

You may add a Protein to any of our Salads or Vegetarian Pastas

Grilled Chicken Breast \$6 Wild Grilled Prawns \$2 Each Wild Pan Seared Salmon \$10



STARTERS & SALADS

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

Signature Tomato Soup

Cup \$6 Bowl \$9

Bart's Famous Clam Chowder

Cup \$8 Bowl \$11

Bruschetta

With toasted Ciabatta bread \$10

Additional servings of bread \$3

Tuscan White Bean Hummus

With toasted Pita bread \$8

Additional servings of Pita \$2

Classic Caesar - Entree Size

Romaine, croutons and shaved Parmesan tossed in

Sages homemade dressing \$10

Authentic Greek Salad - Entree Size

English cucumbers, calamata olives, red onion, roma tomatoes in olive oil, lemon juice, oregano and feta \$11

Sages Salad - Entree Size

Baby mixed greens with dried cran-raisins, candied walnuts and Gorgonzola cheese, tossed in olive oil and balsamic \$11

Caprese

Roma tomatoes and fresh mozzarella, with balsamic, olive oil, oregano and fresh basil \$12

PASTAS

Wife's Favorite - Penne, shitake mushrooms, sun-dried tomatoes sautéed with garlic and basil in our popular pink sauce topped with grilled chicken breast \$17

Mediterranean Pasta - Penne, calamata olives, roma and sundried tomatoes, artichoke hearts, shitake mushrooms and capers in white wine, garlic and topped with feta cheese \$16

Linguine Pomodoro - With roma tomatoes, garlic, touch of tomato sauce, basil and olive oil \$14

Penne Arrabbiata - Penne in a spicy red sauce with garlic, olive oil, tomatoes and red chili peppers \$13

Beef Tortellini - In a garlic cream sauce with parmesan, lemon and parsley \$14

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

Sausage Linguine - Italian sausage served over Linguine in Gorgonzola sauce \$17

Jumbo Cheese Ravioli - In our pink sauce with garlic and sun-dried tomatoes \$14

ENTREES - Served with Veggies and Chefs Potatoes

Wild Salmon Pizzaiola - Pan seared in tomato sauce, capers, garlic, oregano and white wine \$21

Chicken Marsala - Sautéed with mushrooms, sage and a touch of cream in Marsala sauce \$19

Garlic Prawns - (6) Prawns sautéed in garlic, butter and white wine \$20