

Our new
lambrusco
is the
perfect
summer
sparkler.



If we're
wrong, we'll
put our
money where
your mouth
is.

Antipasti

Summer Green Bean Salad

[with smoky walnuts, shaved red onion & creamy Calabrian chili dressing] 8

Wood-fired Shishito Peppers

[with cracked black pepper & a blend of whipped chèvre & feta] 8

Tomato Crostini

[the dish we wait for all year...with black pepper aioli & housemade focaccia] 10

Crab & Corn Pancake

[Maryland lump crab, wood-fired corn pancake, Calabrian chilis & smokey lime aioli] 12

Peach Crostini [housemade ricotta, spicy peaches, clover honey & housemade focaccia] 9

Wood-fired Octopus [with crispy chickpeas, arugula & housemade pickles atop lemon aioli] 13

Insalate

The Aegean Salad

[arugula tossed with feta, grapes, macadamia nuts, pickled red onions & Greek olives] 9

Summer Market Salad [bibb lettuce, roast onions, pickled peaches, chèvre, hazelnuts] 9

Tuscan Kale Salad [with toasted almonds, pecorino romano & lemon-Dijon vinaigrette] 10

Piatti Principali & Housemade Pasta

Polenta-Crusted Atlantic Haddock

[with charred corn, salsa verde & heirloom tomato salad] 19

Pappardelle [crispy pork, corn, pecorino romano, corn broth & pickled Fresno chilies] 18/24

Ravioli [divinely pillowy, with housemade ricotta in fresh tomato sauce] 19/25

Spaghetti Carbonara [bacon, egg, pecorino romano, grana padano & black pepper] 18/24

Tagliolini [littleneck clams, garlic, basil & white wine] 19/25

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]

Clam Pie [fresh Quahog clams/provolone/garlic/lemon/mozzarella/pecorino romano/
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] 15

Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino romano] 14

Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 13

Margherita X [Sun Gold tomatoes/garlic] 14

Market Pie [whipped local eggplant/provolone/olive oil/red onion/hot Calabrian honey] 15

*La Resistenza [Italian bacon/zesty marinara/red onion/arugula/olive oil] 15

Salsiccia

[housemade Italian sausage/soppressata/housemade mozzarella/provolone/roasted red pepper] 17

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

Toppings

Arugula 2

Bacon 3.5

Cremini Mushrooms 2.5

Fried Italian Eggplant 2.5

Housemade Sausage 3.5

House-Pickled Hot Peppers 2.5

Olives 2

Pepperoni 3

Prosciutto di Parma 3.5

Really Nice White Anchovies 3

Red Onions 1.5

Soppressata 3

Sun Gold Tomatoes 2.5

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

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

Degiorgis (Italy) 2014

Lambrusco

Emma (Italy) NV

A luscious, berry-forward sparkling red.

White 5.5/9/34

Vinho Verde

Lago Cerqueira (Portugal) 2016

Albariño

Senda Verde (Spain) 2015

Grenache Blanc Blend

Claude Val (France) 2015

Chardonnay-Viognier Blend 34 (bottle only)

Prochaine (France) 2015

This blend from the south of France is ripe & lush, with tropical notes and lower acidity.

Rosé 5.5/9/34

Rosé of Syrah Carignan

Moulin de Gassac 'Guilhelm' (France) 2016

Rosé of Pinot Noir

L'Olivet (Russian River Valley, California) 2016

Sparkling Rosé

Primaterra (Italy) NV

Try a flight of all three for 14!

Red 5.5/9.5/35

Zinfandel Blend

Brack Mountain 'à la carte'

(Russian River Valley, California) 2014

Tempranillo

Vifnestral Rioja Reserva (Spain) 2009

Baby Châteauneuf du Pape 59 (bottle only)

Famille Perrin Coudoulet de Beaucastel (France) 2014

Valpolicella Ripasso 48 (bottle only)

Corvina/Rondinella/Corvinone

Torre D'Orti (Italy) 2015

Cabernet Sauvignon

Drumheller (Washington State) 2015

Sangiovese

Fattoria di Lucignano Chianti (Italy) 2013

Featured Spirits

~Penna Dutch Malt Whiskey~

Dry & grassy with malt notes & a nutty finish.

One of our favorites!

14

~Traverse City XXX Straight Bourbon~

Small batch, handcrafted straight bourbon aged four years in American white oak barrels.

Warm vanilla & a touch of spice.

11

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

Housemade Ginger Beer 4

Cocktails 11

American (the perfect aperitivo!)

sweet vermouth/Campari/club soda

Are We There Yet?

watermelon/cucumber vodka/honey/mint

Germaine Jackson

gin/elderflower liqueur/hibiscus liqueur

Hersh's Manhattan

white whiskey/sweet white vermouth/

Suze/Angostura Bitters

Paper Plane

rye/Averna Amaro/lemon/bitter orange liqueur

Pimm's Cup

Pimm's #1/gin/lemon/lime/mint/cucumber water

The Silver Lining

gin/lemon/sugar/lavender/Angostura bitters

The Southern Slope

bourbon/apricot liqueur/

sweet vermouth/Angostura bitters

La Última Palabra

mezcal/Chartreuse/maraschino liqueur/lime

Parties, shindigs soirées & whathaveyou!

We can host one to 100 lucky folks
for whatever kind of pastalicious
entertainment you can imagine.

Beer On Tap 6.5

Alpine Willy

Alpine, CA/pale wheat ale/4.9%

Anchor Steam

San Francisco, CA/steam beer/4.9%

Brooklyn Sorachi Ace

Brooklyn, NY/saison/7.6%

Dogfish Head Indian Brown Ale

Milton, DE/Indian Brown Ale/7.2%

Dogfish Head Namaste

Milton, DE/witbier/4.8%

Evolution Summer Session

Salisbury, MD/session ale/4.7%

Flying Dog The Truth

Frederick, MD/imperial IPA/8.7%

Tröegs Hopback Amber Ale

Hershey, PA/amber ale/6%

Uinta Lime Pils

Salt Lake City, UT/pilsner/5.3%

Victory Prima Pils

Downingtown, PA/German pilsner/5.3%

Shots of Note

DryerBall [housemade cinnamon whiskey] 5

Jameson [with any draft beer] 2

Dear Hershlings,

We know there's not a lot
that makes sense in the world
right now. Know what makes
the least sense?

NOT drinking our rosé
flight with all of the lovely
summer produce on our menu!