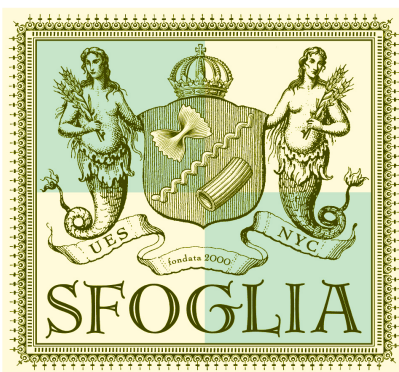




a n t i p a s t i

- cured Italian meats**, house-made mostarda & grissini 28.⁸⁴
artisanal cheeses, house-made jam, red wine crackers & pecans 28.⁸⁴
Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmigiano 23.⁶⁹
baby kale, delicata squash, apples, drunken cranberries, gorgonzola,
orange-cinnamon vinaigrette 23.⁶⁹
burrata, acorn squash, hot sopressata, pecans, crispy kale, pomegranate 26.⁷⁸
mussels, fennel, bacon, potatoes, pickled chilies, beer 30.⁹⁰
zuppa Toscana, carrots, Yukon gold potatoes, chicken sausage,
Tuscan kale, parmigiano 18.⁵¹
Mediterranean olives, orange peel, chili, herbs 17.⁵¹

p r i m i

- pappardelle** alla Bolognese 39.¹⁴
pecorino risotto, currants, wild mushrooms, radicchio, duck bacon,
Vin Santo cream 37.⁰⁸
tagliatelle neri, crab, peppadew peppers, tarragon,
white wine, lemon-garlic gremolata 43.²⁶
pumpkin-ricotta caramelle, sage, toasted pecans, pomegranate seeds,
brown-butter aioli 39.¹⁴
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28.⁸⁴

s e c o n d i

- Sfoglia's chicken** al mattone 45.³²
orata, black garlic & cauliflower mash, leeks, carrots, harissa 47.³⁸
Berkshire porterhouse pork chop, sweet potato mash, roasted garlic,
cipollini onion & honey-crisp apple agrodolce 53.⁵⁶

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, bacon, pumpkin-maple crema 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