



CRUDO

CHEF'S COLLECTION OYSTERS ½ DZ 28 - 1DZ 45
chef's selection . served with cocktail sauce
apple mignonette . horseradish

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

▲ AHI TUNA TARTARE 28
avocado . truffle ponzu . crispy onions
herb cracker

▲ A5 CARPACCIO 54
pickled seasonal mushrooms . pine nuts
umami aioli . shaved black truffles

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

PRIMI

TRUFFLE PIZZA 38 v
truffle parmesan cream . wild mushroom . heritage potato
fresh black truffle . truffle oil
Add caviar +40

▲ BRAISED MEATBALLS 20
american wagyu . veal . pomodoro . whipped ricotta . basil . grilled bread

CRISPY ARANCINI 20 v
wild mushroom risotto . parmigiano . truffle aioli
add truffle MP

WAGYU ALLA VODKA PIZZA 28
mozzarella . wagyu beef sausage . calabrian peppers

GRILLED OCTOPUS 28
baby potatoes . garlic crema . caper & taggiasca olive soffrito

▲ PANE AL TARTUFO 28 v
grilled focaccia . truffle ricotta . truffle honey
fresh black truffle

HERB FOCACCIA 11

PARMIGIANO & GREEN OLIVES 14

INSALATA

▲ HEIRLOOM TOMATOES
& BUFFALO MOZZARELLA 22 v
shallot marmalade . crushed pine nut pesto

SPARROW CHOP 18 v
cavolo nero . radicchio . lettuca romana
chickpea . red onion . chili . provolone picante
pistachio . shallot vinaigrette

RUSTIC BEETS & BURRATA 20 v
citrus segments . shallot chile vinaigrette
micro herb salad

ARTICHOKE & PARMIGIANO 18 v
arugula . lemon vinaigrette
villa manodori balsamic

**All salads can be made vegan by request*

PASTA

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

BOLOGNESE 32
rigatoni . wagyu beef . parmesan

▲ CACIO E PEPE 32 v
tagliatelle . fresh pepper
parmigiano pecorino
add fresh truffle . served in pecorino wheel 75

PISTACHIO PESTO 24 v
spaghetti . grana padano
ricotta di bufala . arugula

▲ LOBSTER LINGUINI (FOR 2) 75
linguine . maine lobster
acqua pazza . lemon-parsley butter
toasted bread crumb

PUTTANESCA 24 v
spaghettini . olive oil . tomatoes
capers . taggiasca olives . garlic
**vegan by request*

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

**Gluten free pasta upon request. Zero cross contamination cannot be guaranteed*

ULTIMA CORSA

▲ WAGYU RIBEYE 135
18oz bone-in ribeye . confit garlic . chili lemon
red wine jus

CHICKEN PARMIGIANA 36
pomodoro . basil

CHICKEN PAILLARD 36
black garlic & caper beurre blanc

VEAL OSSO BUCCO 58
creamy polenta . gremolata

WAGYU TOP CAP 110
confit garlic . chili lemon

▲ GRILLED BRANZINO 58
sicilian pistachio . fine herbs . charred lemon

AL FORNO DE MARI MP
catch of the day

SIDES

TRUFFLE POLENTA 25
mushroom sugo . fresh black truffle

BAKED SPAGHETTI SQUASH 12 v
pomodoro . mozzarella di bufala . basil
**vegan by request*

SAUTEED SPINACH 12
baby spinach . shaved garlic . olive oil . jus de pollo
**vegetarian by request*

CRISPY BABY POTATOES 12 v
herb butter . parmigiano . rosemary
**vegan by request*

SAUTEED MUSHROOMS 14 v
peeled grape tomato . parsley . peppercorn
**vegan by request*

BROCCOLINI 12 v
pepperoncini . lemon . breadcrumbs
**vegan by request*

BLACK TRUFFLE MP | WHITE TRUFFLE MP
(truffle options will depend on seasonality)

v : VEGETARIAN | (v) : VEGAN

Please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness.
Parties of 6 or more, a 20% gratuity will be added to your bill.

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NOBLE 33
COLLECTION