



sparrow  
ITALIA  
LONDON



NOBLE 33  
COLLECTION



## WELCOME TO SPARROW ITALIA MAYFAIR

Sparrow Italia is a modern Italian restaurant from Noble 33, featuring an expansive menu by Chef AJ McCloud consisting of comforting Italian and Mediterranean classics with creative twists. We offer a selection of pasta made fresh in-house daily and other wood-fired creations that exude bold flavors and high-quality, sustainable, and organic ingredients. Our cuisine is complemented by adventurous mixology that uses fresh, seasonal ingredients, and the finest spirits to craft dynamic cocktails all rooted in the flavors of Italy.

From intimate dinners to full venue buyouts, our team of event curators are ready to bring your next celebration to life.

*DJ & Instrumentalist pricing available upon request.*





## GROUND FLOOR

With a timeless floor to ceiling bar, our ground level is the perfect mix of intimate and refined. This space best accommodates private mixers for up to 55 guests and separately seated dinners for up to 40.

115 Meters Squared

Standing - 60

Seated - 40

Dedicated bar, capabilities to customize music





## FLOOR 1

With a skylight ceiling and a large marble bar, this dining room seamlessly spills into our indoor garden. Step off the street of London and into our whimsical Italian greenhouse.

120 Meters Squared

Standing - 80

Seated - 64

Dedicated bar, capabilities to customize music







## FLOOR 2

Our most intimate space for private dining is located on floor 2. With a wall to wall six seat bar and floor to ceiling drapery, transport your guests to an experience they will never forget. Curate your own music, start with luxury crafted cocktails, and the sit down around the olive tree.

95 Meters Squared

Standing - 55

Seated - 40, Communal Seating - 25

Dedicated bar, capabilities to customize music,  
easy access to washroom





## CULINARY





£105 SET MENU

FOR THE TABLE

cestino del pane

PRIMI

choice of two for the table

CRISPY ARANCINI

wild mushroom risotto . parmigiano . truffle aioli

HEIRLOOM TOMATO &  
BUFFALO MOZZARELLA

shallot marmalade . crushed pine nut pesto

SPARROW CHOP

cavolo nero . radicchio . lettuce romana  
chickpea . red onion . provolone picante  
chili . shallot vinaigrette

ULTIMA CORSA

choice of two for the table

CACIO E PEPE

tagliatelle . fresh pepper . parmigiano . pecorino

CHICKEN PAILLARD

black garlic . caper beurre blanc

GRILLED BRANZINO

sicilian pistachio . fines herbes . charred lemon

SPARROW RIGATONI

signature pomodoro sauce . chili . basil  
burro di parma  
*vegan upon request*

PISTACHIO PESTO

spaghetti . grana padano . rocket  
*vegan upon request*

PUTTANESCA

spaghetti . olive oil . tomato . capers  
olives . garlic  
*vegan upon request*

SIDES

choice of one for the table

CRISPY BABY POTATOES

herb butter . parmigiano . fresh parsley

SAUTÉED SPINACH

shaved garlic . olive oil . jus de pollo  
*vegetarian upon request*

DESSERT

for the table

CITRUS OLIVE OIL CAKE

orange marmalade . passion fruit gel

TIRAMISU

chocolate espresso sauce . ladyfingers

ALL ITEMS SERVED FAMILY STYLE

£135 SET MENU

FOR THE TABLE

cestino del pane

PRIMI

choice of two for the table

CRISPY ARANCINI

wild mushroom risotto . parmigiano . truffle aioli

HEIRLOOM TOMATO &  
BUFFALO MOZZARELLA

shallot marmalade . crushed pine nut pesto

SPARROW CHOP

cavolo nero . radicchio . lettuce romana  
chickpea . red onion . provolone picante  
chili . shallot vinaigrette

