WEEKEND AFTERNOON **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

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

8 OZ. BEEF FILET

- \$ 25 supplemental per order -Crushed new potatoes, seasonal vegetables, red wine jus

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini, roasted mini potatoes

STUFFED CRISPY PORTOBELLO

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

DESSERT

CELEBRATORY CAKE

- supplied by host -

 Sarpa Weekend Afternoon Menu One seventy-nine dollars per person

plus twenty-five dollar supplemental per beef ordered

WEEKEND AFTERNOON MENU TWO

ANTIPASTI

DELUXE PLATTERS - including:

Cured prosciutto,
Grilled shrimp and grilled calamari,
Buffalo burrata 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

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

VEAL LIMONE

Lemon-white wine sauce, garlic fried rapini, roasted mini potatoes

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

8 OZ. BEEF FILET

- \$ 25 supplemental per order Crushed new potatoes, seasonal vegetables,
red wine jus

STUFFED CRISPY PORTOBELLO

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

DESSERT

CELEBRATORY CAKE

- supplied by host -

Sarpa Weekend Afternoon Menu Two -

ninety-nine dollars per person

plus twenty-five dollar supplemental per beef ordered