

The U.S. once considered Italian immigrants to be from a shithole country.



Glad that's changed, or we'd live in a culinary wasteland of well-done steak & ketchup.

Antipasti

- Fire-roasted Shrimp [tossed with arugula salsa verde, lemon & butter] 11
Housemade Ricotta Crostini [with crispy broccoli rabe, housemade focaccia & lemon] 8
Crispy Cauliflower Siciliano [with golden raisins, pine nuts & garlic-caper sauce] 9
Wood-fired Brussels Sprouts [with romesco & grana padano] 9
Meatballs [pork belly, pancetta & veal in tomato sauce over housemade ricotta] 9
Wood-fired Octopus [crispy chickpeas, watercress, pickled fennel & romesco sauce] 13

Zuppa e Insalate

- Autumn Salad
[escarole, apples, pecans, gorgonzola dolce, parmigiano & Dijon-apple cider vinaigrette] 9
Hersh's Greens So Hearty
[romaine, watercress, toasted hazelnuts, pecorino romano & housemade buttermilk vinaigrette] 9

Housemade Pasta

- Cavatelli [kale & almond pesto, pecorino, & sun-dried tomato tapenade] 18/24
Fettuccine
[the perfect winter mix of toothiness & earthiness, with portobello mushrooms, spelt & porcini pasta, pecorino, thyme & oregano] 18/24
Spaghetti Carbonara [bacon, egg, pecorino romano, grana padano & black pepper] 18/24
Tagliolini [Gulf shrimp, Calabrian chilies, focaccia breadcrumbs & Italian parsley] 19/25
Tortellini [these gems are stuffed with lamb & garnished with garlic confit & apples] 20

Meats & Fishes

- Crispy Fire-roasted Chicken
[perched atop cauliflower mash & served with a bit of crunchy kale & butter-thyme pan sauce] 19
Pan-seared Maryland Rockfish
[with farro (our favorite 'ancient grain!'), cauliflower broth & parsley-cilantro coulis] 24
Wood-fired 'Oh So Tender' Short Ribs
[over prosciutto-braised gigante beans, topped with a fresh marcona almond gremolata] 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] 15
Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino romano] 14
Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 13
Il Muffaletta [hot coppa/garlic/olive oil/caciocavallo/mortadella/red onion/finocchiona/roasted red peppers/hot pepper-olive spread] 17
Salsiccia
[housemade Italian sausage/soppressata/housemade mozzarella/provolone/roasted red pepper] 17

Toppings

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

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

Silterra (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

Pinot Grigio

Borgo M (Italy) 2016

Sauvignon Blanc Blend

Moulin de Gassac 'Guilhelm' (France) 2016

Vermentino

Santadi 'Villa Solais' (Italy) 2016

Pinot Bianco 49 (bottle only)

Castello di Spessa Collio (Italy) 2016

Full-bodied white from Friuli with notes of pear, honey and baked apple, this is a great choice for Chardonnay drinkers.

Rosé 5.5/9/34

Sparkling Rosé

Bouvet Brut Cabernet Franc Rosé Excellence (France) NV

Rosé of Tibouren 48 (bottle only)

Clos Cibonne (Provence, France) 2015

This unusual aged rosé is fuller bodied and lush, with lavender & jasmine on the nose & blood orange & red currant on the palate. A Hershs' must try!

Red 5.5/9.5/35

Pinot Noir

Brack Mountain 'Barrique' (Sonoma, CA) 2015

Nebbiolo

Marchesi di Barolo Langhe (Italy) 2014

Grenache Syrah

Boutinot 'Les Coteaux' Côtes du Rhone (France) 2013

Tempranillo Blend

Lago 'Cerqueira' Douro (Portugal) 2014

Sangiovese 49 (bottle only)

Il Poggione Rosso di Montalcino (Italy) 2014

Cabernet Sauvignon 45 (bottle only)

Casa Silva (Chile) 2014

Cocktails 11

The 313

rye/Cynar/honey/lemon/India pale ale

Aviation

gin/creme de violette/maraschino liqueur/lemon

The Baltimore

fig-infused rye/Amaro Lucano/

Fernet Branca/Madeira

George Washington's Fish House Punch

Jamaican rum/peach liqueur/lemon/demerara syrup

Mezcal Sour

mezcal/lemon/Benedictine/orgeat/egg white

Paloma

tequila/grapefruit cordial/lime/

crushed red pepper/mint

Negroni

gin/sweet vermouth/Campari

Scarlet Glow

Peruvian brandy/grapefruit/hibiscus/

yellow Chartreuse/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

Brooklyn Sorachi Ace

Brooklyn, NY/saison/7.6%

Burley Oak Bilsner

Berlin, MD/pilsner/4.2%

Flying Dog K-9

Frederick, MD/winter warmer/7.4%

Founders Centennial IPA

Detroit, MI/American IPA/7.2%

Hysteria Red Rye of Ra

Columbia, MD/imperial red ale/8%

Lagunitas Little Sumpin' Extra

Petaluma, CA/imperial IPA/8.5%

Sierra Nevada Celebration

Chico, CA/American IPA/6.8%

Sixpoint Tesla

Brooklyn, NY/hoppy lager/7.1%

Smuttynose Single Digit

Hampton, NH/dubbel/7.5%

Victory Golden Monkey

Downingtown, PA/abbey tripel/9.5%

Shot of Note

Jameson [with any draft beer] 2

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

Boulevard Brewing Saison Brett 25.4oz 18

Earthy & distinctive farmhouse ale, brewed with wild yeast.

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