



## Antipasti

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

**Fried Calamari** fire-roasted red pepper marinara & arugula 11

**Crispy Brussels Sprouts** Dijon crema, parmigiano & parsley 9

**Wood-fired Cauliflower** toasted sesame seeds, garlic chips, focaccia bread crumbs & apple cider agrodolce 9

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

**Housemade Ricotta Crostini** broccoli rabe pesto & toasted almonds on housemade focaccia 9

## Insalate

**Chèvre & Cherry**  
mixed greens, toasted cashews, parmigiano & roasted onion vinaigrette 10

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

## Meat & Fish &c.

**Crispy Polenta with Mushroom Ragù**  
farro polenta cake topped with whipped taleggio, arugula, lemon & thyme 20

**Roseda Farms Maple-smoked Brisket**  
wood fired & served over creamy polenta & Savoy cabbage, topped with zesty onion crisps 25

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

**Wood-roasted Mahi-Mahi**  
olive oil-braised chickpeas, roast dates & fresh herb vinaigrette 24

## Housemade Pasta

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

**Mafaldine**  
duck bolognese, housemade ricotta, picholine olives, dried cherries & pecorino 18/26

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

**Tagliolini**  
sautéed shrimp & calamari, garlic, lemon, smoked paprika, crushed red pepper & 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

**Il Mare** fresh calamari, parmigiano, garlic, fennel, crushed red pepper, lemon, olive oil & arugula 16

**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

## Toppings

Arugula 2 Cremini Mushrooms 2.5 Housemade Sausage 3.5  
House-Pickled Hot Peppers 2.5 Olives 2 Pancetta 3  
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

