



## **antipasti**

### **seasonal crostini 14**

- cured Italian meats**, house-made mostarda & grissini **24**
- artisanal cheeses**, house-made jam, red wine crackers & pecans **24**
- Sfoglia Caesar**, romaine, anchovy, lemon gremolata, parmigiano **18**
- mussels**, roasted garlic & peppers, white wine, chorizo **21**
- burrata**, baby cress, blood orange, almonds, honey-pink peppercorn **21**
- kale & radicchio**, apples, candied pecans, buttermilk vinaigrette **18**
- crispy sunchokes**, radicchio, apple, hazelnuts, brown butter & apple cider aioli **18**
- minestrone soup**, orzo, San Marzano tomato, parmigiano **16**
- Mediterranean olives**, orange peel, chili, herbs **16**

## **primi**

### **pappardelle alla Bolognese 22/34**

- tagliatelle**, cod, peppadew peppers, golden raisins, lemon gremolata **22/34**
- trofie**, oyster mushrooms, pistachio-basil pesto, house-made lemon ricotta **22/34**
- goat cheese agnolotti**, roasted grapes, bacon, Saba, thyme, bull's blood **22/34**
- pasta**, San Marzano tomato, garlic, pepperoncini **19/28**

## **secondi**

- Sfoglia's chicken** al mattone **38**
- veal osso buco**, potato mash, roasted garlic, horseradish gremolata **48**
- branzino**, lentils, spicy Italian sausage, basil **38**

## **contorni**

- insalata mista 14**
- crispy Brussels sprouts**, smoked mozzarella, maple syrup **16**
- acorn squash**, radicchio, parmigiano, sage vinaigrette **16**
- broccolini**, garlic, olive oil **16**