



LUNCH MENU

DAILY SPECIALS

Monday:	Chicken Piccata · capers, parsley, butter, white wine, sautéed greens, and roasted potatoes	13.75
Tuesday:	Linguine Carbonara · organic fresh egg, pancetta, cream and parmesan	12
Wednesday:	Chicken Parmesan · melted fontina, roasted tomato sauce and spaghetti	14.5
Thursday:	Spaghetti and Meatballs · veal, pork and beef meatballs, roasted tomato sauce and fresh basil	10.75
Friday:	Chicken Parmesan · melted fontina, roasted tomato sauce and spaghetti	14.5

SOUPS, SALADS + STARTERS

Chopped Caesar Salad with Fried Calamari · anchovy, fresh organic egg, parmesan and garlic croutons	11.5
Warm Spinach Salad with Grilled Shrimp · pancetta, grilled red onions, fingerling potatoes and balsamic vinaigrette	12.75
Andiamo! Cobb Salad · romaine, mary's chicken, roasted beets, green beans, hard-cooked egg, salami and gorgonzola dressing	12.75
Seared Salmon Salad · arugula, hard-cooked egg, roasted potatoes, aioli, green beans and tapenade	14.75
House-Made Soup of the Day · classic soups made fresh	3 / 5.75

PASTAS

Linguine Arrabiata · portabella and crimini mushrooms in a spicy tomato sauce (add grilled chicken +2.5)	10.75
Spaghetti Bolognese · veal, pork and beef with cream	11.75
Rigatoni with Prosciutto and Peas · prosciutto di parma, cream, peas, parmesan reggiano, and lemon juice	11
Spaghetti Puttanesca with Calamari · capers, olives, anchovies, tomatoes and basil	10.75

PIZZAS

Pepperoni Pizza · with four cheeses: mozzarella, fontina, ricotta and parmesan	11.25
Mushroom Pizza · portabellas, criminis, grilled zucchini, pesto, mozzarella, fontina, parmesan and tomato sauce	11
White Pizza · roasted garlic, fontina, mozzarella, parmesan, grilled radicchio, red onion, pancetta and rosemary	10.5
Pizza Margherita · house-made mozzarella, parmesan, tomato and basil	9.75

SANDWICHES + PLATES

Chicken Parmesan Panino · on sage bakehouse sourdough, with applewood smoked bacon, basil, tomato sauce and fontina	11.25
Soup and Half Prosciutto di Parma and House Mozzarella · roasted bell peppers, aioli, and tapenade	11.75
Grilled Trout · roasted potatoes, sautéed seasonable vegetables and lemon caper butter	14.5

SIDES

Chopped Caesar Salad, Mixed Baby Lettuces, Sweet Potato Fries, Match Stick Fries	4
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We offer bean vermicelli as gluten-free pasta option at no charge. Sage Bakehouse bread served upon request. We proudly support our regional farmers and ranchers: Kyser Pork, Mary's Organic Chicken,



DESSERTS

Granita Parfait · italian fresh fruit ice and häagen dazs vanilla ice cream	5.75
Tiramisu · ladyfingers, espresso, mascarpone, chocolate shavings and toasted hazelnuts	5.75
Profiteroles · three puff pastries, häagen dazs vanilla ice cream and warm callebaut chocolate sauce	7
Pots de Crème · callebaut chocolate custard	6.5
Yogurt Pannacotta · seasonal fresh fruit purée	5.75
Cookie Plate · chef's assortment	5

DESSERT WINES

Tawny Port · Dow's 'Boardroom' NV, Portugal	7.5
Sherry · Alvear Pedro Ximenez de Anada 2004, Montilla-Moriles, Spain (96 Points, Robert Parker, 500ml)	59
Sauternes · Chateau d'Yquem 2001, Bordeaux (100 Points, Robert Parker, 375ml)	399
Sauternes · Chateau Rieussec 2005, Bordeaux (375ml)	89
Late Harvest Zinfandel · Ridge 'Essence' 2001, Paso Robles (375ml)	40

HOT BEVERAGES

Espresso	2.5
Cappuccino	3.5
Latte	4.25
Brewed Coffee	3
Mighty Leaf Teas Organic Jasmine (green), English Breakfast, Chamomile Citrus, Organic Mint Melange (add'l tea bag +1)	3
Callebaut Hot Chocolate	3.5

NON-ALCOHOLIC BEVERAGES

Iced Tea, Cranberry Juice, IBC Root Beer, San Pellegrino: Aranciata, Limonata	2.25
Fresh Squeezed Lemonade	2.95
San Pellegrino (sparkling) 500ml / 1L	3 / 5
Panna (still) 1L	5

BEER + WINES BY THE GLASS

Marble IPA, Peroni, Pilsner Urquell, New Castle	4.25
Non-Alcoholic Beer	3.25
Wines By The Glass	Selections Change Daily - Ask Your Server