



## Antipasti

**Tomato Crostini** the dish we wait for all year! with black pepper aioli & housemade focaccia 10

**Fire-roasted Shishito Peppers**  
romesco, olive oil & ricotta salata 8

**Papa's Meatballs** pork, veal, & pancetta in a tangy tomato sauce with housemade ricotta & pecorino 9

**Wood-fired Corn Pancake** Maryland lump crab, Calabrian chilies, scallions & lime aioli 13

**Wood-fired Octopus** crispy chickpeas, black olive chimichurri, lemon, black olive aioli & thyme 14

## Insalate

**Chopped Salad No. 3** romaine tossed with marcona almonds, anchovies, parmigiano Regiano & anchovy vinaigrette 10

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

## Meat & Fish &c.

**Hersh's World Famous Cheese Calzone**  
stuffed with halloumi & a whole bunch of fresh herbs & topped with heirlooms tomatoes & olive oil 19

**Wood-fired Pork Chop**  
Rettlund Farms Berkshire Pork, fresh corn polenta, crispy kale & spiced peach compote 24

**Wood-fired Wild Alaskan Sockeye Salmon**  
local baby squash, toasted almonds, garlic confit tomato sauce & our favorite ancient grain, farro 24

## Housemade Pasta

**Cavatelli** crispy prosciutto, shiitake mushrooms, prosciutto broth, pecorino & arugula 18/26

**Ravioli** divinely pillowy, with housemade ricotta in fresh 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

## Pizze Napoletane

uncut, like in Naples!

**Il Bastardo** wood-fired shrimp, pecorino, garlic, crushed red pepper, fresh oregano 18

**Bocca di Fuoco** pecorino, Fresno chilies, fontina, crushed red pepper, toasted sesame seeds, Calabrian chili oil 16

**Fumo e Fuoco** smoked mozzarella, fried eggplant, parmigiano, chili oil 16

**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

**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, soppressata, housemade mozzarella, provolone, roasted red pepper 18

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

## Toppings

Arugula 2 Artichokes 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 Tomatoes 2

