



Unchanged for centuries, our heritage grains are ancient seed varieties grown in our family-run fields in france.
Known for their superior flavor and nutrient density, they are stone-milled fresh here in our nyc bakery—bringing depth, character, and soul to every pasta, pizza, and bread.

APPETIZERS

Mediterranean Mezze Platter	V	hummus, baba ghanoush, tzatziki, romesco, pinsa flatbread	23
Heritage Meatballs		beef, pomodoro, ricotta, crostinis	19
✦ Crispy Brussels Sprouts	V GF	tahini yogurt, mint, dill, lemon	17
Charred Cauliflower	V	arugula, whipped feta verde, capers, crispy chickpeas	18
✦ Fried Calamari		squid, zucchini, pepperoncini, lemon, marinara, garlic aioli	19
Tuna Tartare		orange, olives, jalapeno, avocado, toasted sesame bread	24
Burrata	V	pesto rosso, balsamic, tomato confit, toasted sesame bread	22
Casablanca Lamb Flatbread		spiced lamb, pickled shallots, citrus labneh, cilantro	23
✦ Short Rib Sliders		braised short rib, caramelized onion, mustard aioli, pickle, brioche bun	21
Wood-Roasted Artichokes	V GF	mint-pistachio pesto, charred lemon	21
Garlic Bread	V	toasted baguette slices with garlic confit, parmesan, marinara sauce	9

SALADS

Mediterranean	V GF	tomato, cucumber, bell pepper, capers, olives, pickled red onion, feta, mint	18
Heritage Grains	V	farro/quinoa, shallots, arugula, sweet pepper, tomato, pumpkin/sunflower seeds, apple, feta	19
Little Gem Caesar		crisp baby romaine, sourdough croutons, parmigiano, classic caesar dressing	18
Tuscan Kale	V GF	toasted almonds, aleppo pepper, pecorino, champagne vinaigrette	18
Add-ons		grilled chicken 11, seared shrimp 13, avocado 6, crispy skin salmon 16, hanger steak 20	

PASTAS

FRESH PASTAS MADE FROM 100% HERITAGE GRAIN FLOUR 🌾			
Wild Mushroom Spaghetti	V	roasted mushrooms, garlic, white wine, parmesan	27
Mafaldine Bolognese		classic beef & pork ragu, tomato, carrots, red wine, soffrito	29
Paccheri all’Amatriciana		guanciale, tomato sauce, chili flakes, pecorino romano	28
Cavatelli		fennel sausage, broccolini cream, garlic, chili flakes, white wine, breadcrumbs	27
Two Sheet Lasagna Bolognese		wood roasted, classic ragu, bechamel, parmigiano	27
DRY PASTAS			
Spghettone Alle Vongole		clams, white wine, garlic, chili flakes, roasted tomatoes, parmigiano, lemon zest	29
Penne Alla Vodka	V	tomato, cream, vodka, green peas, parmesan	26

ENTREES

Wood Roasted Branzino		whipped potatoes, asparagus, chermoula, charred lemon	36
Cod alla Mediterranea		roasted cherry tomatoes, capers, black olives, tomato sauce, shallots, baguette	34
Faroe Island Salmon		israeli couscous, fennel, sweet drop peppers, citrus, charred lemon	35
Chicken Milanese		arugula, pickled red onion, tomato, sweet drop peppers, capers, parmigiano	29
Roasted Chicken	GF	half chicken, broccolini, mushroom, creamy polenta, madeira	29
Heritage Burger		cheddar, caramelized onions, lettuce, tomato, mustard aioli, za’atar fries	25
Grilled Hanger Steak	GF	8oz Pat Lafrieda™ hanger steak, asparagus, persillade, za’atar fries	42
Chef’s Risotto		ask your server for today’s offering	
LUNCH SPECIALS			
Chicken BLT Sandwich		grilled chicken, bacon, lettuce, tomato, toasted sourdough, za’atar fries	26
Paillard Chicken		grilled breast, arugula, red onion, sun-dried tomatoes, za’atar fries (GF)	28

WOOD FIRED PIZZAS

HERITAGE GRAIN SOURDOUGH 🌾			
✦ Margherita Pizza	V	einkorn flour, fior di latte, parmigiano, tomato, basil	22
THIN CRUST *gluten-free option on thin crust only +\$2.75			
Wild Mushroom	V	oyster mushroom, pickled shallots, caciocavallo, pecorino	23
✦ Margherita	V	fior di latte, parmigiano, tomato, basil, evoo	21
Vongole Clam Pie		littleneck clams, oregano, garlic, lemon, chili flakes, pecorino	27
Diavola		spicy soppressata, fior di latte, tomato, chili flake	24
Prosciutto		prosciutto, arugula, fior di latte, parmigiano, balsamic glaze	27
NEAPOLITAN			
Stracciatella	V	creamy mozzarella “rags”, tomato, garlic, basil, oregano,parmigiano	25
✦ Margherita	V	fior di latte, parmigiano, tomato, basil, evoo	21
Il Butero		italian fennel sausage, salami, fior di latte, fontina, oregano, calabrian chili	27
Pepperoni		tomato sauce, fontina cheese, pepperoni	24
Eggplant Parmigiana	V	fior di latte, breaded eggplant, tomato, basil	24

