



Welcome to the New Sage! Sage has all new and fresh ideas to revitalize the restaurant. Introducing Chef Dylan Cunningham and his debut menu speckled with some old customer favorites. We are rolling out fresh pasta daily and truly committing ourselves to supporting local small businesses. Our goal is to use local butchers, farmers, fish mongers and bakers to provide a fresh seasonal experience. We recommend Family Style to get the full experience.

Family Style--4 courses \$34 per person (each diner chooses their own prima portata and secondo corso, terzo is shared and then quarto corso)

Family Style--3 courses \$26 per person (each diner chooses their own prima portata and second corso, and then quarto corso)

Ask your server about today's chef's tasting menu

(v) indicates vegetarian items and (g) for gluten free items

Non house made gluten free pasta available upon request

Zuppa & Insalata ala carte

Chilled Vegetable Salad* dark leafy seasonal greens with fennel, carrot, zucchini and our house made vinegar and oil dressing 4 (v, g)

Classic Italian Salad romaine, iceberg, red onion, pimento, peperoncini, artichoke hearts, hearts of palm and provolone cheese served with house made sweet vinegar and oil dressing 4
(v, g)

Classic Caesar crisp romaine, seasoned croutons and parmesan tossed in house made Caesar dressing 5

Fire Roasted Vegetable Bisque Cup 2.50 Bowl 4

House Made Clam Chowder Cup 3 Bowl 5

Prima Portata

Spinach Artichoke Spread with grilled pita 8 (v)

Sage Calamari* flash fried filet tossed in Asian aioli 8

Seafood Arancini* crispy breaded and deep fried risotto balls stuffed with mozzarella 8

Sformato savory spinach custard topped with mixed mushroom ragu 8 (v)

Polenta with cheese fonduta sauce and brussel sprouts 8 (v, g)

Crab Cakes roasted red pepper cream and flash fried spinach 8

Crostini beet and herbed goat cheese and or trout salad 8

*Indicates House Specialty

Secondo Corso or Primi

Tagliatelle Prima Vera narrow noodles with a rich house made red sauce, mushroom, zucchini, artichoke, spinach and topped with fresh parmigiano 16 (v)
meatballs 1 grilled Chicken 3 Italian Sausage 3

Pappardelle* wide pasta ribbons in a creamy four-meat slightly pink sauce with parmigiano and finished with white truffle oil 17
meatballs 1 Italian sausage 3

Semolina Gnocchi* delicate gnocchi served with a white wine and mixed mushroom ragu and parmigiano 16 (v)

Ravioli filled with ricotta and parmigiano and served in a Sage brown butter sauce with walnuts and kale chips 16 (v)

Tortelloni filled with potato and parmigiano and served in a pesto sauce with fresh zucchini and topped with mozzarella cheese 16 (v)

Seafood Risotto* creamy textured seafood base with sweet rock shrimp and topped with parmigiano 17

Spicy Pappardelle* wide pasta ribbons in a spicy cream sauce with steak, shrimp, Italian sausage, asparagus, spinach and parmesan 17

Terzo Corso

All entrees are served with house made polenta and seasonal roasted vegetables

12 oz New York Strip rubbed with Salè and perfectly seared in cast iron to your desired temperature 26 (g)

Rainbow Trout rubbed with Salè and pan seared with the skin-on 24 (g)

White Wine Braised Pork Shank* fresh pork shank slow roasted with Salè and white wine and served with a brown gravy made of pork drippings and pureed carrot, celery and onion 22 (g)

Stuffed Chicken Breast pounded boneless chicken breast that is filled and wrapped with boursin cheese and sundried tomato then dusted with panko bread crumbs and baked to perfection 19

Cedar Planked Salmon Balsamic glazed topped with hickory bacon and flash fired leeks 19

Eggplant Parmigiano* layers of breaded eggplant, rich house made red sauce, mozzarella cheese and parmigiano 18 (v)

Please note that the city advises against consuming undercooked meat or seafood.
Items change based on season/availability/no reason-call with any questions.

Quarto Corso or Dolci

Sage has an ever changing dessert choice based on seasonality. Your server will assist you in making your choice. 3

*Indicates a house specialty

Sage is now sustainable by composting all of our food waste.
John Schute does all daily, single stream recycling of bottles,

paper, cardboard, tin and plastic. Our fry oil becomes biofuel.
These efforts are reducing our carbon footprint.