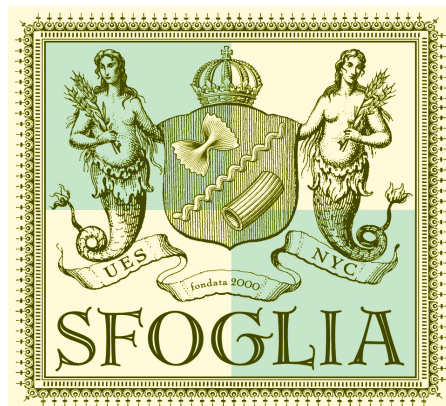




a n t i p a s t i

- 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
spinach & radicchio, pickled blueberries, cucumber, red onion, bacon,
poppy seed vinaigrette 23.⁶⁹
burrata, cantaloupe, cherry tomatoes, speck, balsamic-basil vinaigrette 26.⁷⁸
clams, beer, saffron butter, roasted peppers, hot soppressata, garlic oil crostini 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
fusilli col buco, corn, basil-cashew pesto, house-made ricotta 37.⁰⁸
tagliatelle, clams, brown butter, preserved lemons, Calabrian chili,
white wine, crispy capers 39.¹⁴
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
branzino, fregola, zucchini, black eyed beans, chorizo crumble 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
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