



a n t i p a s t i

seasonal flatbread 26

- cured Italian meats, house-made mostarda & grissini 26
artisanal cheeses, house-made jam, red wine crackers & pecans 26
Sfoglìa Caesar, romaine, anchovy, lemon gremolata, parmigiano 21
baby kale, Brussels sprouts, fennel, poached pears, hazelnuts, drunken cranberries,
maple-dijon vinaigrette, shaved garrotxa 23
burrata, honey-winter squash, kale, chorizo, spiced pepitas, brown butter-sage honey 24
mussels, shallots, bacon, beer, Calabrian chili, celery root, oregano 23
parsnip & cauliflower soup, roasted garlic crema, zaatar, rosemary 18
Mediterranean olives, orange peel, chili, herbs 17

p r i m i

pappardelle alla Bolognese 36

- tagliatelle neri, shrimp, black olives, artichoke, tomato, thyme 38
malfaldine, pancetta, hen of the woods, butternut squash cream, pecorino 34
goat cheese gnudi, pumpkin crema, pomegranate seeds, pecans, brown butter, sage 34
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28

s e c o n d i

Sfoglìa's chicken al mattone 41

- Berkshire pork chop, rutabaga, apples, leeks, rosemary, apple cider 48
branzino al cartoccio, fregola, leeks, thyme, radicchio, orange-chili relish 44

c o n t o r n i

broccolini, garlic, olive oil 18

- duck fat potatoes, Moliterno al Tartufo crema, black pepper 18
Brussels sprouts, bacon, roasted garlic aioli 18
insalata mista 15

Executive Chef Melisa Panchano

20% gratuity added to parties of 6 or more / cash, visa, mc, amex accepted
credit card payments subjected to a 3% non-cash adjustment

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