



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Burrata Caponata \$19

Burrata cheese, eggplant caponata & toast points

Cream of Roasted Pepper & Spinach Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Red Snapper \$34

*white wine garlic sauce with shiitake mushrooms, diced tomatoes and fresh basil
mashed red-skin potatoes, amaretto glazed carrots*

Pork Osso Buco \$31

sherry demi-glace with caramelized onions, mashed red-skin potatoes, amaretto glazed carrots

Butternut Squash Ravioli \$28

white wine cream sauce with spinach, fresh sage and nutmeg

Chipotle Shrimp & Rigatoni \$34

*jumbo shrimp sautéed with spinach & sausage in a spicy chipotle pepper cream sauce,
tossed with fresh rigatoni pasta*

Chicken Papito \$29

*Breaded chicken cutlet topped with roasted red peppers, thinly sliced prosciutto,
melted mozzarella cheese and vodka sauce. Served with penne vodka*

Veal Cannelloni \$29

fresh pasta filled with ground veal stuffing. Baked with mozzarella cheese and vodka sauce

Hanger Steak \$37

10oz steak, creamy horseradish sauce, served with roasted red potatoes and amaretto glazed carrots

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

DESSERTS

Crème Brulee Cheesecake \$12

Apple Cinnamon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Crème Brulee \$12

Fudge Brownie with Ice Cream \$12

Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Pistachio Tartufo \$11

Pumpkin Crème Brulee \$12