

SPARROW  
KITCHEN & COCKTAILS

# LONG ISLAND RESTAURANT WEEK

**\$46 PER PERSON**

## APPETIZERS

CHOOSE ONE

### BURRATA

APPLEWOOD SMOKED BACON, SPRING PEAS, LEMON PARMESAN VINAIGRETTE, MINT

### OYSTERS

SEASONAL MIGNONETTE & COCKTAIL SAUCE. + OSETRA CAVIAR

### TUNA TARTARE

COLATURA, DIJON, CAPERS, RED ONION, CRISPY CRACKER

### CRAB CAKE +\$8

HOMEMADE TARTAR SAUCE, MARINATED HEARTS OF PALM, GREENS.

### ARUGULA SALAD

LEMON, OLIVE OIL, PARMESAN.

### HOUSE SALAD

LITTLE GEM ROMAINE, MIXED GREENS, VEGETABLES, SHALLOT VINAIGRETTE.

### RICOTTA & HONEY PIZZETTE

FRESH RICOTTA, POPPY SEEDS, LEMON ZEST, HONEY.

### HOT HONEY PIZZETTE

CALABRIAN CHILI INFUSED HONEY, BLACK GARLIC, SAUSAGE, MOZZARELLA.

## ENTREES

CHOOSE ONE

### BURGER

CHEDDAR CHEESE, BACON JAM, LTO, HOUSE PICKLES, HAND-CUT FRIES.

### CHICKEN PARMESAN

FRESH MOZZARELLA, POMODORO SAUCE, PARMESAN CHEESE.

### CACIO E PEPE

SPAGHETTI, PECORINO ROMANO, BLACK PEPPER.

### SKIRT STEAK +\$12

10 OZ. STEAK, BAKED SWEET POTATO, SEASONAL GREENS, CHIMICHURRI.

### HALIBUT

PAN SEARED WITH ASPARAGUS, PEAS, RADISH, FIDDLEHEAD FERNS, AND A GREEN HERB SAUCE.

### LINGUINI NERO

GULF SHRIMP, CALAMARI, ROASTED CHILES, TOMATO, RUSTIC BREAD CRUMBS.

### CAULIFLOWER STEAK

OVEN-ROASTED, CAPERS, RAISINS, ALMONDS, ROASTED GARLIC PUREE, PIMENTON.

### CHICKEN MILANESE

PAN FRIED CRISPY, RADICCHIO SALAD, PARMESAN.

### MAFALDE BOLOGNESE

BEEF, VEAL, PORK, SAN MARZANO TOMATOES, RED WINE, FRESH RICOTTA CHEESE.

## DESSERT

CHOOSE ONE

### CHOCOLATE CAKE

MACERATED RASPBERRIES & COMBIER ROSE LIQUEUR.

### GELATO/SORBET

VANILLA, CHOCOLATE, LEMON, SEASONAL SELECTIONS.

### BANANA PUDDING

BRÛLÉE BANANA.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS