antipasti

cured Italian meats, house-made mostarda & grissini 24
artisanal cheeses, house-made jam & red wine crackers 24

Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmesan 17
burrata, heirloom cherry tomatoes, basil, spring mix, herb vinaigrette 21
shrimp ceviche, shallots, sweety drop peppers, Aleppo, micro cilantro 19
panzanella, heirloom cherry tomatoes, watermelon, corn, pistachios, micro basil 17
gazpacho, summer vegetable & San Marzano tomato, ricotta salata, basil 15
olives, fennel seed, lemon, taralli 16

primi

pappardelle alla Bolognese 22/34
fusilli col buco, corn, basil pesto, house-made ricotta 22/34
tagliatelle, clams, Calabrian chili, white wine, roasted garlic, oregano 22/34
pasta, San Marzano tomato, garlic, pepperoncini 19/28

secondi

Sfoglia’s chicken al mattone 36
veal Milanese, marinated artichokes, arugula, Caciocavallo 42
jumbo dayboat scallops, lima beans, corn, onion, tarragon 42
ahi tuna, summer salad, almond & orange vinaigrette 32

contorni

insalata mista 14
fingerling potatoes, shallots, dill vinaigrette, 16
broccolini, garlic, olive oil 16
asparagus, shallots, parmesan, lemon zest 16

dolci

peach torta, vanilla & graham cracker gelato 26 (preorder only)
key lime pie, marshmallow brûlée 16
dark chocolate espresso semifreddo, hazelnut brittle, sea salt 16
trio of gelato / sorbetto 12

20% gratuity added to parties of 6 or more / cash, visa, mc, amex accepted
Curbside pick up and delivery available
(212) 631-402 / eat@sfolgiarestaurant.com
Free curbside pickup / $40 minimum delivery
5pm - 9:30pm / 7 days a week
Delivery from 76th - 106th between 1st & 5th Ave
(212) 831-1402 or eat@sfogliarestaurant.com
Credit Cards Only

SFOGLIA SAUCE BY THE QUART
4 servings each, cooking instructions incl.

* BOLOGNESE $45
* TOMATO, GARLIC, BASIL $30
* CORN & CASHEW BASIL PESTO $40
* SFOGLIA BREAD $8.50

cocktails ($18 each)
add ice, shake & serve

The 92nd Why
vodka, elderflower, citrus

Corna del Diavolo
tequila, blood orange, chipotle, lime

Moody Cherry
bourbon, amaretto, macerated cherries

Great’s Artichoke Negroni
gin, Cynar, sweet vermouth, bitters

ALL SFOGLIA WINES AVAILABLE FOR CURBSIDE PICK UP & DELIVERY