast \$18

Sages Salad - Baby mixed greens with dried cran-raisins,
candied walnuts and Gorgonzola cheese,
tossed in olive oil and balsamic \$9

Authentic Greek Salad - English cucumbers, red onion,
calamata olives, roma tomatoes in olive oil,
fresh lemon juice, oregano and feta cheese \$10

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 \$19

Sages Homemade Gnocchi - Mini dumplings from scratch,
made from Yukon potatoes served with Italian sausage
and basil in our signature pink sauce \$21

Linguine Rustica - With Italian sausage, white mushrooms,
roasted red peppers, roma tomatoes, basil,
garlic and white wine in marinara sauce \$20

Mediterranean Pasta - Penne, calamata olives, roma and
sundried tomatoes, artichoke hearts, cremini mushrooms
and capers in white wine and garlic, topped with feta \$17

Penne Arrabbiata - Penne in a spicy red sauce with garlic,
olive oil and red chili peppers \$15

Smoked Salmon Linguini - In a cream sauce with smoked
Salmon, red onion, basil, garlic and capers \$21

Jumbo Portabella Ravioli - Stuffed with Italian cheese and
finished in garlic, white wine, tomatoes and basil \$18

Jumbo Cheese Ravioli - In our signature pink sauce
with sun-dried tomatoes \$15

Lobster Ravioli - Stuffed with real Lobster and Ricotta,
finished in lemon, garlic, white wine, dill and cream \$23

Shrimp Scampi - Wild Prawns (5) over Linguini, in white wine,
lemon butter garlic sauce, red pepper flakes & parsley \$22

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 \$27

Wild Salmon - Pan seared in creamy sauce with sundried
tomatoes, basil, garlic, white wine and lemon \$28

Lemon Herb Chicken - Breast of chicken, Italian parsley and
dill in lemon butter sauce \$22

Pork Saltimbocca - Thinly sliced tenderloin, pan seared with
sage and prosciutto, finished in Marsala cream sauce \$25

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

Chicken Gorgonzola - Breast of chicken smothered in
rich Gorgonzola sauce and button mushrooms \$24

To help manage the ongoing extra expenses due to Covid-19, there is a \$1.00 temporary surcharge per person.
Thank you for understanding.