SIDES	Za’atar Fries 9, Creamy Polenta 9, Asparagus 12, Mashed Potatoes 9, Oyster Mushroom 12
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WINE		
SPARKLING		
Prosecco		
★ Gran Duca, Veneto, Italy NV		16/60
WHITE		
Pinot Grigio		
★ Noemia D'amico, Umbria, Italy'24		17/63
Croce Dei Monti, Alto Agide, Italy'24		18/65
Sauvignon Blanc		
Polkura, San Antonio Valley, Chile'24		17/63
Two Angels, Lake County, California'24		18/69
Gavi		
GAVI by Marchesi di Barolo, Piedmonte, Italy'24		19/71
Sancerre		
Domaine de la Tonnelerie, Sancerre, France'25		21/78
Roger & Didier Raimbault, Sancerre, France'24		23/84
Chardonnay		
Harken, California'24		17/64
Little Boat, California'23		68
ROSÉ		
★ Les Delices Rosé de Prestige, France'25		16/45
Clarendelle, Bordeaux Rosé, France'25		17/55
Peyrassol La Croix, Provence, France'24		65
RED		
Merlot		
Noemia D'amico, Umbria, Italy'22		17/64
Pinot Noir		
Roco Winery, Willamette Valley, Oregon'22		72
Chianti		
★ Ruffino 1877, Tuscany, Italy'24		17/64
Tenuta di Renieri Classico, Tuscany, Italy'22		72
Rioja Tempranillo		
Valserano Bodegas De La Marquesa, Spain'20		17/64
Bodegas Ramirez de la Piscina Reserva, Spain'18		78
Côtes Du Rhône		
Domaine De Magalanne, France' 24		17/64
Bordeaux		
★ Barton & Guestier, France'23		16/60
Malbec		
Alhambra Valle de Uco Reserva, Argentina'22		17/64
Cabernet Sauvignon		
The Atom, Napa, California'23		18/69
Lucas & Lewellen, Santa Ynez Valley, California'20		70
Barolo		
Franco Amoroso, Piedmont, Italy'21		88
Brunello Di Montalcino		
Ruppiano Familla Berselli, Tuscany, Italy'19		89

Natural Wines Available
Please see our wine list for bottle selections

★ **HAPPY HOUR**
Weekdays from 3pm to 6pm
\$10 on selected Pizzas, Cocktails, and Wine
DINE-IN ONLY

All prices reflect a 3% cash discount. If you choose to pay with a credit card, a 3% surcharge will be added to your final receipt to help offset processing costs. This surcharge is no greater than the fees we incur from payment processors. Tips are not subject to any surcharge. Surcharge does not apply to debit cards or government-issued cards.
A 20% gratuity will be applied to parties of six or more. Maximum of 4 credit cards may be used per table. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server if you have any food allergies.

SIGNATURE COCKTAILS 18	
Spicy Mango Mezcalita jalapeno infused mezcal, mango liqueur, rockey's, agave, lime, tajin	
★ Harvest Fizz vodka, rockey's, fuji apple, lemon, prosecco	
★ Cucumber Celery Spritz tequila, cucumber, rockey's, agave, lime, bubbles	
★ Paloma tequila, pamplemousse, grapefruit, agave, lime, tajin	
The Grand Negroni gin, grand marnier, campari, orange	
Fig Gimlet gin, fig agave, lime	
Strawberry Whiskey Sour bourbon, amaro, strawberry, lemon, egg	
★ Chai Old Fashioned bourbon, cardamaro, chai syrup, angostura bitters	
CLASSIC COCKTAILS 19	
Last Word gin, luxardo cherry liqueur, green chartreuse, lime	
Paper Plane bourbon, amaro nonino, aperol, lemon	
Espresso Martini vodka, evil eye espresso, mr.black coffee liqueur, vanilla syrup	
Mezcal Negroni mezcal, method sweet vermouth, campari	

SANGRIA	
★ Red Sangria cabernet, cognac, lime, agave, fruits	18/65
★ Rosé Sangria rosé, triple sec, peach schnapps, lime, agave, fruits	18/65
BEER	
DRAFT	BOTTLE
Forst Lager 9	Budweiser 7
Stella Artois 9	Hoegaarden 8
Other Half IPA 9	
Allagash White 10	NON-ALCOHOLIC
Guinness 11	Stella Artois 8
	Athletic IPA 8

MOCKTAILS 12
make it a libation +6

★ **HERITAGE GRAIN HORCHATA** 
population wheat, cardamom, maple

Peach Ginger Fizz
peach, lemon, agave, ginger beer
suggested spirit: vodka

Floradora
raspberry, pineapple, lemon, soda
suggested spirit: rum

Cucumber Celery Sour fresh cucumber, celery, lemon, agave,
suggested spirit: gin

Lychee Spritz
lychee, lemon, agave, club soda
suggested spirit: vodka