

SARPA GROUP MENU ONE

ANTIPASTI

Choice of:

ROMAINE SALAD 'TERRA STYLE'

Roasted garlic, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

ARTISANAL GREENS SALAD

Bibb, arugula, endive, castlefranco radicchio, frisee,
lemon vinaigrette, shaved Grana Padano, pangrattato

SECONDI

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BRAISED BEEF PAPPARDELLE

Slowly braised ragu of beef, sweet onion, fresh basil,
shaved Grana, D.O.P. tomato sauce

DOLCE

CHEF'S DAILY DESSERT

- Group Menu One -

seventy-nine dollars per person

SARPA GROUP MENU TWO

ANTIPASTI

FRIED CALAMARI

Lemon garlic aioli

ARTISANAL GREENS SALAD

Bibb, arugula, endive, castlefranco radicchio, frisee,
lemon vinaigrette, shaved Grana Padano, pangrattato

BEEF CARPACCIO

Black truffle aioli, baby arugula, shaved Grana Padano,
extra virgin olive oil, rosemary-garlic croutons

SECONDI

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, truffle essence,
roasted garlic cream sauce

BEEF FILET

- \$ 25 supplemental per order -

Crushed potatoes, seasonal vegetables,
red wine jus

DOLCE

CHEF'S DAILY DESSERT

- Group Menu Two -

eighty-nine dollars per person

plus twenty-five dollars per beef filet ordered

SARPA GROUP MENU THREE

ANTIPASTI

DELUXE ANTIPASTO PLATTER

Cured prosciutto,
Grilled shrimp and grilled calamari,
Buffalo mozzarella with blistered grapes,
Daily arancini & baby arugula,
Grilled portobello mushroom

SECONDI

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini,
crushed potatoes

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

DOLCE

CHEF'S DAILY DESSERT

- Sarpa Group Menu Three -
one-hundred & five dollars per person