



## Antipasti

**Eggplant Fritters** with feta & housemade romesco 8

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

**Fire-roasted Padrón Peppers** housemade garlic-herb yogurt, olive oil & warm spices 8

**Housemade Ricotta Crostini** housemade focaccia, Moroccan tomato & pepper compote & toasted almonds 8

**¡Fries!** inspired by our chef's travels in Amsterdam & Israel... with sesame aioli & fiery cilantro relish 8

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

**Wood-fired Octopus** crispy chickpeas, salsa verde aioli, romesco & aged balsamic vinegar 14

## Insalate

**Late Summer Salad** bibb lettuce, zucchini, corn, toasted hazelnuts, housemade buttermilk-dill vinaigrette & pickled red onion 9

**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 heirloom tomatoes & olive oil 19

**Polenta-crust Maryland Catfish** pan-fried & served atop a sweet corn & shiitake fritter with corn broth & matbucha 22

**Wood-fired Roseda Farms New York Strip** served over salsa verde-tossed sweet potatoes & garnished with arugula 27

## Housemade Pasta

**Cavatelli** smoked diver scallops, pancetta, fresh corn, sage & corn broth 19/26

**Ravioli** divinely pillowy, with housemade ricotta in fresh tomato sauce 19/26

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

**Tagliolini** Gulf shrimp, Calabrian chilies, focaccia bread crumbs & Italian parsley 19/26

## Pizze Napoletane

uncut, like in Naples!

**Bocca di Fuoco** pecorino, house-pickled jalapeños, fontina, crushed red pepper, toasted sesame seeds, Calabrian chili oil 16

**Crab fra Diavolo** Maryland lump crab, zesty seafood marinara, provolone, pancetta, red onion 19

**Kale & Pistachio** fontina, garlic, crushed red pepper, pecorino 15

**Margherita** housemade mozzarella, fresh basil, parmigiano, olive oil 14

**The Market Pie** housemade ricotta, roasted plums, prosciutto, pecorino, arugula & aged balsamic vinegar 18

**The Miles Davis** all of the mushrooms, housemade ricotta, crushed red pepper, arugula, lemon 17

**Pizza Beats Cancer!\*** housemade ricotta, spinach pesto, provolone, red onion, 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 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

