

SARPA GROUP MENU ONE

APPETIZER

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

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

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

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

TAGLIATELLE BOLOGNESE

Slowly braised ragout of pork, beef & veal, sweet onion,
fresh basil, shaved Grana, D.O.P. tomato sauce

DESSERT

CHEF'S DAILY DESSERT

- Group Menu One -
seventy-nine dollars per person

SARPA GROUP MENU TWO

APPETIZER

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

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

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

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

VEAL LIMONE

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

PAN ROASTED POTATO GNOCCHI

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

8 OZ. BEEF FILET

- \$ 25 supplemental per order -

Crushed new potatoes, seasonal vegetables, red wine jus

DESSERT

CHEF'S DAILY DESSERT

- Group Menu Two -
eighty-nine dollars per person
plus twenty-five dollars per beef filet ordered

SARPA GROUP MENU THREE

APPETIZER

DELUXE ANTIPASTO PLATTER

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

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

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

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, crushed potatoes, red wine jus

VEAL LIMONE

Garlic rapini, crushed potatoes, wild mushrooms,
white wine lemon sauce

STUFFED CRISPY PORTOBELLO

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

8 OZ. BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

DESSERT

CHEF'S DAILY DESSERT

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