

## ANTIPASTI

<b>Classic Caesar Salad</b>	16		
Romaine hearts, roasted garlic, grilled sweet corn, shaved grana, applewood smoked bacon, lemon and caesar dressing			
<b>Imported Italian Burrata Cheese</b>	21	<b>Pan Seared Caciocavallo Flambéed in Grappa</b>	16
with organic baby kale, brussel sprout leaves, toasted walnuts and pomegranate vinaigrette			
<b>Treviso, Radicchio &amp; Baby Arugula Salad</b>	16	<b>Grilled Sardines</b>	16
with shaved fennel, sliced green apple and red wine vinaigrette			
<b>Peppercorn Crusted Beef Carpaccio</b>	20	<b>Prawns Diavola</b>	18
with toasted pine nuts, shaved fine parmesan and lemon truffle emulsion			
<b>Octopus Carpaccio</b>	18	<b>Charcuterie &amp; Cheese Platter</b>	
with scallions, cherry tomatoes and ginger-chili lime vinaigrette			
		Composed daily with Sarpa's house made mustard, fig-apple jam and crostini      Min. 2 People, Market Price	

## PASTA

<b>Terra Gnocchi</b>	26	<b>Squid Ink Chitarra Pasta</b>	28
Pan seared potato gnocchi with grilled sweet corn, roasted peppers, wild mushrooms, roasted garlic crema and truffle essence			
<b>Cavatelli</b>	25	<b>Penne Vodka</b>	19
with braised bone-in lamb shoulder, peas and natural braising juices			
<b>Mafalda Corta</b>	26	<b>Orrecchiette</b>	25
with smoked chicken, pine nuts, porcini and marsala crema			

## MAINS

<b>Lobster Tail, Prawns, Scallops &amp; Octopus</b>	39	<b>Pan Roasted Lime &amp; Chili Chicken</b>	33
Grilled with tomato-cucumber-fennel pico, charred greens and crushed potato			
<b>Braised Atlantic Cod "Baccala Style"</b>	36	<b>Eggplant Parm</b>	26
with tomato, sweet peppers, potatoes and fennel			
<b>Lamb 3 Ways</b>	42	<b>Orange Cognac Glazed Venison Chop</b>	42
Grilled Australian lamb chops, sirloin and sausage with cannellini beans, pancetta, kale, lemon and chili			
		<b>2" Thick Cut Canadian "Prime" Rib Eye Steak</b>	
		Prepared 'a la carte'      Market Price	

## SIDE DISHES

Seasonal Daily Vegetables	12	Mashed Potatoes or French Fries	9
Polenta with Pecorino & White Truffle Oil	10	Sautéed Wild Mushrooms	12
Cannellini Beans with Pancetta & Kale	10		

RESTAURANT

SARPA

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**SARPA**

## SIGNATURE MARTINIS

2.5oz / 16

### TWEETIE BIRD (NOT YELLOW)

Wybo Vodka  
Sour Raspberry  
Melon Liqueur  
Blue Curacao  
Cranberry

### VESPER

Georgian Bay Gin  
Wybo Vodka  
Lillet Blanc

### RASPBERRY SUNSHINE

Wybo Vodka  
Sour Raspberry  
Sour Apple  
Crème de Banane  
Cranberry  
OJ

## 905 COCKTAILS

1.5oz / 14

**SARPA NEGRONI** (House Bottled & Batched)  
Beefeater Gin, Dolin Vermouth, Campari Aged  
With Burnt Orange Peel

**'SFG' OLD FASHION** (House Bottled & Batched)  
Lot 40 Copper Pot Still Whiskey, Maple Water,  
Walnut Bitters

### REZA'S ANGELS

Limoncello, Fresh Squeezed Lemon Juice,  
Lillet Blanc, Prosecco

### DAYNA'S VERY BERRY MOJITO

Muddled Fresh Blackberry, Raspberry, Blueberry,  
Mint, Cane Syrup, Fresh Lemon-Lime

### MILANO

Georgian Bay Gin, A Tear Drop of Cointreau,  
Crodino Bitters

### SARPA MULO

Wybo Vodka, Fresh Lemon-Lime, Ginger Beer,  
Cinnamon Syrup, Fresh Mint

## WINES BY THE GLASS

5oz

### SPARKLING

Prosecco, Villa Sandi 12

### WHITE

**Sarpa's House White** 11

**Pinot Grigio**, 'Matto', Serrinissima 12

**Sauvignon Blanc**, Woolshed 13

**Chardonnay**, 'Locked and Loaded', Rosewood 13-1/2

### RED

**Sarpa's House Red** 11

**Chianti**, Querceto 13

**Malbec**, Crios 13

**Cabernet Sauvignon**, Solid Ground 15