



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
clams, beer, Calabrian chili, roasted fennel, bacon, oregano-butter crostini 26.⁷⁸
Mediterranean olives, orange peel, chili, herbs 17.⁵¹

p r i m i

- pappardelle alla Bolognese** 39.¹⁴
carbonara risotto, pecorine & parmigiano, pancetta, egg yolk 37.⁰⁸
tagliatelle, clams, brown butter, preserved lemons, Calabrian chili, white wine, crispy capers 39.¹⁴
goat cheese & cranberry agnolotti, butternut squash, spiced pepitas, sage 39.¹⁴
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
veal parmigiana arrabiata, smoked mozzarella, basil 53.⁵⁶
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, sweetie drop peppers, balsamic vinaigrette 18.⁵⁴

Executive Chef Melisa Panchano

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