



## a n t i p a s t i

- cured Italian meats, house-made mostarda & grissini 28.<sup>84</sup>  
artisanal cheeses, house-made jam, red wine crackers & pecans 28.<sup>84</sup>  
Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmigiano 23.<sup>69</sup>  
spinach & fennel, marinated king oyster mushrooms, snow peas,  
hot soppressata vinaigrette, pecorino 23.<sup>69</sup>  
burrata, nectarines, candied bacon, mint-pistachio pesto,  
poppy seed cracker, balsamic 26.<sup>78</sup>  
clams, beer, Calabrian chili, roasted fennel, bacon, oregano butter crostini 26.<sup>78</sup>  
pea & leek soup, bacon, scallions, cream, spinach, parmigiano 18.<sup>59</sup>  
Mediterranean olives, orange peel, chili, herbs 17.<sup>51</sup>

## p r i m i

- pappardelle alla Bolognese 39.<sup>14</sup>  
spaghetti, ramps, pecorino, egg yolk 37.<sup>08</sup>  
tagliatelle, clams, brown butter, preserved lemons, Calabrian chili,  
white wine, crispy capers 39.<sup>14</sup>  
ricotta & pea triangoli, mint, goat butter, drunken apricots, asparagus,  
crispy speck 39.<sup>14</sup>  
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28.<sup>84</sup>

## s e c o n d i

- Sfoglia's chicken al mattone 45.<sup>32</sup>  
veal parmigiana arrabiata, smoked mozzarella, basil 57.<sup>68</sup>  
branzino al cartoccio, farro, charred radicchio, peppadew peppers, fennel, ramps,  
tarragon-mustard vinaigrette 47.<sup>38</sup>

## c o n t o r n i

- broccolini, garlic, olive oil 18.<sup>54</sup>  
duck fat potatoes, Moliterno al Tartufo crema, black pepper 18.<sup>54</sup>  
panzanella, asparagus, cucumbers, radishes, dill-preserved lemon vinaigrette,  
micro chives, feta cheese 18.<sup>54</sup>  
insalata mista, breakfast radish, sweet drop peppers, balsamic vinaigrette 18.<sup>54</sup>

Executive Chef Melisa Panchano

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