

Don't
forget to
finish
your meal
with a La
Nocturna.



No better way
to roll outta
here than
after a
tequila,
chocolate &
coffee
libation.

Antipasti

Fire-roasted Shishito Peppers [topped with romesco sauce, ricotta salata & cilantro] 8
Crispy Brussels Sprouts [served with Dijon crema, ricotta salata & Italian parsley] 8
Wood-fired Salt Cod [with pickled red onion & toasted Cunningham Bakery baguette] 9
Housemade Ricotta Crostini [with fried broccoli rabe, focaccia & a squirt of olive oil] 8
Wood-fired Octopus [with crispy chickpeas, arugula & housemade pickles atop lemon aioli] 13
Wood-fired Spring Sausage
[housemade pork sausage atop fried potato salad with pickled fennel & Dijon vinaigrette] 9

Insalate

The Aegean Salad
[arugula tossed with feta, grapes, macadamia nuts, pickled red onions & Greek olives] 9
Tuscan Kale Salad [with toasted almonds, pecorino & lemon-Dijon vinaigrette] 10

Piatti Principali & Housemade Pasta

Pan-seared Rockfish
[served over farro risotto & finished with rockfish broth & salsa verde] 25
Ravioli
[stuffed with asparagus & housemade ricotta & served with parmigiano dill broth] 18/24
Spaghetti Carbonara [with bacon, egg, pecorino, grana padano & black pepper] 18/24
Tagliolini [Maryland lump crab, lime, Fresno chilis, butter & garlic] 19/25

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]
Abruzzo [housemade sausage & mozzarella/broccoli rabe/pecorino/crushed red pepper] 16
Il Americano [pepperoni/mozzarella/red onion/grana padano] 15
Clam Pie
[fresh Quahog clams/provolone/garlic/lemon/mozzarella/pecorino/crushed red pepper/parsley] 15
Da Funghi [taleggio/fontina/mixed mushrooms/sherry-thyme vinaigrette] 14
Fumo e Fuoco [smoked mozzarella/grana padano/fried eggplant/chili oil] 14
Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino] 14
Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 13
*La Resistenza [Italian bacon/zesty marinara/red onion/arugula/olive oil] 15
Salsiccia
[housemade Italian sausage/soppressata/housemade mozzarella/provolone/roasted red pepper] 17

*Hersh's donates \$3 to the A.C.L.U. for each La Resistenza. Who can resist that?

Toppings

Arugula 2	Olives 2
Bacon 3.5	Pepperoni 3
Cremini Mushrooms 2.5	Prosciutto di Parma 3.5
Fried Italian Eggplant 2.5	Really Nice White Anchovies 3
Housemade Sausage 3.5	Red Onions 1.5
House-Pickled Hot Peppers 2.5	Soppressata 3

Our pizza will be sent to your table when it's best: as soon as it exits the fiery jaws of the oven.
Got a question about any funny-sounding words on the menu? Feel free to ask us!

Have fun...relax...turn off your cell phone.
A 20% Gratuity may be added to parties of 6 or more.
One check per table, please.

Sparkling 5/9/34

Prosecco

Voveti (Italy) NV

Rosè

Bouvet Brut Cabernet Franc Rosé Excellence (France) NV

Moscato d'Asti 15 (1/2 bottle only)

Degiorgis (Italy) 2014

White & Rosé 5/9/34

Rosé of Grenache Syrah

Fabre en Provence (France) 2016

Vinho Verde

Lago Cerqueira (Portugal) 2016

Sauvignon Blanc Blend

Château Le Raz Bergerac Blanc (France) 2016

Chenin Blanc Viognier Blend

Pine Ridge (California) 2015

Bright & juicy, with notes of white peach & honeydew.

Red 5.5/9.5/35

Zinfandel Blend

Brack Mountain à la carte!

(Russian River Valley, California) 2014

Tempranillo

Azul y Garanza (Spain) 2015

Sangiovese Governo

San Leonino (Italy) 2014

'Fake News' Châteauneuf du Pape 59 (bottle only)

Famille Perrin Coudoulet de Beaucastel (France) 2014

With the same varietals as Châteauneuf du Pape but from a declassified region across the highway, this value medium-bodied red shows notes of blueberry & plum & a lovely minerality.

Valpolicella Ripasso 48 (bottle only)

Corvina/Rondinella/Corvinone

Torre D'Orti (Italy) 2015

Grenache Syrah Carignan Blend

Bila-Haut Côtes du Roussillon Villages (France) 2015

Featured Spirits

~Brotherhood Irish-American Whiskey~

A unique, 10 year-aged whiskey blending the rich flavor of American whiskey with the traditional smooth taste of Irish whiskey.

13

~Penna Dutch Malt Whiskey~

Dry & grassy with malt notes & a nutty finish. One of our favorites!

14

Beer Bottles & Cans

Angry Orchard Crisp Apple 12oz 5.5

Brewer's Art Resurrection 12oz 6

Miller Lite 12oz 4.5

Peroni 12oz 6

Booze-Free Beverages

Acqua Panna 750ml 3

San Pellegrino 750ml 3

Clausthaler Golden Amber Ale 12oz 5

Housemade Ginger Beer 4

Cocktails 11

The Catcher

bourbon/maraschino liqueur/

lime/grapefruit bitters

Clover Club

gin/lemon/egg white/simple syrup/grenadine

French 75

gin/lemon/sugar/sparkling wine

Hersh's Manhattan

white whiskey/sweet white

vermouth/Suze/Angostura Bitters

Mint Julep

bourbon/mint/simple syrup/Hum

[Upgrade to Maker's Mark for only a buck!]

Paloma

tequila/grapefruit cordial/lime/

crushed red pepper/basil

The Perfect Pineapple

house-infused pineapple brandy/sweet vermouth/

dry vermouth/ginger liqueur/bitters

Pisco Sour

Peruvian brandy/lime/sugar/egg white

Smokey Negroni

mezcal/Campari/sweet vermouth

2017 Vin d'Orange!

Housemade fortified wine with notes of vanilla, citrus & cinnamon. Drink it any of the three ways below

11

~Up with a Twist~

~Gin & Vin~

~Vin & Sparkling~

Beer On Tap 6.5

3 Stars Peppercorn Saison

Washington, DC/farmhouse ale/6.5%

Bell's Oberon

Kalamazoo, MI/American pale wheat/5.8%

Brooklyn Summer Ale

Brooklyn, NY/golden ale/4.5%

Dogfish Head Festina Pêche

Milton, DE/Berliner Weissbier/4.5%

Firestone Walker Pivo

Paso Robles, CA/hoppy pilsner/5.3%

Flying Dog Calypso

Frederick, MD/imperial IPA/8%

Sierra Nevada Tropical Torpedo

Chico, CA/American IPA/6.7%

Smuttynose Vunderbar!

Hampton, NH/pilsner/4.9%

Tröegs Dreamweaver

Hershey, PA/unfiltered wheat beer/4.8%

Union Balt

Baltimore, MD/altbier/5.6%

Shots of Note

DryerBall [housemade cinnamon whiskey] 5

Jameson [with any draft beer] 2

Pickle Vodka [with any draft beer] 2

Free Parking for Hersh's Diners!

Friday & Saturday Evenings

National Federation of the Blind
200 E. Wells St