

SPECIAL OCCASION

MENU ONE

INSALATA

ARTISANAL GREENS SALAD

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

PRIMI

MEZZA RIGATONI AMATRICANA

Tomato-basil sugo, guanciale

SECONDI

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, extra virgin olive oil,
grilled lemon, Maldon sea salt

BEEF FILET

- \$ 25 supplemental per order -

Seasonal vegetables, crushed potatoes,
red wine jus

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

DOLCE

CELEBRATORY CAKE

- supplied by host -

- Sarpa Special Occasion Menu One -

seventy-nine dollars per person

plus twenty-five dollar supplemental per beef ordered

SPECIAL OCCASION

MENU TWO

ANTIPASTI

DELUXE PLATTERS - including:

Cured prosciutto,
Grilled shrimp & grilled calamari,
Buffalo mozzarella with cherry tomatoes,
Daily arancini & baby arugula,
Grilled portobello mushroom

PRIMI

MEZZA RIGATONI AMATRICANA

Tomato-basil sugo, guanciale

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, grilled lemon, EVOO,
Maldon sea salt

VEAL LIMONE

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

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

BEEF FILET

- \$ 25 supplemental per order -

Mashed potatoes, seasonal vegetables,
red wine jus

STUFFED CRISPY PORTOBELLO

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

DOLCE

CELEBRATORY CAKE

- supplied by host -

- Sarpa Special Occasion Menu Two -

ninety-nine dollars per person

plus twenty-five dollar supplemental per beef ordered