



## T O S H A R E

### WEST & EAST COAST OYSTERS

½ DZ 26 - 1DZ 48

chef's choice . oysters change upon availability  
served with cocktail sauce . apple mignonette & horseradish

### CHARCUTERIE BOARD

olives . seasonal jam . grilled sourdough

duck prosciutto 9	truffle pecorino 7	duck mousse & port wine 4
wagyu beef bresaola 9	robiola 6	spiced acacia honey 2
lamb merguez sausage 8	burrata 8	
wild boar salami 9	brie 6	

### MUSSELS 28

*add on shoestring fries 6*

“PEI” mussels . white wine . shallots . garlic . crispy beef salami  
parsley . grilled ciabatta

### CAVIAR 125

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

## I N S A L A T A

### SUMMER MELON CARPACCIO 22

burrata . duck prosciutto . shallot marmalade  
balsamic pearls

### CAESAR 18

baby gem lettuce . warm house made focaccia croutons . parmigiano

### SPARROW CHOP 18

*\*vegan upon request*

lolla rosa . baby gem lettuce . campari tomatoes . red onions  
cucumber . garbanzos . provolone piccante . house vinaigrette  
add chicken 6 | add shrimp 10

### INSALATA DI MARE 24

octopus . shrimp . calamari . lavash crackers

## E G G S & T O A S T

### ROASTED TOMATO & TRUFFLE AVOCADO TOAST 18

*\*vegan upon request*

crumble feta . aged balsamic . multigrain *\*add poached egg \$5*

### CAPRESE OMELET 20

on the vine roasted tomatoes . mozzarella . basil . garlic . pesto

### CRAB CAKE BENEDICT 28

jumbo lump crab . poached eggs . bearnaise

### FOCACCIA PANINI 22 *\*vegan*

fresh garden roasted vegetables . cashew mozzarella  
roasted tomato aioli

## P A S T A

### GNOCCHI ALLA SORRENTINA 24

pomodoro . ricotta . mozzarella

### SPAGHETTI AI FRUTTI DI MARE 35

shrimp . clams . mussels . white wine . lemon

### PISTACHIO PESTO 20

radiatore . grana padano . mascarpone crema . arugula

## P I Z Z A

### MARGHERITA 18

fior di latte . san marzano tomatoes . basil

### SPARROW'S CARBONARA 25

crispy turkey bacon . egg . mozzarella . parmigiano  
black pepper . arugula

## D O L C I

### LEMON RICOTTA PANCAKES 18

whipped creme fraiche . blueberries . salted caramel

### NUTELLA PIADINA 20 *\*gluten free*

hazelnut spread . bananas . strawberries . chantilly

### GREEK YOGURT & BERRIES 14

house made granola . acacia honey

### TIRAMISU WAFFLE 22

espresso . zabaglione custard . frangelico

### ASSORTED SWEET BITES PLATTER 22

chef's choice “mini croissants . cookies & treats”

## A L A C A R T E

TWO EGGS ANY STYLE 7

TURKEY BACON 5

SHOESTRING FRIES 8

FRUIT 5

TOAST 5

multigrain . ciabatta .  
sourdough or fig & walnut

HOUSE SALAD 6