



a n t i p a s t i

- cured Italian meats**, house-made mostarda & grissini 28.⁸⁴
artisanal cheeses, house-made jam, red wine crackers & pecans 27.⁸¹
Sfoglìa Caesar, romaine, anchovy, lemon gremolata, parmigiano 22.⁶⁶
baby kale, apple, roasted butternut squash, Brussels sprouts chiffonade, gorgonzola,
maple-apple cider vinaigrette 23.⁶⁹
burrata, Black Mission figs, speck, basil, balsamic pearls, honey,
pumpkin seed crackers 24.⁷²
mussels, tarragon, tomato, white wine, cream, roasted potatoes, bacon 26.⁷⁸
autumn stelling soup, chicken broth, pumpkin puree, Tuscan kale,
brown butter sage, parmigiano 18.⁵⁴
Mediterranean olives, orange peel, chili, herbs 17.⁵¹

p r i m i

- pappardelle** alla Bolognese 39.¹⁴
ricotta cavatelli, porcini broth, shiitake mushrooms, bacon, acorn squash,
Tuscan kale, pomegranate, fontina 37.⁰⁸
tagliatelle, shrimp, cauliflower, peppadew peppers, labne, chives 39.¹⁴
pumpkin-robìola capeletti, brown butter sage, nduja, amaretti cookie 37.⁰⁸
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28.⁸⁴

s e c o n d i

- Sfoglìa's **chicken** al mattone 43.²⁶
Berkshire pork chop, sweet potato-gorgonzola mash,
cranberry-pear relish, pecans 49.⁴⁴
branzino, cannellini beans, rosemary, baby carrots, shiitake mushrooms,
spinach-dill puree 47.³⁸

c o n t o r n i

- broccolini**, garlic, olive oil 18.⁵⁴
duck fat potatoes, Moliterno al Tartufo crema, black pepper 18.⁵⁴
Brussels sprouts, chorizo, drunken cranberries, pecorino 18.⁵⁴
insalata mista, breakfast radish, sweet drop peppers, balsamic vinaigrette 18.⁵⁴

Executive Chef Melisa Panchano

3% discount on cash payments | 20% gratuity added to parties of 6 or more