

## *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

### SALUMI

SOPPRESSATA . . . 5  
 SPECK . . . 6  
 PROSCIUTTO DI PARMA  
 AGED 16 MOS . . . 7

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

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

# FOLLIA

OYSTERS del giorno . . . *M/P*      TUNA TARTARE sesame, soy & avocado . . . *12*

## *antipasti*

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

## *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' eggplant & ricotta, tomato & chili flakes 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  
 SPAGHETTI roasted butternut squash, kale cauliflower, breadcrumbs & parmigiano reggiano 16  
*whole wheat spaghetti (\$1) gluten free pasta (\$2)*

## SMALL PLATES

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, cauliflower, ricotta salata & sherry 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, croutons, & parmigiana 11

## *secondi*

BAKED EGGPLANT PARMIGIANA 19  
 ricotta, mozzarella & sautéed spinach  
 PAN ROASTED BRANZINO 23  
 oven-roasted cherry tomatoes, fennel & red potatoes  
 GRILLED ATLANTIC SALMON\* 22  
 wild rice, brussels sprouts, capers & olives  
 WOOD FIRED FREE RANGE CHICKEN 21  
 sautéed spinach and rosemary roasted potatoes  
 FOLLIA GORGONZOLA BURGER\* 16  
 soft focaccia roll & truffled french fries  
 BRAISED SHORT RIB 23  
 creamy polenta & wild mushroom sauce  
 GRILLED HANGER STEAK\* 23  
 truffle fries, broccoli rabe & nebbiolo sauce

## *contorni*

SPINACH shallots & olive oil 6  
 BRUSSELS SPROUTS with crispy prosciutto & balsamico 7  
 BROCCOLI RABE shallots & chili flakes 7  
 BUTTERNUT SQUASH w/cashews 7  
 TRUFFLE FRIES 6  
 ROASTED POTATOES rosemary 6  
 ROASTED CAULIFLOWER parmigiano reggiano 7

## 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	MEATBALL PIZZA tomato, basil, garlic, parmigiana, ricotta & black pepper 15
SMOKED PEAR & SPECK mozzarella, gorgonzola, & cracked black pepper 15	VONGOLE mozzarella, garlic, cream, parmigiana, clams, chili flake, bread crumbs 17
BRUSSELS PIE brussel leaves, garlic, taleggio, mozzarella, chili oil, lemon & parmigiana 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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