

Sfoglina

Restaurant Week

Three Course Dinner 55pp

Antipasti

Choose One

Roasted Beet Salad ✓

Radicchio, Herbed Yogurt, Candied Pistachio, Mint

Sfoglina Caesar

Romaine Lettuce, Soft Egg, Ricotta Salata, Anchovy Croutons

Cauliflower & Parsnip Soup ✓

Pinenuts, Lemon Oil

Secondi

Choose One

Mafalde allá Fungi ✓

Roasted Wild Mushrooms, Alfredo Sauce, Parmigiano Reggiano

Pappardelle

Ragu Bolognese, Parmigiano Reggiano

Grilled Atlantic Swordfish

Roasted Kabocha Squash, Walnut Gremolata

Dolce

Choose One

Gelato

Vanilla Gelato, Apple Cider, or a Swirl of Both

Nonna's Cookies

Chocolate Crinkle, Snickerdoodle, Lemon Ricotta

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Facebook & Instagram @sfoglinapasta #SfoglinaRosslyn #EatMorePasta

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Restaurant Week

From the Bar

Sicilian Sunset 18

Bombay Dry Gin, Marsala Wine, Campari, Peach

Select Spritz 12

1920 Select Aperitivo, Soda, Prosecco

Pinot Grigio 6oz 12 / 9 oz 18

Cantina Colli Euganei, Venezia

Sangiovese 6oz 12 / 9 oz 18

Donna Laura Ali, Tuscany, Italy

Sommelier Selections

Garganega, Inama, Foscari, Soave Classico 85

Grenache (CANNONAU), Argiolas, Senese, Sardinia 105

Beer

Pilsner 10

Scuzzi

IPA 10

Port City Monumental

Lager 10

Beales Gold Helles

Mocktail

Spritz Zero 16

Martini Rossi NA Vibrante, Grapefruit, Soda

Sparkling Blackberry Lemonade 12

Blackberry, Lemon, Rosemary, San Pellegrino Limonata