

**BUON SAN VALENTINO**

2025.02.14



SIGNATURE

MARTINIS 3 OZ / 17

**TWEETIE BIRD MARTINI**  
*(not yellow)*

Wybo Vodka, Sour Raspberry,  
Melon Liqueur, Blue Curacao, Cranberry

**ESPRESSO MARTINI**

Creamy Spro, Theory Vodka, Kahula,  
Bailey's, Kiss of Honey

**RASPBERRY SUNSHINE MARTINI**

Wybo Vodka, Sour Raspberry, Sour Apple,  
Creme de Banane, Cranberry

(905) COCKTAILS 3 OZ / 18

**SARPA NEGRONI**

House bottled & batched Canvas Gin,  
Cinzano Vermouth, Campari Aged  
with Burnt Orange Peel

**SARPA MULE**

True Theory Vodka, Fresh Lemon-Lime,  
Ginger Beer, Fresh Mint

**VERY BERRY MOJITO**

Bacardi Razz Rum, Muddled Fresh  
Blackberry, Raspberry, Blueberry & Mint  
with Cane Syrup, Fresh Lemon & Lime

**SUBSTANCE**  
FOOD GROUP **OLD FASHION**

House bottled & batched with 40 Copper Pot  
Still Whiskey, Maple Water, Walnut Bitters

**NONINO SPRITZ**

Amaro Nonino, Cointreau, Prosecco,  
Mineral Water, Stirred Over Ice

**REZA'S ANGELS**

Limoncello, Fresh Squeezed Lemon Juice,

'UNLEADED' COCKTAILS NON-ALCOHOLIC / 15

**IYLA'S VERY BERRY MOJITO**

Served with our best rendition of  
*Iyla's World Famous Smile*

Muddled Fresh Blackberry, Raspberry,  
Blueberry & Mint with Cane Syrup,  
Fresh Lemon & Lime

**SARPA MANGO MULE**

Mango Puree, Fresh Lemon-Lime,  
Ginger Beer, Fresh Mint

**SPICY MARGARITA**

Fresh Lime Juice, Fresh Sliced Chillis,  
Dash of Tabasco, Splash of Pineapple Juice

BY THE GLASS 6 OZ.

SPARKLING

**PROSECCO** Villa Sandi / 15

RED WINE

**VALPOLICELLA RIPASSO** / 16  
'Mara', Italy Cesari

WHITE WINE

**SOAVE CLASSICO** Italy / 15  
Delibori

**CHIANTI** Italy Querceto / 16

**PINOT GRIGIO 'MATTO'** / 15  
Italy, Serrinissima

**CABERNET SAUVIGNON** / 18  
California Sarpa Selection

**CHARDONNAY** California / 17  
Sarpa Selection

Strangers in the Night - 85 -

PRIMI - choice of -

**ARTISANAL GREEN SALAD**

Apple cider & red onion vinaigrette,  
crispy shallots, breadcrumb gremolata,  
shaved Pecorino

**CAESAR SALAD**

Chopped romaine lettuce,  
sweet corn, shaved Grana Padano,  
smoked bacon, lemon

**LORI'S BRUSCHETTA**

Garlic & olive oil rubbed crostini,  
fresh basil, chopped tomato,  
olive oil whipped ricotta

**MUSHROOM ARANCINI**

Tomato sugo, truffle oil,  
sharve Grana Padano

SECONDI - choice of -

**MEZZA RIGATONI  
ALLA VODKA**

Tomato-vodka cream sauce,  
smoked bacon

**PAN ROASTED  
POTATO GNOCCHI**

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

**CHICKEN PARMIGIANA**

Pan roasted breaded chicken breast,  
tomato sugo, buffalo mozzarella,  
rigatoni vodka sauce

**SEAFOOD CAPELLINI**

Ragout of mussels, clams, calamari,  
prawns, cherry tomatoes

**STUFFED CRISPY  
PORTOBELLO**

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

**VEAL LIMONE**

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

DOLCE

**DESSERT TRIO**

Flourless Chocolate Torte with Dulce de Leche  
Olive Oil Cake with Sherry Crema  
Chocolate-Pistashio Salami

Come Fly with Me - 115 -

PRIMI - choice of -

**GRILLED OCTOPUS**

Apricot, charred treviso,  
roasted peppers, pine nut salad

**CRISPY SHRIMP**

Roasted garlic & annato oil,  
fried shallots, charred ciabata,  
blistered cherry tomatoes

**BEEF CARPACCIO**

Black truffle aioli, Grana Padano,  
rosemary-garlic croutons,  
baby arugula, EVOO

**CAESAR SALAD**

Chopped romaine lettuce,  
sweet corn, shaved Grana Padano,  
smoked bacon, lemon

SECONDI - choice of -

**GRILLED BRANZINO**

Seasonal vegetables, Maldon sea salt,  
extra virgin olive oil

**VEAL MARSALA**

Mushroom-Marsala jus, garlic fried  
rapini, roasted mini potatoes

**BRAISED SHORT RIB**

Creamy polenta, heirloom carrots,  
red wine jus

**CRACKLING OVEN  
ROASTED CHICKEN**

Seasonal vegetables,  
mashed potatoes, red wine jus

**8 OZ BEEF TENDERLOIN**

Mashed potatoes, seasonal vegetables,  
red wine jus

DOLCE

**DESSERT TRIO**

Flourless Chocolate Torte with Dulce de Leche  
Olive Oil Cake with Sherry Crema  
Chocolate-Pistashio Salami

PER LA TAVOLA  
*- optional enhancements for the table -*

**FRIED CALAMARI** / 25  
Crispy calamari, citrus-garlic aioli

**FRANCO FRIES** / 15  
Hand cut fries, Parmesan cheese,  
truffle-honey essence

**HOT HONEY PIE** / 27  
Tomato sauce, mozzarella, pepperoni,  
double smoked bacon, sausage,  
spicy n'duja, hot honey

**CRISPY POLENTA RAGOUT** / 16  
Polenta fries, braised BPV ragout,  
shaved Grana Padano

**MARGHERITA** / 23  
Tomato sauce, buffalo mozzarella, basil