

## *crostini* | ALL \$7

BURRATA olive oil & sea salt  
 TRUFFLED EGG  
 BLACK OLIVE TAPENADE  
 RICOTTA & PESTO  
 CHICKEN LIVER  
 WILD MUSHROOM gorgonzola & fontina  
 EGGPLANT CAPONATA  
 MASCARPONE AND CLOVER  
 HONEY



# FOLLIA

## *formaggi* | \$6 EACH 3 FOR \$15

TALEGGIO  
 PARMIGIANO REGGIANO  
 PECORINO TOSCANO  
 PIAVE  
 CACIOTTA AL TARTUFO  
 ROBIOLA  
 GORGONZOLA DOLCE  
 MANCHEGO 6 MOS

## *antipasti*

HOUSE-MARINATED OLIVES 6  
 EGGPLANT CAPONATA 7  
 BEETS mint, ricotta salata & pistachio 7  
 CHICKPEA BALSAMICO 7  
 FIRE-ROASTED RED PEPPERS 6

## SMALL PLATES

OYSTERS M/P  
 TUNA CRUDO olives, avocado & citrus 12  
 SALT AND PEPPER RIBS 8  
 TRUFFLED CREAMY POLENTA 10  
 porcini and crimini mushrooms  
 ARANCINI fried fontina risotto balls 9  
 MEATBALLS in tomato sauce with parmigiana 9  
 CALAMARI fried with hot peppers 10

## *insalata*

ARUGULA parmigiano, apples, olive oil & lemon 10  
 MIXED BABY LETTUCES beets, radish, cucumber, cauliflower, ricotta salata & leek vinaigrette 11  
 BURRATA SALAD arugula, roasted peppers, tomato, olive oil, balsamic & sea salt 11  
 ENDIVE watercress, gorgonzola, toasted walnuts & aged balsamic vinegar 11  
 GRILLED ROMAINE white anchovy, almonds, creamy garlic dressing & parmigiana 11

## contorni

SPINACH shallots & olive oil 6  
 ASPARAGUS & SNAP PEAS 7  
 parmigiana & chili flake  
 BROCCOLI RABE shallots & chili flakes 7  
 TRUFFLE FRIES 6  
 ROASTED POTATOES rosemary 6  
 SPRING FARRO SALAD spring vegetables & mozzarella 7

## *pasta*

SPAGHETTI POMODORO san marzano tomatoes, basil, olive oil & parmigiano reggiano 15  
 ORECCHIETTE house-made sweet fennel pork sausage, broccoli rabe & pesto 16  
 SPAGHETTI BOLOGNESE parmigiano reggiano 17  
 HOUSE-MADE 'RAVIOLI' kale & ricotta, sage-brown butter sauce 16  
 SPAGHETTI ALLE VONGOLE local littleneck clams with spicy cherry tomatoes 16  
 HOUSE-MADE PAPPARDELLE braised pork ragu, thyme & parmigiano reggiano 17  
 CACIO E PEPE crushed black pepper & parmigiano reggiano 15  
 CAVATAPPI asparagus, spring peas, garlic, onion, whipped ricotta & mint 16  
*whole wheat spaghetti (\$1) gluten free pasta (\$2)*

## *secondi*

BAKED EGGPLANT PARMIGIANA 19  
 ricotta, mozzarella & sautéed spinach  
 PAN ROASTED BRANZINO 21  
 oven-roasted cherry tomatoes, fennel & red potatoes  
 GRILLED SALMON\* 22  
 wood roasted mushrooms, grilled asparagus, lemon, capers & olives  
 WOOD FIRED FREE RANGE CHICKEN 21  
 spring market salad, basil chili vinaigrette  
 FOLLIA GORGONZOLA BURGER\* 16  
 soft focaccia roll & truffled french fries  
 GRILLED PORK TENDERLOIN 22  
 roasted berkshire pork belly, thyme roasted carrots, wild rice & smoked onion marmalade  
 GRILLED HANGER STEAK\* 23  
 truffle fries, broccoli rabe & nebbiolo sauce

all pizzas hand-made in our Italian wood fired oven **PIZZA**

MARGHERITA mozzarella, tomato, basil, olive oil 14	NEW YORK STYLE mozzarella, parmigiana, tomato sauce, chili flake, oregano, garlic 14
FUNGHI porcini cream sauce, mozzarella, parmigiana, crimini & matiake mushrooms 16	SALAME PICANTE mozzarella, basil, hot soppressata, chili flake 15
SPECK & ARUGULA mozzarella, provolone, parmigiana, taleggio 15	VONGOLE mozzarella, garlic, cream, parmigiana, clams, chili flake, bread crumbs 17
PIZZA ESCALIVADA smoked eggplant, garlic, roasted red pepper, tomato sauce, fresh oregano 15	SALCICCIA sweet italian sausage, mozzarella, sharp provolone, oregano, garlic, tomato sauce 15
NO CHEESE! tomato sauce, garlic, chili flake, oregano 15	PESTO pesto, ricotta, mozzarella, calabrian chili 15

*add pepperoni, red onions, mushrooms, soppressata, sausage, white anchovies: (\$2)*

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



*dinner*

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