



HERITAGE SOCIAL

Primi + Insalata:

EGGPLANT CAPRESE \$24

fried eggplant, barrel-aged balsamic, extra virgin olive oil, arugula, lemon, mozzarella di bufala, tomato

TUSCAN CHOPPED SALAD \$20

soppressata piccante, 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

ARANCINI FONTINELLA \$18

fried risotto, fontinella, heritage marinara, pecorino, lemon

SICILIAN MEATBALLS \$19

tomato-braised beef + pork meatball, parmigiano reggiano, 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 reggiano

EGGPLANT PARMIGIANA \$28

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

CHICKEN PARMIGIANA \$30

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

FRUTTA DI MARE \$32

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

*Not all ingredients are listed. Please alert your server if you have allergies or dietary concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.