

It might
not be
July 4
anymore.



But local
blueberries &
green beans
make us want
to sing about
the bounty of
this land!
(Off key, of course.)

Antipasti

- Crispy Green Beans [with Calabrian chili oil] 8
Fried Chicken Skins [with fermented cucumber & Calabrian chili oil] 8
Roasted Blueberry & Housemade Ricotta Crostini
[with aged balsamic vinegar & garlic on toasted focaccia] 9
Wood-fired Squash Pancake [wood-fired scallions, whipped chèvre & fresh oregano] 9
Crispy Summer Squash [slathered with housemade peppered ricotta, hazelnuts & honey] 10
Smoked Lamb Meatballs
[drizzled with yogurt & topped with fresh dill, these little guys are dreamy!] 11
Wood-fired Octopus
[with crispy chickpeas, black olive chimichurri, aioli, lemon & thyme] 14

Insalate

- Chopped Salad No. 3
[romaine tossed with marcona almonds, anchovies, parmigiano & anchovy vinaigrette] 10
Tuscan Kale Salad [with toasted almonds, pecorino & lemon-Dijon vinaigrette] 10

Housemade Pasta & Piatti Principali

- Cavatelli [crispy prosciutto, shiitake mushrooms, prosciutto broth, pecorino & arugula] 18/26
Fettuccine all'Arrabbiata
[with parmigiano & panko bread crumbs in a spicy, garlicky tomato sauce] 19/26
Spaghetti Carbonara [bacon, egg, pecorino, parmigiano & black pepper] 18/26
Tonarelli Nero [Maryland crab, Calabrian chilies, lobster broth & focaccia crumbs] 19/26

Wood-fired Wild Alaskan Sockeye Salmon

- [with local baby squash, toasted almonds, basil pesto & our favorite ancient grain, farro!] 24

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]

Il Carciofo

- [housemade whipped ricotta/artichokes/spring onions/pecorino/lemon/crushed red pepper] 16

Clam Pie

- [fresh Quahog clams/provolone/garlic/lemon/mozzarella/pecorino/crushed red pepper/parsley] 17

Kale & Pistachio

- [fontina/garlic/crushed red pepper/pecorino] 15

Margherita

- [housemade mozzarella/fresh basil/parmigiano/olive oil] 14

Margherita X

- [local cherry tomatoes/garlic] 15

Market Pie

- [housemade mozzarella/sausage/broccoli rabe/red onion/pickled Fresno chilies/pecorino] 17

The Miles Davis

- [all of the mushrooms/housemade ricotta/crushed red pepper/arugula/lemon] 17

Pizza Beats Cancer!*

- [housemade ricotta/spinach pesto/provolone/local cherry tomatoes/parmigiano] 17

Salsiccia

- [housemade Italian sausage/soppresata/housemade mozzarella/provolone/roasted red pepper] 18

Hershey's donates \$3 to the Leukemia & Lymphoma Society for each Pizza Beats Cancer pie sold

Toppings

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

Vermentino 9.5/35

Santa Maria 'Aragosta' (Italy) 2017

Muscat Blend 9.5/35

Jaillance (France) NV

Sweet & sparkling, with notes of lychee and rose.

White

Vinho Verde 9/34

Alto Lima (Portugal) 2017

Pinot Gris 9.5/35

Foris (Rogue Valley, Oregon) 2016

Sauvignon Blanc 10/36

Cœur de la Reine (France) 2017

Grenache Blanc Blend 9.5/35

Famille Perrin Reserve Blanc (France) 2017

Chardonnay Vermentino Blend 12/45

Casa Magoni (Mexico) 2017

Rosé

Sparkling Pinot Noir 10/36

Albrecht Cremant d'Alsace Brut Rosé NV

Grenache Syrah Cinsault 10/36

Hecht & Bannier (Provence, France) 2016

Pinot Noir 9.5/35

Villa Wolf (Germany) 2017

Try a flight of all three for \$16!

Red

Pinot Noir 10/36

Le Grand Caillou (France) 2015

Montepulciano d'Abruzzo 9.5/35

Quattro Mani (Italy) 2016

Chianti Classico 42 (bottle only)

Fattoria Rodano (Italy) 2015

Super Tuscan 42 (bottle only)

Il Canapone: 642° Maremma Toscana (Italy) 2015

Shiraz 10/36

Gentree Dragon's Blood (Australia) 2015

Malbec Blend 11/42

Tikal 'Patriota' (Mendoza, Argentina) 2014

Cocktails 11

Are We There Yet?

watermelon/cucumber vodka/honey/mint

The Catcher

rye/maraschino liqueur/lime/grapefruit bitters

Cooler Heads

cachaça/lime/elderflower liqueur

Count Rugan

reposado tequila/agave/lemon/mole bitters

Field of Dreams

vodka/lemon/cucumber/cilantro/simple syrup

Her Majesty's Pleasure

gin/Earl Grey tea/lemon/honey/sparkling wine

Kentucky Especial

mezcal/cherry liqueur/orange bitters

Pimm's Cup

Pimm's #1/gin/lemon/lime/mint/cucumber water

Hersh's Housemade Vin d'Orange

Fortified wine with notes of vanilla, citrus & cinnamon. Three ways to enjoy...

-Vin d'Orange 10-

chilled with a twist

-Vin & Sparkling 10-

served chilled with sparkling wine

-Vin & Gin 10-

blended with gin & served with a twist

Beer On Tap 6.5

Bell's Pooltime

Kalamazoo, MI/wheat ale/5.2%

Brooklyn Brown Ale

Brooklyn, NY/brown ale/5.6%

Dogfish Head Firefly Ale

Milton, DE/pale ale/5%

Diamondback Green Machine

Baltimore, MD/IPA/6.2%

Dogfish Head Festina Peche

Milton, DE/Berliner weisse/4.5%

Right Proper Raised by Wolves

Washington DC/aromatic pale ale/5%

Sierra Nevada Kellerweis

Chico, CA/Bavarian-style wheat ale/4.8%

Stone Tangerine Express

Escondido, CA/tropical IPA/6.7%

Tröegs Crimson Pistil

Hershey, PA/hibiscus IPA/6.2%

Victory Summer Love

Downingtown, PA/golden ale/5.2%

Featured Spirits

-Catoctin 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

PATIO POUNDERS

Jamaican Rose Carafe 35

añejo tequila/spiced hibiscus tea

Margarita Carafe 35

blanco tequila/lime/agave/orange liqueur

Beer Bottles & Cans

Angry Orchard Crisp Apple 12oz 5.5

Miller Lite 12oz 5

Owl's Brew That's My Jam Radler 5

Peroni 12oz 6

Saranac Haus Lager 5.5

Victory Kirsch Gose 12oz 6

Booze-Free Beverages

Acqua Panna 750ml 3

San Pellegrino 750ml 3

Clausthaler Golden Amber Ale 12oz 5

Earl Palmer 4.5

Earl Grey tea/honey/lemon/soda water

Housemade Ginger Beer 4