

# ANTIPASTI

## APPETIZERS

### The Sparo Ricotta - V | 19

Organic honey, mission figs, pistachio, sourdough piadina, chive crema, chili flakes, EVOO

### Polpette al Sugo - | 18

Mortadella & prosciutto meatballs, served in our 60 clove garlic marinara sauce, fresh basil, bella lodi and balsamic glaze

### Watermelon Feta Salad - V | GF | 17

Arugula, diced watermelon, cucumber, feta, blueberries, red onion, toasted pumpkin seed, mint & balsamic

### Strawberry Spinach Salad - V | GF | 17

Crumbled goats cheese, candied praline peacans, red onion, nigella seeds, honey & balsamic vinagrette

### Cozze - | 22

Newfoundland blue mussels, white wine, fennel, N'duja cream sauce

### Scallops & Pork Belly - GF | 24

House smoked pork belly, Granny Smith apple puree, charred asparagus

### Polpo - GF | 20

Smoked jalapeno grilled octopus, buttermilk chive crema, BBQ spiced Jerusalem artichoke

# SECONDI

## ENTRÉES

### Bistecca - GF | 55

10oz Ribeye, celeriac mash, grilled asparagus, salsa verde, parmigano, confit tomato vinaigrette

### Pan Fried Halibut - GF | 45

Crispy pea pudding, puttanesca sauce, gremolata

### The General - | 27

6oz House Ground Ribeye, Smoked jalapeno braised beef, bread & butter pickles, celeriac & apple slaw, arugula, truffle aioli, smoked mozza

### Agnello - | 60

Rack of New Zealand Lamb, mint, pea & spinach risotto, hazlenut romesco sauce

### Tomato Tartin - | 26

Balsamic marinated tomatoes, carmelized onion jam baked in a puff pastry tart, topped with pesto, goat cheese & arugula

# CONTORNI/ADDITIONS

V - Vegetarian | GF - Gluten Free

# PIZZE

## SOURDOUGH PIZZA

### Fantane - | 29

San marzano tomato sauce, calabrese salami, pepperoni, genoa salami, roasted red pepper, mozzarella, fior di latte, provolone, basil, garlic oil, sesame seed crust

### Diavolo - | 27

60 clove garlic marinara sauce, crispy pepperancini & banana peppers, white onion, basil, nduja, olives, mozzarella

### Pollo - | 28

Almond & bella lodi pesto, in-house smoked chicken, semi dried tomatoes, fior di latte

### Gucci - | 28

Bianca sauce, grilled pear, onion jam, pancetta, smoked mozzarella, fior di latte, brie, arugula, honey, sesame seed crust

### Tartufo - V | 26

Garlic oil base, Windy Height's Farm's marinated mushrooms, provolone, fresh arugula, shaved parmesean, balsamic, truffle oil

Add Prosciutto | 5

# PRIMI

## PASTA

### Saltcod Curlurgione - | 32

Salt cod & whipped potato filling, squid ink soubise sauce, wilted greens, fried capers, cultured buttermilk, preserved lemon & chive

### Creste Di Gallo - V | 31

Toasted fennel, preserved lemon, brown butter & citrus beurre blanc, crispy capers

### Cavatelli Puttanesca - V | 28

3 seed pangritata, olive, anchovy & capers, bella lodi

### Lasagna - | 29

Layers of fresh made pasta, Sparo's signature bolognese sauce, house-made ricotta, fior di latte, fresh basil

### Pappardelle Carbonara - | 30

Sparo's house-smoked bacon, topped with cured egg yolk, brown butter, shaved parmigano

Gluten-free Pasta Available upon request

Sourdough | 7

Grilled Prawns - GF | 12  
(3 per order)

7oz Chicken Breast - | 12

Warm Marinated Olives | 7

Seared Scallops - GF | 16 (5 per order)

Truffle Parm Fries - | 10

Please speak to your server about any dietary restrictions.

All sourdough bread and pizza is made daily in-house and is 100% naturally leavened. Our pasta is extruded in-house with traditional bronze-dye.