



a n t i p a s t i

seasonal flatbread 26

cured Italian meats, house-made mostarda & grissini 28

artisanal cheeses, house-made jam, red wine crackers & pecans 27

Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmigiano 22

beet salad, baby cress, pickled candy beets, fennel, orange, mint, poppy seed dressing 23

burrata, rhubarb-onion jam, peas, pistachio-basil gremolata, polenta crackers, mache 24

mussels, cannellini beans, Andouille sausage, beer, spring onion 26

watermelon & strawberry gazpacho, tomato, cucumber, beets, mint,
pickled watermelon, za'atar labne 18

Mediterranean olives, orange peel, chili, herbs 17

p r i m i

pappardelle alla Bolognese 38

fusilli col buco, corn, basil-cashew pesto, house-made ricotta 36

tagliatelle, clams, brown butter, white wine, spring onion, preserved lemon, capers 38

ricotta triangoli, asparagus & mint, goat butter, fava beans, drunken apricots 36

pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28

s e c o n d i

Sfoglia's chicken al mattone 42

veal Milanese, baby arugula, watermelon radishes, English cucumbers,
peppadew pepper vinaigrette, piave vecchio 52

branzino, cauliflower & leek purée, baby carrots, snow peas, duck bacon 46

c o n t o r n i

broccolini, garlic, olive oil 18

duck fat potatoes, Moliterno al Tartufo crema, black pepper 18

asparagus, king trumpet mushrooms, roasted garlic-tomato aioli 18

insalata mista, breakfast radish, sweetie drop peppers, balsamic vinaigrette 18

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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