

# THE LITTLE SPARO

*At The Little Sparo, everything is made from scratch daily using only the finest ingredients. Our kitchen takes flight each morning with meticulous preparations, ensuring every dish is as vibrant as it is delicious. Each bite is thoughtfully crafted to deliver different layers of flavour that dance across your palate, creating an unforgettable experience.*

*It's not just a meal — it's a little adventure in every bite!*

# MENU

## PER LA TAVOLA

***For the table***

**Olives ~ 9**
Castelvetrano Olives, Herbs, Orange Zest.

**Sparo Sourdough ~ 9**
Whipped Truffle Butter, Balsamic, Olive Oil.

**Charcuterie Board ~ 25**
Genoa Salami, Prosciutto, Brie, Whipped Ricotta,
Olives, Walnuts, House-made Flat bread.

## ANTPASTI

***Served before the main to stimulate the appetite***

**Sparo Ricotta ~ 22**
Whipped Ricotta, Roasted Grapes, Chili flakes, Vincotto,
Walnuts, Olive Oil, House-made Flat Bread.

**Kale Salad ~ 20**
Kale, Orange, Pear, Walnuts, Orange Honey Dressing,
Goat Cheese-Yoghurt Crema.

**Caesar Salad ~ 20**
Romaine, Guanciale, Croutons, Grana Padano, Caesar dressing.
*add chicken + $8*
*add prawns + $13*

**Gamberi ~ 25**
Tiger Prawns , Garlic, Spicy Pork Nduija, White Wine, Cream,
Butter, Sourdough.

**Beef Carpaccio ~ 21**
Beef Tenderloin, Pickled Mushrooms, Grana Padano, Olive Oil,
Arugula, Sourdough.

**Poplette al Sugo ~ 21**
Pork & Beef Meatballs, San Marzano Tomato Sauce, Sourdough.

## PIZZA

***On our house-made sour dough crust***

**Carnivora ~ 32**
Signature Tomato Sauce, Genoa salami, Pepperoni, Prosciutto,
Fior di latte, Garlic oil, Grana Padano.

**Burrata & Prosciutto ~ 32**
Signature Tomato Sauce, Prosciutto Crudo, Arugula,
Fior di latte, Grana Padano, Olive Oil.

**Pepperoni ~ 28**
Signature Tomato Sauce, Fior di latte, Pepperoni,
Chili Honey, Grana Padano.

**Margherita ~ 25**
Signature Tomato Sauce, Basil & Fior di latte, Grana Padano.

**Gucci 2.0 ~ 30**
Bianca Sauce, Pear, Brie, Gorgonzola, Walnuts, Arugula, Honey.

**Funghi al Tartufo ~ 30**
Local Mushrooms, Cream, Fior di Latte, Duxelle, Truffle Oil, Arugula.

## PASTA

***Made in house daily!***

**Canestri Bolognese ~ 32**
Beef and Pork Ragu, Grana Padano.

**Treccioni con Pollo ~ 32**
Chicken, Kale, Sundried Tomatoes,
White Wine Cream, Grana Padano.

**Treccioni alla Boscaiola ~ 33**
Crumbled Italian Pork Sausage, Kale, Mushroom,
Bianca Sauce, Truffle Oil.

**Squash Ravioli ~ 34**
Squash, Maple, Pork Guanciale, White Wine, Walnuts.

**Linguine del Pescatore ~ 36**
Prawns, Scallops, Salmon,
Chilli, Cherry Tomatoes, Tomato Sauce.

**Linguine Carbonara ~ 32**
Pork Guanciale, Egg yolk, Grana Padano.

*~ Some dishes can be made gluten free ~*

## SECONDI

**Bistecca ~ 53**
10oz Striploin, Local Mushrooms, Deep Fried Gnocchi,
Whiskey Gorgonzola Sauce, Pickled Shallots.

**Salmon ~ 35**
Pan Seared Salmon, Risotto Alla Puttanesca with Olives,
Tomato Sauce, Butter, Chili, Capers.

**Forest Mushroom Risotto ~ 31**
Pickled Mushrooms, Brie.
*add chicken + $8*
*add prawns + $13*

## CONTORNI

***To be enjoyed al`ongside any dish***

Tiger Prawns ~ **13**

Salmon Fillet 6oz ~ **16**

Add Chicken ~ **8**

Prosciutto Crudo ~ **7**

Add Burrata ~ **12**

Deep Fried Gnocchi with Whiskey Gorgonzola Sauce ~ **13**

Side Caesar or Kale Salad ~ **11**

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