

# DINNER

## STARTERS and SALADS

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

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

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

**Bruschetta** - Served with toasted ciabatta bread \$14  
Additional serving of toast \$3

**White Bean Hummus** - Served with toasted pita bread \$10  
Additional serving of Pita \$2

**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 \$27  
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 \$22

**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 \$23

**Mediterranean Pasta** - Penne, calamata olives, roma and  
sundried tomatoes, artichoke hearts, cremini mushrooms  
and capers in white wine and garlic, topped with feta \$19

**Penne Arrabbiata** - Penne in a spicy red sauce with garlic,  
olive oil and red chili peppers \$16

**Smoked Salmon Linguini** - In a cream sauce with smoked  
Salmon, red onion, basil, garlic and capers \$23

**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 \$17

**Lobster Ravioli** - Stuffed with real Lobster and Ricotta,  
finished in lemon, garlic, white wine, dill and cream \$26

**Shrimp Scampi** - Wild Prawns (5) over Linguini, in white wine,  
lemon butter garlic sauce, red pepper flakes & parsley \$25

## 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 \$28

**\*\*Filet Mignon** - 8oz center cut topped with port and  
peppercorn sauce \$49

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

ENJOY!!!