



sparrow

D O L C I

BREAD PUDDING PANETTONE 16
honey caramel sauce . drunken apples
vanilla bean gelato

PANNA COTTA 12 (VE)
coconut . balsamic strawberries
lavender biscotti

TIRAMISU 14
chocolate espresso sauce . ladyfingers

ZEPPOLE 12
sweet whipped ricotta . nutella ganache
caramel sauce

CITRUS OLIVE OIL CAKE 14
orange marmalade . passionfruit gel

CANNOLI 12
candied blood orange . mascarpone mousse
pistachio

AFFOGATO 12
vanilla bean gelato . rum raisins
flavored espresso



AFTER DINNER COCKTAILS

AMARO RYE SOUR 17

C3 carciofo . cynar . wild turkey 101 rye
lemon . simple . egg white . bitters

AMARETTO SOUR 17

walcher amaretto . lemon . simple
egg white . ango

ESPRESSO MARTINI 18

haku vodka . espresso . borghetti
montenegro . hazelnut orgeat . spiced
demerara . biscotti liqueur
brûléed vanilla bean cream
+3: vanilla bean gelato

A M A R O

ALPE 10

BRAULIO 11

CAMPARI 12

CAPPELLETTI 11

CAPPELLETTI 'SFUMATO
RABBARO' 11

CIOCIARO 10

FORSYTHE 12

RERNET FRANCISCO 12

LO-FI GENTIAN AMARO 12

LUCANO 10

LUXARDO AMARO ABANO 11

MONTENEGRO 11

MICHELBERGER FOREST 12

NONINO 13

R. JELINEK FERNET 11

RAMAZZOTTI 10

VERMOUTH 15

BONAL QUINQUINA 11

CARPANO ANTICA 12

COCCHI BAROLO CHINATO 11

COCCHI AMERICANO
BIANCO 11

COCCHI TORINO 11

DOLIN BLANC 10

DOLIN DRY 10

LO-FI SWEET VERMOUTH 12

SALERS GENTIANE 12

ST. AGRESTIS AMARO 12

SAMBUCA 12

G R A P P A

NONINO GRAPPA CHARDONNAY 15

C O F F E E

AMERICANO 5

ESPRESSO 5

CAPPUCCINO 6

COFFEE 4

LATTE 6

A R T O F T E A

cup 5 • pot 12

CLASSIC BLACK

CHAMOMILE

TUSCANY WHITE TEA

PASSIONFRUIT JASMINE

GUNPOWDER GREEN

EARL GREY CREME

LEMON MERINGUE
(CAFFEINE FREE)

FLOW (CAFFEINE FREE)

MENU BY CARLA LORENZO
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