



sparrow

APERITIVI

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

INSALATA

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

PASTA

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

PIZZA

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

ULTIMO CORSO

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

SIDES

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)