

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:

- DAILY FISH -

Ultra fresh, line-caught daily fish selection
Garlic & chili fired rapini, EVOO and Maldon sea salt

8 OZ. BEEF FILET

- \$ 10 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 ten 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:

- DAILY FISH -

Ultra fresh, line-caught daily fish selection
Garlic & chili fired rapini, EVOO and 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

- \$ 10 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-five dollars per person
plus ten dollar supplemental per beef ordered