



THE LITTLE
SPARO

At The Little Sparo,
we believe that great food
starts with great ingredients. We are
incredibly grateful to the local farmers
who make that possible. Their dedication
to quality and sustainability brings the freshest
produce, meats, and dairy to our kitchen,
allowing us to craft dishes that
celebrate the best
of our region.

M E N U



PER LA TAVOLA

Sharing dishes for the table

Warm Olives ~ 9

Castelvetrano olives, Orange zest.

Sparo Sourdough ~ 9

Whipped tomato butter, Balsamic, Olive Oil.

Charcuterie Board ~ 25

Genoa salami, Prosciutto, Scamorza, Whipped ricotta, Olives, Walnuts, House made flat bread.

ANTIPASTI

Served before the main to stimulate the appetite

Sparo Ricotta ~ 22

Whipped House-made Ricotta, Grape jam, Chilli Flakes, Walnuts, Honey, Flat Bread.

Caesar Salad ~ 19

Romaine, Guanciale, Croutons, Bella Lodi cheese, Caesar dressing.

Gamberi ~ 23

Tiger Prawns, Garlic, Chilli, White Wine, Butter, Sourdough.

Tuna Carpaccio ~ 18

Yellowfin Tuna, Gin Lime Aioli, Cucumber, Shallots.

PIZZA

Served on our house-made sourdough crust

Carnivora ~ 32

Signature Tomato Sauce, Genoa salami, Calabrese, Prosciutto Crudo, Mozzarella, Scamorza cheese, Garlic oil, Bella Lodi.

Burrata & Prosciutto ~ 32

Signature Tomato Sauce, Prosciutto Crudo, Arugula, Bella Lodi, Olive Oil.

Diavola ~ 28

Signature Tomato Sauce, Calabrese Salami, Banana Peppers, Fior di Latte, Bella Lodi, Chili oil.

Pepperoni ~ 28

Signature Tomato Sauce, Mozzarella, Pepperoni, Chili honey, Bella Lodi.

Margherita ~ 25

Signature Tomato Sauce, Basil & Fior di latte, Bella Lodi.

Formaggio ~ 30

Bella Lodi, Fior di Latte, Ricotta, Scamorza, Blue Cheese.

PASTA

Made in-house daily

Rigatoni Bolognese ~ 32

Beef and Pork Ragù, Bella Lodi, Pangrattato.

Rigatoni con Pollo ~ 31

Chicken, Spinach, Sundried Tomatoes, White Wine Cream, Bella Lodi.

Ravioli alla Zucca ~ 32

Ravioli, Guanciale, Walnuts, Maple, Butter, Bella Lodi.

Pappardelle del Pescatore ~ 36

Pappardelle, Prawns, Scallops, Salmon, Tomato Sauce, Chilli Flakes, Cherry Tomatoes.

Pappardelle Carbonara ~ 31

Guanciale, Egg yolk, Bella Lodi.

~ Some pasta dishes can be made gluten-free ~

SECONDI

The main course

Bistecca ~ 46

8oz Striploin, Whipped Potatoes, Mushrooms, Creamy Pepper Jus.

Salmon ~ 35

Saffron Risotto Milanese, Pickled Tomatoes.

Risotto Funghi al Tartufo ~ 30

Arborio rice, Mushrooms, Stracciatella, Truffle oil.

CONTORNI

To be enjoyed alongside the main course

Five Tiger Prawns ~ 13

Salmon Fillet 6oz ~ 16

Burrata ~ 14

Add Chicken ~ 8

Prosciutto Crudo ~ 7

Side Insalata ~ 11

~ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions ~