

## Starters

**Sage Pizza Rolls** with Spinach, Mushrooms, Mozzarella, Red Sauce 7

**Cheesy Foccacia Bread** House-baked Foccacia with Mozzarella and Parmesan Cheese, served with Bacon Alfredo and Spicy Pepper & Onion Relish 8

**Sausage, Peppers & Onions** with Garlic and House-made Red Sauce 8

**Shrimp & Sausage** with House-made Italian Sausage, Shrimp, Fresno Chilis, White Wine Garlic Sauce 9

**Fresh Mussels** with a choice of White Wine Garlic or Spicy Marinara Sauce 10

**Fresh Oysters on the Half Shell** served with Mignonette and Cocktail Sauce 2.75 each  
Ask your server about our selection

## Salads

**House** with Artisan Greens, Tomatoes, Cucumbers, Pickled Red Onions, Parmesan, House-Made Croutons 5

**Caesar** with Romaine Lettuce, Caesar Dressing, Parmesan, House-Made Croutons 6

**Beet** with Artisan Greens, Gorgonzola, Candied Pecans, Balsamic, Olive Oil 7

**Kale Salad** with Kale, Citrus Vinaigrette, Cranberries, Goat Cheese, Roasted Sunflower Seeds 9

**Italian Chopped Salad** with Romaine, Artichoke Hearts, Sun-Dried Tomatoes, Marinated Garbanzo Beans, Kalamata Olives, Egg, Soppresata 12

## Pizzas

**Classic Margherita Pizza** with Mozzarella, Roma Tomatoes, Basil, Olive Oil, Red Sauce 15

**Carne Pizza** with Sopressata, Sausage, Cappicola, Mozzarella, Red Sauce 17

**Prosciutto Crudo Pizza** with Prosciutto, Arugula, Mozzarella, Olive Oil 18

**Mushroom Pizza** with Ricotta, Provolone, Roasted Mushrooms, Parmesan, Truffle Oil, Mozzarella 16

## Pasta

**Chicken Marsala** with Mushrooms, House-made Cheese Ravioli, Marsala Cream Sauce 16

**Seafood Pasta** with Scallops, Mussels, Shrimp, White Wine Garlic Sauce, Angel Hair Pasta 21

**Chicken Artichoke Tagliatelle** with House-made Vodka Cream Sauce, Artichoke Hearts, Capers, House-made Tagliatelle Pasta 17

**Stuffed Shells** Three Cheese Stuffed Jumbo Shells with House Red Sauce 16      Sausage Fennel Sauce 17

**Ricotta Gnocchi** with Sausage, Mushrooms, Spinach, Blended Cheese Sauce 17

**Chef Joe's Signature Short Rib Ravioli** with Butter, Mushrooms, Secrets, Balsamic 18

## Meats & Cheeses 4(ea) / Choose 5 for 18

Salami

Capicola

Soppresata

Spicy Coppa

Delaware Fireball

La Quercia Prosciutto

Heritage Weiss Cheddar

Kenny's Blue Gouda

Saxon Asiago Fresca

Pecorino Romano

Alpine Gruyère

Kentucky Rose

## Capriole Goat

Served with House-made  
Accoutrements and Crostini

## For the Table

**Olive Tapenade** 5

**Marinated Sweet Peppers** 4

**Stuffed Peppadew Peppers** 10  
stuffed with Prosciutto and Provolone

## Burgers and Sandwiches

Served with Rosemary Parmesan Fries

**Italian Sausage Sandwich** with House-made Italian Sausage, Marinated Peppers, Onions, Mozzarella, Provolone, French Roll 10

**Sage Burger** with Provolone, Lettuce, Tomato, Onion, Basil Cream Dressing, Pretzel Bun 9

**Chef Joe Burger** with Blue Cheese, Confit Bacon, Sweet Onions, Mushrooms, Garlic Aioli, Pretzel Bun 11

## Flatbreads

**Sausage Flatbread** with House-Made Italian Sausage, Peppers, Onions, Mozzarella, Red Sauce 11

**Pesto Chicken Flatbread** with Arugula, Sun-Dried Tomatoes, Mozzarella, Balsamic Glaze 11

**Vegetable Flatbread** with Zucchini, Squash, Sweet Peppers, Arugula, Red Sauce, Mozzarella, Basil Cream 10

**Braised Beef Short Rib Flatbread** with Gorgonzola, Horseradish Cream, Caramelized Onion, Red Sauce 12

## Entrees

**14 oz. New York Strip Steak** with Truffle Mashed Potatoes, Seasonal Vegetable, Demi Glace 28

**14 oz. Double Bone-in Pork Chop** with Pork Belly, Marinated Garbanzo Beans, Artichoke Hearts, Garlic, Fig Jam, Cabbage & Apple Slaw 22

**Balsamic Salmon** with Seasonal Vegetables, Arugula, Honey Balsamic Reduction 23

**Seafood Risotto** with Arborio Rice, Seafood Stock, Shrimp, Scallops, Spinach, Parmesan 21

**Fresh Fish of the Day** ask Server for Preparation  
Market Price