BRAISED MEATBALLS

marango meat . veal . pomodoro  
whipped ricotta . basil . toasted bread

GRILLED OCTOPUS

baby potatoes . garlic crema  
caper & taggiasca olive soffrito

add-ons

BLACK TRUFFLE MP

PASTA

choice of one for the table

CACIO E PEPE

tagliatelle . fresh pepper . parmigiano . pecorino

SPARROW RIGATONI

signature pomodoro sauce . chili . basil  
burro di parma  
*vegan upon request*

PISTACHIO PESTO

spaghetti . grana padano . rocket  
*vegan upon request*

PUTTANESCA

spaghetti . olive oil . tomato . capers olives . garlic  
*vegan upon request*

SIDES

choice of one for the table

CRISPY BABY POTATOES

herb butter . parmigiano . fresh parsley

SAUTÉED SPINACH

shaved garlic . olive oil . jus de pollo  
*vegetarian upon request*

ULTIMA CORSA

choice of two for the table

CHICKEN PAILLARD

black garlic . caper beurre blanc

GRILLED BRANZINO

sicilian pistachio . fines herbes . charred lemon

BISTECCA ALLA GRIGLIA

marango ribeye

DESSERT

choice of two for the table

CITRUS OLIVE OIL CAKE

orange marmalade . passion fruit gel

TIRAMISU

chocolate espresso sauce . ladyfingers

CANNOLI

mascarpone mousse pistachio  
candied blood orange

ALL ITEMS SERVED FAMILY STYLE



# £155 SET MENU

## FOR THE TABLE

cestino del pane

### PRIMI

choice of two for the table

#### CRISPY ARANCINI

wild mushroom risotto . parmigiano . truffle aioli

#### HEIRLOOM TOMATO & BUFFALO MOZZARELLA

shallot marmalade . crushed pine nut pesto

#### AHI TUNA TARTARE

avocado . truffle ponzu . crispy onion herb cracker

#### BRAISED MEATBALLS

marango meat . veal . pomodoro  
whipped ricotta . basil . toasted bread

#### GRILLED OCTOPUS

baby potatoes . garlic crema  
caper & taggiasca olive soffrito

### add-ons

BLACK TRUFFLE MP

## PASTA

choice of two for the table

#### BONE MARROW

cappelletti . braised beef cheeks . horseradish  
roasted bone marrow . barolo reduction

#### SPARROW RIGATONI

signature pomodoro sauce . chili . basil  
burro di parma  
*vegan upon request*

#### PISTACHIO PESTO

spaghetti . grana padano . rocket  
*vegan upon request*

#### PUTTANESCA

spaghetti . olive oil . tomato . capers olives . garlic  
*vegan upon request*

## SIDES

choice of two for the table

#### CRISPY BABY POTATOES

herb butter . parmigiano . fresh parsley

#### SAUTÉED SPINACH

shaved garlic . olive oil . jus de pollo  
*vegetarian upon request*

#### POLENTA

porcini . olive oil . crispy onion  
*vegetarian upon request*

## ULTIMA CORSA

choice of two for the table

#### CHICKEN PAILLARD

black garlic . caper beurre blanc

#### GRILLED BRANZINO

sicilian pistachio . fines herbes . charred lemon

#### LOBSTER LINGUINI

linguine . british isles lobster . acqua pazza  
lemon . parsley . butter toast bread crumbs

#### WAGYU RIBEYE

boneless ribeye . confit garlic chili lemon  
red wine jus

## DESSERT

#### CHEF'S PLATTER

chef's selection

ALL ITEMS SERVED FAMILY STYLE



# PASSED HORS-D'OEUVRES

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£56 - choice of 5

£73 - full canape menu

## ARANCINI

wild mushroom, truffle

## PANE AL TARTUFO

truffle ricotta, truffle honey

## AHI TUNA TARTARE

avocado, crostini

## A5 CARPACCIO

horseradish cream, parmesan crumble on grilled  
focaccia

## BURRATA

sundried tomato, basil oil

## HAMACHI CEVICHE

amalfi lemon, charred shallot, baby celery,  
chili

## TIRAMISU TRUFFLES

## MINI OLIVE OIL CAKE

passion fruit gel, milky crunch





To book your special event or personalized dining experience at Sparrow  
Italia, Mayfair, please visit [sparrowitalia.com](http://sparrowitalia.com) or call us at 0203 0899501

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