

➔NEW!➔

ESPRESSO MARTINI FLIGHT 22

3 house variations of classic espresso martini / 4oz minis



MIDNIGHT PERK

vecchia romagna italian brandy, giffard banane du bresil, nux alpina walnut liqueur, mr black coffee liqueur, cold brew espresso, banana & matcha powder

TIPSY CAMPER

jim beam bourbon, boukman spiced agricole rhum, mr. black coffee liqueur, caffo amaretto, cold brew espresso, maple

WAKE UP CALL

ketel one vodka, mr. black coffee liqueur, cold brew espresso, lavender cream

BRUNCH COCKTAILS 14

BLOODY MARY

BELLINI

prosecco & peach nectar

MIMOSA

prosecco & orange juice



Uova

FOLLIA EGG SANDWICH 15

2 fried eggs, prosciutto, parmesan, pesto on brioche bun

CACIO E PEPE EGGS 15

soft scrambled egg. mixed salad, potatoes & toast

BAKED TRUFFLED EGGS 16

creamy polenta, mushrooms. toast

OMELETTE 18

bacon, cheddar & chive } italian sausage, red pepper & fontina } mushroom, spinach tomato & ricotta
served with potatoes, mixed salad, & toast

EGG WHITE FRITATTA 16

peppers, spinach, tomatoes, parmesan. toast

EGGS BENEDICT 17

poached eggs, speck, hollandaise, mixed salad, & potatoes

AVOCADO TOAST 17

poached eggs, smashed avocado, salad & eggplant caponata

SALUMI & FORMAGGI

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

CROSTINI 12

Burrata Olive Oil & Sea Salt
Whipped Ricotta Pesto
Mascarpone & Clover Honey

ANTIPASTI

House-Marinated Olives 8
Eggplant Caponata 9
Beets mint, ricotta salata & pistachio 9



SMALL PLATES

ARANCINI 15

fried fontina risotto balls

MEATBALLS 15

in tomato sauce with parmigiano

BURRATA 19

truffled mushrooms and
cider glazed delicata squash

EGGPLANT CAPONATA 9

in tomato sauce with parmigiano



SANDWICH . BURGER

MEATBALL CALZONE 15

housemade meatballs, pomodoro & ricotta cheese

CHICKEN SANDWICH 15

housemade focaccia, arugula, avocado, roasted red peppers & basil aioli

LA FOLLIA BURGER 19

brioche roll, gorgonzola & truffle fries
add sunny side up egg (\$3)

BAKED EGGPLANT PARMIGIANA 26

ricotta, mozzarella

* PAN ROASTED BRANZINO 32

broccoli rabe & fingerling potatoes

* GRILLED HANGER STEAK & EGGS 28

eggs any style & truffle fries

*(+\$5) with prix-fixe

CONTORNI

seven grain toast 4 / fresh fruit 8
apple wood bacon 6 / homefries 6
truffle fries parmigiano 8



BUON GIORNO PIZZA 17

smoked bacon, mozzarella, egg & fresh oregano

FUNGHI & UOVO PIZZA 17

woodfired mushrooms, smoked eggplant, mozzarella, parmesan, fresh oregano, egg & breadcrumbs

BRIOCHE FRENCH TOAST 16 LEMON RICOTTA PANCAKES 16

mascarpone cream & bananas maple syrup & fresh berries

Dolce

Insalata

add chicken (\$8) salmon (\$10) shrimp (\$10)

BABY KALE CEASAR 17

homemade croutons, parmigiano & almonds

ITALIAN COBB SALAD 18

chicken, gorgonzola, tomatoes, avocado, cucumbers, bacon, egg & sherry vinaigrette

TRI COLORE 15

walnuts, gorgonzola cheese & balsamic vinaigrette

WARM MACRO BOWL 17

kale, beet hummus, carrots, ricotta, walnuts, cauliflower, spicy tahini vinaigrette

Pizza

HAND-MADE IN OUR WOOD BURNING OVEN

MARGHERITA 19

mozzarella, tomato sauce, basil, & olive oil

PESTO PIZZA 19

ricotta, mozzarella, & calabrian chili

NEW YORK STYLE 19

mozzarella, parmigiano, tomato sauce, chili flake, oregano & garlic

HONEY PIE 20

mozzarella, tomato sauce, hot soppressata, basil & honey

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

Pasta & Secondi

SPAGHETTI POMODORO 21

san marzano tomatoes, basil, olive oil & parmigiano reggiano

ORECCHIETTE 24

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

SPAGHETTI LA FOLLIA 20

peas, speck, garlic, black pepper, parmigiano

CACIO E PEPE ALLA CHITARRA 26

crushed black pepper & parmigiano reggiano

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

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