



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$15

Prince Edward Island mussels sautéed with prosciutto in a white wine garlic sauce.
Finished with a touch of marinara

ENTREES

Seafood Risotto \$27

Shrimp, clams, and mussels served over a creamy vegetable risotto

Meatballs \$20

Homemade meatballs over linguine with marinara sauce

Broccoli Rabe & Sausage \$21

Sautéed with garlic and extra virgin olive oil, served over penne pasta

Pork Chops single \$28/double \$36

Sherry wine demi-glace with chorizo sausage and sweet peppers

Chicken Eduardo \$24

Breaded chicken cutlet topped with fresh tomato, thinly sliced prosciutto,
melted mozzarella cheese and vodka sauce. Served with penne vodka

Tuscan Ragu \$27

Beef short ribs and pork shoulder, slow cooked in tomato sauce and served over
fresh rigatoni pasta. Topped with cool ricotta cheese and shredded aged provolone cheese

NY Strip Steak & Crab Cake \$40

Served with a horseradish dipping sauce and truffle fries

NY Strip Steak & Brandied Shrimp \$41

Grilled NY strip topped with jumbo shrimp and a green peppercorn brandy sauce. Served with truffle fries

***** side of Truffle Fries \$8 *****

DESSERTS

Nutella Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Fudge Brownie with Ice Cream \$9

Tartufo \$8