



## 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  
Sfoglìa Caesar, romaine, anchovy, lemon gremolata, parmigiano 21  
golden beets, treviso & endive, radishes, cucumbers, ricotta salata, mint 21  
burrata, rhubarb & strawberry jam, macerated strawberries,  
baby cress, pink peppercorn vinaigrette, almonds 24  
Manilla clams, spring onions, fava beans, beer, hot sopressata vinaigrette 23  
pea & spinach soup, Peekytoe crab, spring onion, cream, preserved lemon 21  
Mediterranean olives, orange peel, chili, herbs 17

## p r i m i

- pappardelle alla Bolognese 36  
tagliatelle, ramps, pecorino, egg yolk 36  
calamarata, calamari, cauliflower, bell peppers, white wine,  
pickled chilies, herb gremolata 38  
ricotta cavatelli, guanciale, zucchini, plum tomatoes, goat butter,  
pecorino, pistachio-basil pesto 34  
pea & ricotta farfalle doppio, king trumpet mushrooms, Thumbelina carrots,  
brown butter, pea tendrils, za'atar 34  
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28

## s e c o n d i

- Sfoglìa's chicken al mattone 41  
veal milanese, arugula, haricot verts, cherry tomatoes,  
ramp vinaigrette, fiore sardo 46  
branzino, new potatoes, artichokes, saffron tomato broth, spring onion 44

## c o n t o r n i

- broccolini, garlic, olive oil 18  
duck fat potatoes, moliterno al tartufo, chives 17  
asparagus, morels, tarragon aioli, lemon-garlic gremolata 18  
insalata mista 15

### Executive Chef Melisa Panchano

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

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