

FLAVOR OF THE MONTH

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SPECIAL DINING FEATURE *by Lois Anzelowitz Levine*

What's trending on the foodie scene



Clockwise from top left: omelet taco at Tacuba, miracolo-dough pizza at PN Wood Fired Pizza, lobster fettuccine at Union Fare and chipotle Cornish hen at Utsav Indian Bar & Grill.

PN Wood Fired Pizza's (2 W. 28th St., 646.964.4834) one-page menu tantalizes with descriptions of its novel pizza doughs: "Italian organic wheat, packed with minerals and fibers, almost 20 percent fewer carbs than other wheat flour," while another dough, miracolo, is "an ancient wheat rich in phosphorous and iron, and more digestible than any other wheat." Even better, the new eatery lives up to its hype. Elsewhere,