

THE LITTLE SPARO

At The Little Sparo, we cherish the notion that our culinary artistry blooms from the seeds of superior ingredients. We are grateful for the local farmers whose hands make this possible. Their unwavering devotion to quality and sustainability gifts us with the freshest produce, meats, and dairy. With these treasures, we craft dishes that sing an ode to the finest offerings of our incredible region.



MENU

PER LA TAVOLA

For the table

Sparo Sourdough ~ 8
Whipped house-made butter, balsamic, olive oil.

Rustic Italian Board ~ 30
Prosciutto, guanciale, mortadella, salame calabria, formaggi, honey, ricotta, arancini, polpette, mushroom gratin, house-made flat bread.

ANTPASTI

Served before the main to stimulate the appetite

Sparo Ricotta ~ 21
Homemade whipped ricotta, homemade jam, chilli flakes, nuts, honey, homemade flat bread.

Caesar Salad ~ 18
Crisp romaine hearts, croutons, crispy bacon and grana padano.

Gamberoni All'Italiana ~ 24
Tiger prawns, garlic, chilli, white wine, butter, sourdough.

Polpette Al Sugo ~ 16
Tender beef and pork meat balls slow cooked in a rich tomato sauce.

Arancini ~ 14
Deep fried rice balls prepared with saffron, beef, turmeric, green peas, and grana padano stuffed with mozzarella.

Insalata Caprese ~ 19
Fior di latte, tomatoes with origano, basil and maldon sea salt.

PIZZA

On our house-made sour dough crust

Margherita ~ 21
Tomato sauce, fior di latte, grana padano, basil.

Carnivora ~ 27.50
Tomato sauce, fior di latte, prosciutto crudo, salame mild, salame calabrese, garlic oil, grana padano, basil.

Diavola ~ 26.50
Tomato sauce, salame calabrese, fior di latte, garlic oil, chili oil, grana padano, basil.

Burrata~ 30
Tomato sauce, prosciutto crudo, rucola, grana padano, burrata.

Gamberoni ~ 32
Tomato sauce, fior di latte, prawns, cherry tomatoes, roasted capsicum, lobster bisque, basil, garlic oil.

PASTA

Made in house daily!

Gnocchi Lamb Ragù ~ 32
Slow cooked lamb ragù with light napoletana sauce.

Ravioli di Ricotta e Spinaci ~ 29
Ricotta, spinach and grana padano filling served with fresh tomato sauce and basil.

Pasta Alla Norma ~ 28
Sea shell pasta, napoletana sauce, eggplant, basil and semi - dry ricotta cheese.

Conchiglie Bolognese ~ 30
Sea shell pasta with beef and pork ragù and grana padano.

Spaghetti Carbonara ~ 30
Guanciale, egg yolk, grana padano.

Spaghetti Marinara ~ 36
Mussels, salmon, scallops, prawns, cherry tomatoes, napoletana sauce.

~ Some dishes can be made gluten free ~

SECONDI

Pollo Supreme ~ 30
Grilled chicken supreme accompanied by a baby spinach, fennel and orange salad with a yoghurt sauce.

Medaglioni di Filetto ~ 44
Tenderloin medallions pan fried with parmesan and gorgonzola sauce served with sautéed mushrooms and potatoes.

Tagliata di Manzo (10 oz) ~ 47
Grilled striploin steak served with arugula, fresh tomatoes, grana padano shavings and maldon sea salt crisps.

Salmone Alla Griglia ~ 38
Grilled salmon with roasted eggplant, tomatoes and red onion all served with garlic, parsley and vinegar oil.

Risotto Zucchine ~ 29
Arborio rice, zucchini, mint, butter and grana padano.

CONTORNI

To be enjoyed alongside any dish

Tiger Prawn ~ **7**
Salmon Fillet 3oz ~ **7**
Chicken 4oz ~ **8**
Prosciutto Crudo ~ **8**
Side Insalata ~ **10**
Side fries ~ **8**

Parties of 8 or more people will be subject to an automatic gratuity of 18%

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may elevate your risk of foodborne illnesses, particularly if you have specific medical conditions.