## **Happy Mother's Day**

3 Course ~ \$58 per person

\*\* Sages Salad - Baby mixed greens with dried cran-raisins, candied pecans and gorgonzola cheese, tossed in Extra Virgin Olive Oil and balsamic vinegar

\*\* Classic Caesar - Served with croutons, shaved parmesan and tossed in our homemade Caesar dressing

\*\*Barts Homemade Potato Leek Soup

With the exception of Linguini, entrees come with Chefs Potatoes and Fresh Veggies

\*\* Wild Salmon Portuguese with artichokes, roma tomatoes, capers, and calamata olives in garlic white wine and basil

\*\* **Veal Medallions** with wild mushrooms, garlic, white wine, fresh herbs and finished with a touch of cream

\*\* Spicy Double Cut Pork Chop topped with chilled basil puree

\*\* **Stuffed Chicken Breast** filled with spinach, prosciutto and smoked mozzarella in a creamy Marsala sauce

**Seafood Linguine** with prawns, scallops and clams in white wine, garlic, basil and touch of homemade marinara

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\*\* Chocolate Decadence - Rich and smooth in texture, spiked with rum and topped with raspberry puree

Signature Tiramisu - Ladyfinger cookies and real whipped cream layered and spiked with coffee liquor

Lemon Raspberry Swirl Ice Cream - Made fresh from a local dairy, garnished with a wafer cookie.

\*\* Espresso Gelato with Chocolate Flakes

\*\* Gluten Free Options
These items are already GF or can be prepared GF.
Please tell your waiter if you are ordering GF.