

## Dinner Specials



www.sagefairlawn.com

## <u>APPETIZERS</u>

Burrata Caponata \$19

Burrata cheese, egaplant caponata & toast points

Cream of Mushroom Soup small \$6 large \$7
Onion Soup Au Gratin \$9

## **ENTREES**

Bronzini & Shrimp Picatta \$32

sautéed with white wine, lemon, garlic and capers

Grilled Salmon & Crab Cake \$38

creamy seafood sauce

Chipotle Shrimp Rigatoni \$34

jumbo shrímp sautéed with spínach & corn in a spícy chípotle pepper cream sauce, tossed with fresh rigatoni pasta

Chicken Eduardo \$29

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

Veal Cannelloni \$29

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

Hanger Steak \$36

1002 steak, creamy horseradish sauce, served with truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

## **DESSERTS**

Nutella Cheesecake \$12
Peach Bourbon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Pistachio Tartufo \$11

Fudge Brownie with Ice Cream \$12 Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Crème Bruleé \$12