



## a n t i p a s t i

### seasonal flatbread 26

- cured Italian meats, house-made mostarda & grissini 28  
artisanal cheeses, house-made jam, red wine crackers & pecans 27  
Sfoglia Caesar, romaine, anchovy, lemon gremolata, parmigiano 22  
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, fennel, hot soppressata, white wine, tomato 26  
butternut squash & parsnip soup, cream, herbed croutons, parmigiano, basil oil 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  
pecorino risotto, short rib ragu, cipollini onions, sweet drop peppers,  
moliterno al tartufo 41  
goat cheese gnudi, brown butter sage, hen of the woods,  
drunken cranberries, Tuscan kale pesto 34  
pasta, San Marzano tomato, garlic, pepperoncini, house-made ricotta 28

## s e c o n d i

- Sfoglia's chicken al mattone 42  
red wine braised short rib, smoked chili & sweet potato mash,  
pomegranate, pickled shallots 56  
Arctic Char, lobster broth, carrots, cannellini beans, chorizo, micro celery 46

## 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, breakfast radish, sweet drop peppers 18

### 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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