

DINNER MENU

DESSERTS

Cheesecake of the Day \$13

Bread Pudding \$13

Crème Brûlée \$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



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