

Small Plates

SALT AND PEPPER RIBS 14

ARANCINI 15

fried fontina risotto balls

MEATBALLS 15

in tomato sauce with parmigiano

Insalata

ARUGULA 15

parmigiano, apples, olive oil & lemon

TRI COLORE 15

walnuts, gorgonzola cheese & balsamic vinaigrette

CALAMARI 18

fried with hot peppers

ROSEMARY CHICKEN WINGS 16

with house-made blue cheese dressing

BURRATA 19

wood-fired beets, eggplant caponata & swiss chard

KALE ROMAINE CAESAR 17

croutons, parmigiano, almonds & creamy garlic dressings

SALUMI & FORMAGGI

Artisinal Cheese Plate 22
with Prosciutto 28
Prosciutto Di Parma 8
aged 16 Months

CROSTINI 10

Burrata Olive Oil & Sea Salt
Ricotta & Pesto
Mascarpone & Clover Honey
Eggplant Caponata

FOCCACIA 4

Housemade Foccacia, Butter Bean
Puree & Marinated Olives



Pizza

HAND-MADE IN OUR WOOD BURNING OVEN

MARGHERITA 19
mozzarella, tomato sauce, basil, & olive oil

FUNGI 20
porcini cream sauce, mozzarella, parmigiano,
crimini & matiake mushrooms

SPICY KALE 20
mozzarella, taleggio, garlic, calabrian chilies,
& parmigiano

PESTO PIZZA 19
ricotta, mozzarella, & calabrian chili

NEW YORK STYLE 19
mozzarella, parmigiano, tomato sauce, chili flake,
oregano & garlic

HONEY PIE 20
tomato sauce, mozzarella, hot sopresata,
basil & honey

*pepperoni, onions, mushrooms, sausage,
meatballs (\$3), substitute vegan cheese (\$4)*

Pasta

PASTA OF THE DAY m/p

SPAGHETTI POMODORO 23
san marzano tomatoes, basil, olive oil & parmigiano
reggiano

CACIO E PEPE ALLA CHITARRA 26
crushed black pepper & parmigiano reggiano

ORECCHIETE 24
house-made sweet fennel pork sausage, broccoli rabe,
& pesto

GNOCCHI 26
mushrooms & straciatella

SPAGHETTI BOLOGNESE 24
parmigiano reggiano

SWEET PEA & RICOTTA AGNOLOTTI 24
sage, brown butter & parmigiano reggiano

SPICY SHRIMP LINGUINI 26
leeks, cherry tomatoes & chili

HOUSE-MADE PAPPARDELLE 24
braised pork ragu, thyme & parmigiano reggiano

gluten free penne (\$2) burrata (\$6)

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FISH OF THE DAY m/p

BAKED EGGPLANT PARMIGIANA ricotta, mozzarella & sautéed spinach 26

PAN ROASTED BRANZINO grilled broccoli rabe 32

PAN SEARED ATLANTIC SALMON grilled asparagus & lemon caper sauce 30

WOOD FIRED FREE RANGE CHICKEN fingerling potatoes 28

FOLLIA GORGONZOLA BURGER brioche roll & truffle fries 23

GRILLED HANGER STEAK sauteed swiss chard, truffle fries & chimichurri sauce 38

CONTORNI 12

grilled asparagus
with lemon & parmigiana
wood fired beets
eggplant caponata
sauteed swiss chard
rosemary fingerling potatoes
grilled broccoli rabe
spinach shallots & olive oil
truffle fries

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness


FOLLIA
SINCE 2010