



## Antipasti

**Salt Cod Fritters** panko bread crumbs & lemon-fennel aioli 9

**Crispy Cauliflower Siciliano** toasted pine nuts, golden raisins & caper parsley sauce 9

**Wood-fired Octopus** crispy chickpeas, romesco & arugula 14

**Amazeballs** prosciutto & brisket meatballs atop creamy polenta, topped with caramelized onion mostarda 11

**Housemade Ricotta Crostini** roasted portobello mushrooms, cashews, parmigiano & parsley 9

**Wood-fired Brussels Sprouts** fried pecans, lemon, pecorino & garlic 9

## Insalate

**Greens So Hearty**  
escarole, watercress, toasted hazelnuts, parmigiano & housemade buttermilk vinaigrette 10

**Tuscan Kale Salad**  
toasted almonds, pecorino & lemon-Dijon vinaigrette 10

## Meat & Fish &c.

**Stephie's Crispy Chicken Cutlet**  
with lemon pan sauce & Brussels sprouts 24

**Wood-fired NY Strip**  
Roseda Farms dry-aged steak, Italian chimichurri & wood-fired cauliflower au gratin 28

**Wood-roasted Mahi-Mahi**  
olive oil-braised chickpeas, roasted dates & basil pesto 23

## Housemade Pasta

**Cavatelli**  
pork shoulder & parmigiano ragù, pistachios, arugula & lemon 18/26

**Fettuccine**  
pecorino, lemon, pistachios, Italian parsley & crushed red pepper 18/26

**Spaghetti Carbonara**  
bacon, egg, pecorino, parmigiano & black pepper 18/26

**Tagliolini**  
shrimp, lemon-tarragon butter, housemade lobster stock & focaccia crumbs 19/26

## Pizze Napoletane

uncut, like in Naples!

**7th Anniversary Pie** housemade sausage, soppressata, pecorino, mozzarella, garlic, fennel, olive oil, red onion 18

**Kale & Pistachio** fontina, garlic, crushed red pepper, pecorino 15

**Margherita** housemade mozzarella, fresh basil, parmigiano, olive oil 14

**The Miles Davis** all of the mushrooms, housemade ricotta, crushed red pepper, arugula, lemon 17

**Pepperoni-oni** housemade mozzarella, really nice pepperoni, pecorino, house-pickled hot peppers, aged balsamic 18

**Pie No. 1287** provolone, olives, roasted red peppers, red onion & arugula 15

## Toppings

Arugula 2 Cremini Mushrooms 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

1843 Light Street Baltimore, MD 443-438-4948 www.hershs.com Proprietors Stephanie Hershkovitz - Pizza Eater Josh Hershkovitz - Pizza Maker

A 20% Gratuity may be added to parties of 6 or more. One check per table, please

