

DESSERTS

Cheesecake of the Day \$13

Bread Pudding \$13

Crème Brulee \$13

Fudge Brownie with Ice Cream \$13

Chocolate Lava Cake with Ice Cream \$13

Tartufo \$12

Coffee \$4.50

Hot Tea \$4.50

Espresso \$5

Cappuccino \$6.50

Kids

(Drink Included)

Pasta with Butter, Marinara or

Vodka Sauce \$14

Macaroni and Cheese \$15

Mozzarella Sticks with Fries \$15

Chicken Fingers with Fries \$15

Cheeseburger with Fries \$15

DINNER MENU



17-15 Broadway

Fair Lawn, NJ 07410

(201) 797-0500

www.sagefairlawn.com

Hours:

Monday 4 PM – 8 PM

Tuesday 4 PM – 8 PM

Wednesday 4 PM – 8 PM

Thursday 4 PM – 8 PM

Friday 4 PM – 9 PM

Saturday 4 PM – 9 PM

Sunday 2 PM – 7:30 PM

Dinner Specials offered DAILY!

B.Y.O.B. (Bring Your Own Bottle)

**On Premise Catering Available-
Call For Details**



APPETIZERS

Prince Edward Island Mussels \$19
marinara, bianco, fradiavlo or sautéed
with prosciutto in a pink garlic sauce

Fried Calamari \$22
served with marinara sauce

Thai Calamari \$22
fried calamari tossed in a chili pepper
and ginger soy sauce. Sprinkled
with sesame seeds and scallions

Thai Shrimp \$22
fried baby shrimp tossed in a chili pepper
and ginger soy sauce. Sprinkled with
sesame seeds and scallions

Little Neck Clams \$19
steamed with garlic, and white wine

Drunken Shrimp \$20
sautéed with brandy, wild mushrooms
& a touch of cream

Eggplant Rollatini \$17
rolled with ricotta cheese, topped with
mozzarella and marinara

Burrata Cheese \$19
Served with fresh tomatoes and thinly
sliced prosciutto, basil olive oil

Crab Cakes \$20
served with mixed greens and a
horseradish dipping sauce

Broccoli Rabe and Sausage \$17
sautéed with garlic and olive oil

SOUPS & SALADS

Soup DuJour small \$6 large \$7

Onion Soup Au Gratin \$9

Warm Goat Cheese Salad \$16
mixed greens, raspberry vinaigrette,
walnuts and granny smith apples

****add grilled chicken \$8-
grilled shrimp \$16 – grilled salmon \$18****

**WE ADD A 3.5% SURCHARGE FOR
ALL CREDIT CARD PAYMENTS**

PASTA

Tuscan Ragu *signature dish* \$34
Beef short ribs and pork shoulder slow
cooked in tomato sauce with fresh
rigatoni pasta. Topped with cool ricotta
cheese and shredded aged provolone
cheese

Penne Vodka or Alfredo \$26
**with chicken \$30 **with shrimp \$34

Penne Portobello \$27
**with chicken \$31 **with shrimp \$35
tossed with garlic, olive oil, sundried
tomato, portobello mushrooms and
fresh spinach

Bowtie Florentine \$27
**with chicken \$31 **with shrimp \$35
tossed with garlic, olive oil, cannellini
beans, prosciutto and spinach

Linguine with Clam Sauce \$29
white or red

Seafood Fradiavlo over Linguine \$37
mussels, clams and shrimp simmered in
our spicy fradiavlo sauce

Mussels over Linguine \$29
marinara, bianco, or fradiavlo

Shrimp & Clams Bianco \$34
sautéed with garlic, olive oil and white
wine served over linguine

Shrimp over Bowtie Pasta \$34
with wild mushrooms, diced tomato,
scallions and brandy, finished with
a touch of cream

Diced Chicken \$29
grilled chicken breast with zucchini and
fresh tomatoes tossed in a white wine
sauce with a touch of marinara
over penne pasta

Angel Hair Pasta with Crabmeat \$34
sautéed leeks, white wine, garlic,
olive oil and a touch of marinara

Broccoli Rabe & Shrimp \$35
sautéed with garlic and extra virgin olive
oil. Served over linguine

ENTREES

STEAKS & CHOPS

NY Strip Steak \$48
***add crab cake & truffle fries \$6
***add shrimp in a green peppercorn
brandy sauce & truffle fries \$8

Sizzling Steak \$49
NY Strip served on a sizzle plate with
sautéed mushrooms and onions

Pork Chops
**single \$33 **double \$43
grilled or blackened

Pork Chops Murphy
**single \$34 **double \$44
served in a brown garlic demi-glace
sauce with mushrooms, onions, hot
cherry peppers and potatoes

VEAL

Veal Luigi \$37
topped with spinach, mozzarella and
a sundried tomato sherry wine sauce

Veal Picatta \$36
sautéed with white wine, lemon,
butter, garlic and capers

Veal Portobello \$37
topped with mozzarella and a
portobello mushroom sherry wine
sauce

Brandied Veal \$36
sautéed with shallots, diced tomato,
green peppercorns, brandy and a
touch of cream

Veal Saltimbucca \$37
topped with spinach, prosciutto,
mozzarella and a sherry wine sauce

**ALL ENTREES COME WITH
A HOUSE SALAD,
VEGETABLE AND
POTATO OR RICE PILAF**

SEAFOOD

Chilean Sea Bass \$46
broiled, served over sautéed spinach
and white cannellini beans

Shrimp Sage \$34
sautéed with fresh sage, white wine,
shiitake mushrooms and a touch of cream

Shrimp Capri \$34
sautéed with white wine,
sundried tomatoes and fresh basil

Flounder Franciase \$31
sautéed in light egg batter with white wine,
lemon, garlic and butter

Stuffed Flounder \$34
crabmeat stuffing with a white wine,
lemon and butter sauce

Sesame Encrusted Salmon \$34
served with a soy cream sauce with diced
tomato and scallions

Honey Roasted Salmon \$34
roasted golden brown with honey, served
with a Dijon mustard sauce

Salmon Griglia \$34
topped with a white wine sauce with
portobello mushrooms, sundried
tomatoes, basil and capers

CHICKEN

Balsamic Chicken \$29
sautéed with portobello mushrooms,
balsamic vinegar and scallions

Chicken Florentine \$29
topped with spinach and mozzarella, served
with a marsala wine sauce with mushrooms

Chicken Basil \$29
sautéed with white wine, tomatoes and
fresh basil

Chicken Franciase \$29
sautéed in a light egg batter with white
wine, lemon, garlic and butter

Chicken Sage \$29
sautéed with fresh sage, white wine,
shiitake mushrooms and a touch of cream

Chicken Parmesan \$28
served with linguine marinara