



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.

LUNCH & DINNER
11AM - 10PM

APPETIZERS

Mediterranean Mezze Platter V	hummus, baba ghanoush, tzatziki, romesco, pinsa flatbread <i>(shared for 2-3 ppl)</i>	23
Heritage Meatballs	beef, pomodoro, ricotta, crostinis	19
★ Crispy Brussels Sprouts V GF	tahini yogurt, mint, dill, lemon	17
Charred Cauliflower V GF	arugula, tahini, lemon juice, sun-dried tomato, 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
Moroccan 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	19
Heritage Grains V	farro/quinoa, shallots, arugula, sweet pepper, tomato, pumpkin/sunflower seeds, apple, feta	20
Little Gem Caesar	crisp baby romaine, sourdough croutons, parmigiano, classic caesar dressing	19
Tuscan Kale V GF	toasted almonds, aleppo pepper, pecorino, champagne vinaigrette	19
Red & Golden Beet Carpaccio GF	thinly sliced red & golden beets, orange supremes, fresh mint, goat cheese	19
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 Carbonara	pork guanciale, egg yolk, pecorino romano & black pepper	28
Cavatelli	fennel sausage, broccolini cream, garlic, chili flakes, white wine, breadcrumbs	27
Two Sheet Lasagna Bolognese	wood roasted, classic ragu, bechamel, parmigiano	27
Short Ribs Gnocchi	homemade potato gnocchi, red wine & onion--braised short ribs, provolone	28

DRY PASTAS

Spaghettoni 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, toasted baguette	34
Faroe Island Salmon	israeli couscous, fennel, sweet drop peppers, charred lemon	36
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 prime hanger steak, asparagus, persillade, za'atar fries	42
Paella GF	shrimp, calamari, clams, red peppers, onion, tomato & saffron, charcoal-grilled lemon	37

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 <i>(GF)</i>	28

WOOD FIRED PIZZAS

HERITAGE GRAIN SOURDOUGH

★ Margherita Pizza V	einkorn flour, fior di latte, parmigiano, tomato, basil	23
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	22
Four-Cheese	fontina, gorgonzola, mozzarella, parmesan, bacon dust, hot honey	25
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	22
Meatball & Pecorino	tomato sauce, mozzarella, basil, mini sausage meatballs & grated pecorino	27
Pepperoni	tomato sauce, fontina cheese, pepperoni	25
Truffle & Wild Mushroom	béchamel, truffle paste, oyster mushrooms, seasoned homemade potato chips	26

SIDES **Za'atar Fries** 10, **Creamy Polenta** 10, **Asparagus** 12, **Mashed Potatoes** 10, **Oyster Mushroom** 12

Contains Heritage Grains | GF gluten free (made in a non-gluten free environment) | V vegetarian | VG vegan | ★ happy hour



WINE		
SPARKLING		
Prosecco		
✦ Gran Duca, Veneto, Italy NV		16/60
WHITE		
Pinot Grigio		
Croce Dei Monti, Alto Agide, Italy'24		16/61
✦ Noemia D'amico, Umbria, Italy'24		17/63
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 & Southern France		
Domaine De Magalanne, Côtes du Rhône' 24		17/64
Mas de Gourgonnier, Les Baux-de-Provence, Provence		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	
✦ Midnight Fizz prosecco, blackberry liqueur, club soda	
✦ Paloma tequila, pamplemousse, grapefruit, agave, lime, tajin	
The Grand Negroni gin, grand marnier, campari, orange	
Fig Gimlet gin, fig agave, lime	
Black & Rye rye, blackberry liqueur, simple syrup, orange bitters	
✦ 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	
Peach Ginger Fizz peach, lemon, agave, ginger beer suggested spirit: vodka	Cucumber Celery Sour fresh cucumber, celery, lemon, agave, suggested spirit: gin
Floradora raspberry, pineapple, lemon, soda suggested spirit: rum	Lychee Spritz lychee, lemon, agave, club soda suggested spirit: vodka