

If you didn't  
make it to our  
Clavel  
collaboration  
this week...



Check out our  
Clavel-  
inspired  
rockfish and  
our Il  
Mexicano pie!

## Antipasti

Wood-fired Brussels Sprouts [with romesco & grana padano] 9  
Crispy Cauliflower Siciliano [with golden raisins, pine nuts & garlic-caper sauce] 9  
Meatballs [pork belly, pancetta & veal in tomato sauce over housemade ricotta] 9  
Gorgeous, Local Blue Oyster Mushroom Crostini  
[with housemade ricotta, garlic confit & walnut-lemon gremolata] 10  
Wood-fired Octopus  
[with crispy chickpeas, olive pesto, lemon, olive oil & a blend of herbs] 13  
Cacio e Pepe Fries  
[tossed with grana padano & pecorino & served with black pepper aioli] 8

## Insalate

Hersh's Greens So Hearty  
[escarole, watercress, toasted hazelnuts, pecorino & housemade buttermilk vinaigrette] 9  
The Salad of the Winter of Our Discontent  
[arugula, roasted beets, walnuts, ricotta salata, guanciale & lemon-honey vinaigrette] 9

## Housemade Pasta

Fettuccine [pistachios, lemon, pecorino & crushed red pepper] 16/22  
Gnocchi [16-hour lamb, pecorino, fresh peas & crispy leeks in a smokey lamb broth] 19/25  
Spaghetti Carbonara [bacon, egg, pecorino, grana padano & black pepper] 18/24  
Tagliolini [Gulf shrimp, Calabrian chilies, focaccia breadcrumbs & Italian parsley] 19/25

## Meats & Fishes

Hersh's Fried Chicken No. 347 [topped with a creamy & pungent sauce of garlic confit, honey & Dijon & served with parmigiano-braised kale... plus it's boneless for your pleasure] 21  
Rockfish alla Clavel  
[in a chili fish broth, nestled over crispy polenta & topped with arugula] 23  
Wood-fired Pork Shank [with maple-Dijon glaze, accompanied by roast sweet potatoes, toasted pistachios, caper aioli & arugula] 23

## Wood-Fired Pizze Napoletane

[Uncut... like in Naples]  
Da Funghi Redux  
[caramelized onions/thyme-roasted creminis & shiitakes/gorgonzola/aged balsamic] 15  
Fumo e Fuoco  
[smoked mozzarella/grana padano/fried eggplant/chili oil] 15/18.5 w/housemade lamb sausage  
Il Gustoso  
[housemade mozzarella/broccoli rabe/sausage/olives/grana padano/crushed red peppers] 16  
Il Mexicano [braised pork/fontina/queso Chihuahua/pickled jalapeños & onions/cilantro] 17  
Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino] 14  
Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 13  
Il Meat-o Sauce-o  
[meatball-kissed marinara/grana padano/basil/red onion/Calabrian chili oil/arugula] 14  
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!

If you don't turn off your cell phone, we may just turn it off for you.

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

Sparkling Rosé

Bouvet Brut Cabernet Franc Rosé Excellence (France) NV

## White & Rosé 5.5/9/34

Rosé of Grenache Cinsault

Sacha Lichine (France) 2016

Pinot Grigio

Borgo (Italy) 2016

Sauvignon Blanc Blend

Moulin de Gassac 'Guilhelm' (France) 2016

Vermentino

Santadi 'Villa Solais' (Italy) 2016

## Red 5.5/9.5/35

Nebbiolo

Marchesi di Barolo Langhe (Italy) 2014

Garnacha

Xiloca (Spain) 2016

Montepulciano d'Abruzzo

Quattro Mani (Italy) 2016

Super Tuscan 45 (bottle only)

Il Canapone: 642° Maremma Toscana (Italy) 2015

Shiraz

Gemtree Dragon's Blood (Australia) 2015

### \*Featured Spirits\*

#### ~Catocin Creek Roundstone Rye~

100% rye, distilled by a husband & wife team in Loudoun County, Virginia. Woody & spicy, with a sweet roundness. Makes a great Manhattan!

11

#### ~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 5

Peroni 12oz 6

## Cocktails 11

The 313

rye/Cynar/honey/lemon/India pale ale

Corpse Reviver No. 2

gin/orange liqueur/lemon/

sweet white vermouth/absinthe rinse

Forgotten Moon

rum/dry vermouth/orange liqueur/lemon

Hot & Perfect

rye/sweet vermouth/dry vermouth/spicy agave

Mezcal Sour

mezcal/lemon/Benedictine/orgeat/egg white

Scarlet Glow

pisco/grapefruit/hibiscus/yellow Chartreuse/lime

Young American

Cynar/sweet white vermouth/club soda

### 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

Allagash White

Portland, ME/witbier/5%

Brooklyn Brown Ale

Brooklyn, NY/brown ale/5.6%

Devil's Backbone Vienna Lager

Lexington, VA/Vienna lager/5.2%

Evolution Pure Pils

Salisbury, MD/pilsner/4.8%

Flying Dog Alpha Initiative Pilot 01

Frederick, MD/India pale ale/6.5%

Lagunitas Censored

Petaluma, CA/dry-hopped amber ale/6.7%

New Belgium Voodoo Ranger

Fort Collins, CO/India pale ale/7%

Oliver Riding Easy

Baltimore, MD/American blonde ale/4.4%

Tröeg's Dreamweaver

Hershey, PA/unfiltered wheat ale/4.8%

Victory Kirsch Gose

Downingtown, PA/cherry gose/4.7%

### \*Shots of Note\*

Jameson [with any draft beer] 2

Traverse City Cherry Bourbon 5.5

## Booze-Free Beverages

Acqua Panna 750ml 3

San Pellegrino 750ml 3

Clausthaler Golden Amber Ale 12oz 5