



CRUDO

SEASONAL OYSTERS ½ DZ 20 - 1DZ 38
chef's selection . served with cocktail sauce
apple mignonette

CAVIAR 110
osetra . minced onions . chopped egg yolks &
whites . creme fraiche . buttery toast

🍷 AHI TUNA TARTARE 38
avocado . truffle ponzu . crispy onions
herb cracker

🍷 A5 CARPACCIO 38
pickled seasonal mushrooms . pine nuts
umami aioli . shaved black truffles

HAMACHI CEVICHE 30
amalfi lemon . charred shallot . baby celery
italian chili

PRIMI

GRILLED OCTOPUS 25
baby potatoes . garlic crema . caper & taggiasca olive soffrito

CRISPY ARANCINI 20 (V)
wild mushroom risotto . parmigiano . truffle aioli
add truffle MP

🍷 PANE AL TARTUFO 28 (V)
grilled focaccia . truffle ricotta . truffle honey . fresh truffle

HERB FOCCACIA 5
PARMIGIANO & GREEN OLIVES 7

🍷 BRAISED MEATBALL 20
marango meat . veal . pomodoro . whipped ricotta . basil . toasted bread

CHARCUTERIE BOARD
seasonal jam . grilled focaccia . honey comb & chili flake
marinated aubergine

select three 32 - select five 50

SALUMI
italian beef bresaola . spicy duck prosciutto . wagyu pepperoni
FORMAGGIO
crumbled parmigiano . aged white cheddar . brie . smoked gouda
truffle ricotta . asiago . marinated mozzarella di bufala

INSALATA

🍷 HEIRLOOM TOMATOES
& BUFFALO MOZZARELLA 22 (V)
shallot marmalade . crushed pine nut pesto

ANDREAN BURRATA 20 (V)
umbrian olive oil . balsamic honey . chili flake

SPARROW CHOP 18 (V)
cavolo nero . radicchio . lettuce romana . chickpea . red onion . chili .
provolone picante . shallot vinaigrette

ARTICHOKE & PARMIGIANO 16 (V)
rocket . lemon vinaigrette . villa manodori balsamic

**All salads can be made vegan by request*

PASTA

SPARROW RIGATONI 28
signature pomodoro sauce . chili . burro di parma . basil
**vegan by request*

PUTTANESCA 24
spaghetti . olive oil . tomatoes . capers . olives . garlic
**vegan by request*

🍷 CACIO E PEPE 35
tagliatelle . fresh pepper . parmigiano . pecorino
add truffle MP

**Gluten free pasta upon request - zero cross contamination cannot be guaranteed*

PISTACHIO PESTO 22
spaghetti . grana padano . ricotta di bufala . rocket
**vegan by request*

🍷 LOBSTER LINGUINI (FOR 2) 75
linguine . british isles lobster . acqua pazza . lemon-parsley butter
toasted bread crumb

BONE MARROW 32
cappelletti . braised beef cheeks . roasted bone marrow
horseradish . barolo reduction

ULTIMA CORSA

JAPANESE WAGYU TOP CAP 110
confit garlic . chili lemon

CHICKEN MILANESE AL POMODORO 34
organic chicken . spiced pomodoro
provolone picante . mozzarella di bufala

🍷 JAPANESE WAGYU RIBEYE 215
480 gram boneless ribeye . confit garlic
chili lemon . red wine jus

🍷 GRILLED BRANZINO 48
sicilian pistachio . fines herbes
charred lemon

CHICKEN PAILLARD 35
black garlic . caper beurre blanc

MURGIA LAMB 52
loin . chop & belly . rosemary jus

MONKFISH LIVORNAISE 45
veraci clam . fresh tomato . cavolo nero

SIDES

POLENTA 12
classic italian polenta . porcini . olive oil . crispy onion
**vegetarian by request*

BAKED SPAGHETTI SQUASH 14 (V)
pomodoro . mozzarella di bufala . basil
**vegan by request*

SAUTEED SPINACH 8
baby spinach . shaved garlic . olive oil . jus de pollo
**vegetarian by request*

CRISPY BABY POTATOES 10 (V)
herb butter . parmigiano . fresh parsley

SAUTEED MUSHROOMS 9 (V)
peeled grape tomato . parsley . peppercorn
**vegan by request*

STEWED CANNELLINI BEANS 7 (V)
sofrito . fines herbes

BLACK TRUFFLE MP | WHITE TRUFFLE MP | CHILI FLAKE HONEY COMB 9
(truffle options will depend on seasonality)

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A discretionary service charge of 15% will be added to your bill. Please inform us of any allergies at the time of order. V - VEGETARIAN | VE - VEGAN