



# Dinner Specials



[www.sagefairlawn.com](http://www.sagefairlawn.com)

## APPETIZERS

**Sirloin Tips \$16**

*Sautéed with onions, mushrooms and hot cherry peppers*

**Mussels \$18**

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

**Cream of Spinach Soup** *small \$6 large \$7*

**Onion Soup Au Gratin \$8**

## ENTREES

**Nova Scotia Halibut \$36**

*White wine lemon sauce with diced tomatoes, capers and shiitake mushrooms.  
Served with rice pilaf and sautéed broccoli rabe*

**Boneless Pork Chop Saltimbucca \$29**

*Topped with spinach, prosciutto, mozzarella and a sherry wine demi-glace*

**Shrimp Pesto \$33**

*Jumbo shrimp tossed in a creamy pesto sauce with cherry tomatoes and fresh cheese tortellini*

**Veal Cannelloni \$25**

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

**Tuscan Ragu \$31**

*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 \$26**

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

**NY Strip Steak & Crab Cake \$49**

*Served with a horseradish dipping sauce and truffle fries*

**\*\*\* side of Truffle Fries \$9 \*\*\***

## DESSERTS

**Crème Bruleé Cheesecake \$11**

**Strawberry Chocolate Chip Bread Pudding \$11**

*Served warm with vanilla ice cream*

**Fudge Brownie with Ice Cream \$11**

**Chocolate Lava Cake \$11**

*Served warm with vanilla ice cream*

**Tartufo \$10**

**Pistachio Tartufo \$10**

**Crème Bruleé \$11**