



# sparrow

## A P E R I T I V I

### CHARCUTERIE 32

duck prosciutto . beef bresaola . truffle pecorino . robiola  
seasonal jam . warm olives . spiced marcona almonds  
acacia honey . grilled sourdough

### BRUSCHETTA 16 (V)

marinated tomatoes | eggplant . san marzano  
parmigiano . garlic . basil | tomatoes . basil . capers  
aged balsamic | ricotta salata

### BLUEFIN TUNA TARTARE 26

avocado . truffle ponzu . crispy onions . herb cracker

### A5 CARPACCIO 42

pickled seasonal mushrooms . pine nuts . umami aioli  
shaved black truffles

### FRITTO MISTO 21

garden vegetables . calamari . shrimp . sea bass  
served with sparrow aioli

### GRILLED OCTOPUS 25

baby potatoes . garlic crema . caper & olive soffrito

### BRAISED MEATBALL 22

american wagyu . pomodoro . whipped ricotta . basil  
grilled sourdough

### CRISPY ARANCINI 18 (V)

wild mushroom risotto . parmigiano . truffle aioli  
add truffle 24

COLD

HOT

## I N S A L A T A

### HEIRLOOM TOMATOES & BUFFALO MOZZARELLA 18 (V)

shallot marmalade . crushed pine nut pesto

### RUSTIC BEETS & BURRATA 22 (V)

citrus segments . shallot chile vinaigrette . micro herb salad

### SPARROW CHOP 18 (V)

lolla rosa . baby gem lettuce . campari tomatoes . red onion  
cucumber . garbanzos . provolone piccante . house vinaigrette

### ARTICHOKE & PARMIGIANO 18 (V)

arugula . lemon vinaigrette . villa manodori balsamic

## P A S T A

### TRUFFLE REGGIANO MP (V)

tagliatelle . seasonal shaved truffle . butter . parmigiano

### POMODORO 18 (V)

spaghetti . san marzano tomatoes . basil . parmigiano

### PUTTANESCA 22 (V)

angel hair . olive oil . tomatoes . capers . olives . garlic

### BOLOGNESE 27

pappardelle . wagyu beef bolognese . parmigiano

### CACIO E PEPE 27 (V)

mafaldine . fresh pepper . parmigiano . pecorino

### PISTACHIO PESTO 20 (V)

radiatore . grana padano . mascarpone crema . arugula

### SQUID INK 32

bucatini . clams . mussels . shrimp . acqua pazza . parsley crumb

### BONE MARROW 28

agnolotti . braised beef cheeks . roasted bone marrow  
horseradish barolo reduction

## P I Z Z A

### MARGHERITA 16 (V)

fior di latte . san marzano tomatoes . basil

### WAGYU ALLA VODKA 28

mozzarella . wagyu beef sausage . calabrian peppers

### DIAVOLA 22

fior di latte . beef salami . pepperoncini . basil

### TARTUFO 32 (V)

wild mushrooms . smoked mozzarella . seasonal truffle

## U L T I M O C O R S O

### LAMB SHANK OSSO BUCCO 42

creamy polenta . gremolata

### GRILLED BRANZINO 40

marcona almonds . charred lemon

### CHICKEN PAILLARD 36

black garlic . caper beurre blanc

### EGGPLANT PARMIGIANA 30 (V)

pomodoro . mozzarella . basil  
*\*vegan option available*

### CHICKEN PARMIGIANA 36

pomodoro . basil . mozzarella  
*\*vegan option available*

### LOBSTER AL FORNO MP

fennel soffrito . herb breadcrumbs . bisque

### WAGYU RIBEYE 140

32oz bone in wagyu ribeye . peppercorn jus . choice of side

## S I D E S

### POLENTA 25 (V)

mushroom sugo . perigord black truffle

### BROCCOLINI 12 (V)

pepperoncini . lemon . breadcrumbs

### CRISPY BABY POTATOES 12 (VE)

herbs . garlic aioli . romesco

### BAKED SPAGHETTI SQUASH 12 (V)

pomodoro . mozzarella  
*\*vegan option available*

### CANNELLINI BEANS 12 (VE)

tuscan kale

### SWEET POTATO PAVE 14 (V)

sage . roasted garlic

BLACK TRUFFLE 24

WHITE TRUFFLE MP

(truffle options will depend on seasonality)