



a n t i p a s t i

seasonal flatbread 26

- cured Italian meats, house-made mostarda & grissini 26
- artisanal cheeses, house-made jam, red wine crackers & pecans 26
- Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmigiano 21
- kale & radicchio, roasted apples, orange-cinnamon cranberries, walnuts, apple cider vinaigrette 21
- burrata, butternut squash, pears, hazelnuts, arugula pesto 24
- mussels, leeks, bacon, tomato, Italian herbs 23
- butternut squash & roasted bell pepper soup, cream, fontina, crispy shallots 17
- Mediterranean olives, orange peel, chili, herbs 17

p r i m i

pappardelle alla Bolognese 36

- tagliatelle, shrimp, green olives, leeks, tomato, caper gremolata 38
- ricotta cavatelli, walnut pesto, Brussels Sprouts, roasted apples, pecorino, balsamic glaze 34
- tangerine ricotta & pecorino agnolotti, charred fennel, orange, nduja 34
- risotto, short rib ragu, peppadew peppers, wild mushrooms, moliterno al tartufo 39
- pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28

s e c o n d i

Sfoglia's chicken al mattone 41

- short rib, parsnip purée, black garlic, horseradish & pomegranate gremolata 48
- Arctic Char, leeks, wild mushrooms, romanesco, porcini broth, micro chives 44

c o n t o r n i

broccolini, garlic, olive oil 18

- crispy Brussels Sprouts, bacon, maple aioli 18
- baby carrots, delicata squash, feta, pumpkin seed vinaigrette 17
- insalata mista 15

20% gratuity added to parties of 6 or more / cash, visa, mc, amex accepted
credit card payments subjected to a 3% non-cash adjustment

(212) 831-1402 / eat @sfogliarestaurant.com / www.sfogliarestaurant.com / @sfoglianyc