



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

Onion Soup Au Gratin \$7

ENTREES

Panko Encrusted Salmon \$30

Served over a creamy seafood sauce

Shrimp Pesto \$27

Creamy pesto, diced tomatoes, shiitake mushrooms, fresh spaghetti

Veal Cannelloni \$22

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

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

Chicken Papito \$24

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

Pork Chops *single \$28/double \$36*

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$42

Served with a horseradish dipping sauce and truffle fries

Rib Eye Steak & Shrimp \$44

Grilled rib eye topped with jumbo shrimp and a green peppercorn brandy sauce. Served with truffle fries

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

DESSERTS

Cannoli Cheesecake \$9

Blueberry Bread Pudding \$9

Served warm with vanilla ice cream

Tartufo \$8

Fudge Brownie with Ice Cream \$9

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Crème Bruleé \$9