

Dinner Specials



www.sagefairlawn.com

APPETIZERS

Burrata Caponata \$19

Burrata cheese, eggplant caponata & toast points

Cream of Mushroom Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Grilled Salmon Risotto \$34

grilled salmon over seafood risotto with a creamy lobster sauce

Chipotle Shrimp & Rigatoni \$34

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

Veal Cannelloni \$29

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

Chicken Eduardo \$29

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

Hanger Steak \$37

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

Crème Bruleé Cheesecake \$12 Peach Bourbon Bread Pudding \$12

Served warm with vanilla ice cream

Cappuccino Tartufo \$11

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

Served warm with vanilla ice cream

Crème Bruleé \$12

Tartufo \$11