

Starters

Sage Pizza Rolls House-made Pizza Dough Rolled with Spinach, Mushrooms, Mozzarella, Red Sauce 7

Cheesy Focaccia Bread House-baked Focaccia with Mozzarella and Parmesan Cheese, served with Bacon Alfredo and Pepper and Onion Jam 8

Sausage, Peppers & Onions House-made Italian Sausage, Bell Peppers, Onions and Garlic served in House-made Red Sauce 8

Shrimp & Sausage House-made Italian Sausage, Shrimp, Served in White Wine Garlic Sauce 9

Arancini Fried Risotto Ball, Spinach, Mushroom, Mozzarella Stuffed, Topped with House Red Sauce 8

Roasted Goat Cheese Marinara Spread Oven Toasted Goat Cheese, Arugula, House Red Sauce, Crostini 9

Fresh Oysters on the Half Shell* 2.75(ea)

Salads

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

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

Beet Roasted Beets, Artisan Greens, Gorgonzola, Candied Nuts, Balsamic, Olive Oil 7

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

Pizza

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

Carne Pizza Soppresata, Sausage, Cappicola, Mozzarella, Red Sauce 17

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

Pasta

Chicken Marsala Grilled Chicken Breast, Mushrooms, House-made Cheese Ravioli, Marsala Cream Sauce 16

Salmon Puttanesca* Grilled Faroe Island Salmon Filet, Capers, Kalamata Olives, Angel Hair Pasta 23

Chicken Artichoke Tagliatelle Grilled Chicken Breast, House-made Vodka Cream Sauce, Artichoke Hearts, Capers, House-made Tagliatelle Pasta 17

Ricotta Gnocchi House-Made Ricotta Gnocchi, House-made Italian Sausage, Mushrooms, Spinach, Blended Cheese Sauce 17

Seafood Arrabiata* Clams, Mussels, Scallops, Shell-on Prawns, Spicy Arrabiata Sauce, Linguini 25

Chef Joe's Signature Short Rib Ravioli House-made Ravioli Stuffed with Beef Short Rib, Topped with Butter-Parmesan Sauce, Mushrooms, Secrets, Balsamic 18

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

Salami
Capicola
Soppresata
Spicy Nduja
La Quercia Prosciutto

Millefoglie al Tartufo
Smoked Cheddar
Mild Gorgonzola
Goat Cheese
Danish Blue

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 House-made Italian Sausage, Bell Peppers, Onions, Mozzarella, Provolone, Red Sauce, French Roll 10

Sage Burger Provolone, Lettuce, Tomato, Onion, Basil Cream Dressing, Pretzel Bun 11

Krystal With a "K" Burger House-made Bacon, Lettuce, Smoked Cheddar, Pepper and Onion Jam, Bourbon Glazed Onions, Pretzel Bun 12

Chef Joe Burger Blue Cheese, House-made Bacon, Sweet Onions, Mushrooms, Garlic Aioli, Pretzel Bun 12

Flatbreads

Sausage Flatbread House-Made Italian Sausage, Mozzarella, Red Sauce 11

Pesto Chicken Flatbread Grilled Chicken Breast, Arugula, Sun-Dried Tomatoes, Mozzarella, Balsamic Glaze, Pesto 11

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

Braised Beef Short Rib Flatbread Braised Beef, Gorgonzola, Horseradish Cream, Caramelized Onion, Mozzarella, Red Sauce 18

Entrees*

Chicken Vesuvio 1/2 Roasted Amish Chicken, Heirloom Potatoes, Seasonal Vegetable, White-Wine-Rosemary-Garlic Sauce 24

Pork Medallions Roasted Potatoes, Seasonal Vegetable, Pork Belly, Pan Jus 23

Faroe Island Salmon Pan Seared Filet, Seasonal Vegetables, Honey Balsamic Reduction 23

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

Fresh Fish of the Day ask Server for Preparation
Market Price

Beef Entree of the Day ask Server for Preparation
Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch

Served 11am to 3pm Daily

Sandwiches

Choice of Side Salad or Rosemary Parmesan Fries

Veggie Sandwich

Marinated Zucchini, Squash, Sweet Peppers, Arugula, Basil Cream, Tomato, Ciabatta Bread 11

Grilled Chicken Caesar Sandwich

Parmesan, Romaine, Tomato, House-Made Caesar Dressing, Ciabatta Bread 11

Beet & Goat Cheese Grilled Sandwich

Roasted Beets, Goat Cheese, Arugula, Honey Balsamic Reduction, Ciabatta Bread 10

Italian Sub

Cappicola, Soppressata, Salami, Provolone, Marinated Sweet Peppers, Italian Dressing, Lettuce, Tomato, Italian Roll 10

Eadyn Chicken Sandwich

Grilled Chicken Breast, Provolone, Arugula, Tomato, Pesto, Pretzel Bun 10

Arabella Sub

Prosciutto, Soppressata, Fresh Mozzarella, Sweet Peppers, Olive Tapenade, Arugula, Italian Roll 11

Southern Italian Style Chicken Sandwich

Sweet Peppers, Onion, Kalamata Olives, Artichoke Mayo, Mozzarella, Capers, Italian Roll 11

Pasta of the Day

Served with Side Salad 12

Risotto of the Day

Served with Side Salad 14

Salads

House Salad

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

Caesar Salad

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

Beet Salad

Roasted Beets, Artisan Greens, Gorgonzola, Candied Nuts, Balsamic, Olive Oil 7

Italian Chopped Salad

Chopped Romaine, Artichoke Hearts, Sun-Dried Tomatoes, Marinated Garbanzo Beans, Kalamata Olives, Egg, Parmesan, Soppressata 12

Grilled Chicken Vegetable Salad

Artisan Greens, Grilled Chicken Breast, Marinated Vegetables, Gorgonzola Cheese 12

Salmon BLT Salad*

Artisan Greens, Grilled Salmon, Pork Belly, Tomatoes, Bacon Dressing 12

Mixed Seafood Grill*

Salmon, Shrimp, Scallops, Artisan Greens, Citrus Vinaigrette 13

Drinks

Soft Drinks

Pepsi	2.5
Diet Pepsi	2.5
Ginger Ale	2.5
Sierra Mist	2.5
Iced Tea	2.5
Sweet Tea	2.5
Lemonade	3

Café

Hot Tea	2.5
Coffee / Decaf	2.5
Espresso	3.0
Americano	3.0
Cappucino	4.5
Latté	4.75

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