



HERITAGE SOCIAL

Primi + Insalata:

EGGPLANT CAPRESE \$24

fried eggplant, barrel aged balsamic, evoo, arugula, lemon, mozzarella di buffala, tomato

TUSCAN CHOPPED SALAD \$20

soppressata picante, smoked provolone, calabrian chili, tomato, cucumber, local lettuces, gorgonzola vinaigrette, pickled red onion

HERITAGE PROSCIUTTO + BURRATA \$26

compressed melon, house burrata, prosciutto di parma, truffle honey, chili oil, micro basil, capers

ANTIPASTI \$20

selection of 3 meats, 3 cheeses, focaccia, baguette, seasonal jams, local honeycomb

ARRANCINI FONTINELLA \$18

fried risotto, fontinella, heritage marinara, pecorino, lemon

SICILIAN MEATBALLS \$19

tomato braised beef + pork meatball, parmigiana regiano, lemon, basil

Pasta + Mains:

all pastas are handmade in house

RIGATONI ALLA VODKA \$26

tomato cream sauce, chili, rigatoni, basil

MAFALDINE BOLOGNESE \$27

classic sicilian bolognese, pecorino romano, mafaldine, carrot soffrito, lemon, pecorino

ZITI ALLA NONNA \$32

braised beef, marinara, ziti, baked smoked provolone, basil, parmigiana reggiano

SPICY ITALIAN SAUSAGE ORECHIETTE \$28

chili, orange, escarole, spicy italian sausage, orecchiette pecorino romano, broccolini, black truffle brodo, shaved black truffle

BUCATINI MARINARA \$21

classic heritage marinara, basil, parmigiana regiano

EGGLANT PARMIGIANA \$28

heritage marinara, fried polenta, baked smoked provolone, mozzarella, basil

CHICKEN PARMIGIANA \$30

chicken cutlet, heritage marinara, herb potatoes, baked smoked provolone, mozzarella, basil

FRUITA DI MARE \$32

top neck clams, pei mussels, langostino, sepia, vesuvio potato, white wine broth, local herbs