



a n t i p a s t i

- 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
burrata, English cucumbers, rhubarb, spring peas, mint, pea shoots 21
clams, hot sopressata, beer, fava beans, leeks 22
arugula & fennel, marinated artichokes, pesto alla trapanese, parmigiano 18
stracciatella soup, chicken broth, spring onion, parmigiano 16
Mediterranean olives, orange peel, chili, herbs 16

p r i m i

- pappardelle alla Bolognese 34
spaghetti, ramps, egg yolk, pecorino 34
tagliatelle, rock shrimp, Meyer lemon, spring onions, Aleppo 34
trofie, oyster mushrooms, pistachio-basil pesto, house-made lemon ricotta 34
ricotta cappelletti, asparagus, drunken apricots, pancetta, pea shoots 34
pasta, San Marzano tomato, garlic, pepperoncini 28

s e c o n d i

- Sfoglia's chicken al mattone 38
veal Milanese, arugula, treviso, tonnato, crispy capers 44
branzino al cartoccio, fregola, cauliflower, radishes,
tarragon & spring onion aioli 38

c o n t o r n i

- insalata mista 14
duck fat potatoes, pecorino crema, black pepper 16
asparagus, shitake mushrooms, speck, pangritata 16
baby carrots, harissa, honey-labne, pistachios 16
broccolini, garlic, olive oil 16