

There are no
good reasons
you can't
come to
Mother's Day
Brunch.



There are
only excuses.

Antipasti

- Wood-fired Asparagus [walnut crema, ricotta salata, lemon & toasted walnuts] 9
Spring Onion Fritters
[the deep fried flavors of spring, served over romesco & topped with grana padano & parsley] 9
Wood-fired Cauliflower [salsa verde, crispy white anchovies, tahini & sesame seeds] 9
Ceci Crostini [creamy chickpea spread on toasted housemade focaccia, topped with pickled red onion, toasted sesame seeds & Italian parsley] 8
Meatballs [pork belly, pancetta & veal in tomato sauce over housemade ricotta] 10
Wood-fired Calamari [with olive pesto, potatoes, spring onion & oregano] 10

Insalate

- Hersh's Greens So Hearty
[escarole, watercress, toasted hazelnuts, pecorino & housemade buttermilk vinaigrette] 9
Spring Salad [mixed greens tossed with toasted walnuts, cornichons, fontina, red onion & a creamy whole grain mustard dressing] 9

Housemade Pasta & Piatti Principali

- Fettuccine [pistachios, lemon, pecorino & crushed red pepper] 17/23
Gnocchi [rather miraculous 16-hour lamb, pecorino, fresh peas & crispy spring onions] 19/25
Spaghetti Carbonara [bacon, egg, pecorino, grana padano & black pepper] 18/24
Tagliolini [Gulf shrimp, Calabrian chilies, focaccia breadcrumbs & Italian parsley] 19/25

Pan-fried Chicken Milanese

[with wilted escarole, pine nuts & golden raisins, drizzled with sesame aioli] 23

No-Joke Wood-fired Eggplant Parmigiano

[with smoked mozzarella & pecorino, served with arugula salad & housemade focaccia] 18

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]

Il Agnello [zesty lamb ragu/pecorino/red onion/fresh arugula/housemade yogurt drizzle] 15

Il Carciofo

[housemade whipped ricotta/artichokes/spring onions/pecorino/lemon/crushed red pepper] 15

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

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

Il Maialino

[housemade mozzarella/Italian sausage/roast broccoli/hot coppa/pickled Fresno peppers] 16

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

Salsiccia

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

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

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 9.5/35

Prosecco

Giuliana (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 9.5/35

Rosé of Negroamaro

Castello Monaci Kreos Rosato (Italy) 2016

Pinot Gris

Foris (Rogue Valley, Oregon) 2016

Sauvignon Blanc Blend

Moulin de Gassac 'Guilhelm' (France) 2017

Grenache Blanc Blend

Claude Val (Languedoc, France) 2016

Red 10/36

Nebbiolo

Marchesi di Barolo Langhe (Italy) 2014

Montepulciano d'Abruzzo

Quattro Mani (Italy) 2016

Super Tuscan

Il Canapone: 642° Maremma Toscana (Italy) 2015

Tempranillo 65 (bottle only)

Ostatu Rioja Reserva (Rioja Alavesa) 2011

Shiraz

Gentree Dragon's Blood (Australia) 2015

Malbec Blend 45 (bottle only)

Tikal 'Patriota' (Mendoza, Argentina) 2014

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

Forgotten Moon

rum/dry vermouth/orange liqueur/lemon

Kentucky Special

bourbon/cherry liqueur/Angostura bitters

Oaxacan Holiday

tequila/lemon/mezcal/grapefruit/cassis

The Silver Lining

gin/lemon/sugar/lavender/Angostura bitters

There She Gose

cherry liqueur/sweet white vermouth/

kirsch gose beer

Trinidad Sour

rye/lemon/orgeat/Angostura bitters

What the Dilly-o?

vodka/lemon/rose water/orgeat/dill simple syrup

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

Devil's Backbone Trail Angel Weiss

Lexington, VA/hefeweizen/4.9%

Hysteria #MDAF

Columbia, MD/pale wheat ale/6.2%

Lagunitas Censored

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

Rogue Straight Outta Newport

Newport, OR/West Coast IPA/8.7%

Sierra Nevada Sidecar

Chico, CA/Orange IPA/6.8%

Stone Exalted

Richmond, VA/India pale ale/7%

Tröeg's Dreamweaver

Hershey, PA/unfiltered wheat ale/4.8%

Victory Home Grown

Downingtown, PA/new American lager/4.865%

Victory Kirsch Gose

Downingtown, PA/cherry gose/4.7%

Yards Saison

Philadelphia, PA/Farmhouse Ale/6.5%

Shot of Note

Jameson [with any draft beer] 2

Booze-Free Beverages

Acqua Panna 750ml 3

San Pellegrino 750ml 3

Clausthaler Golden Amber Ale 12oz 5