



## Antipasti

**Crispy Cauliflower Siciliano** toasted pine nuts, golden raisins & caper parsley sauce 9

**Wood-fired Octopus** crispy chickpeas, romesco & arugula 14

**Calabrian Fried Shrimp** garlic, honey, Calabrian chilies, arugula & aioli 11

**Housemade Ricotta Crostini** roasted portobello mushrooms, cashews, parmigiano & parsley 9

**Meatballs** pork & veal meatballs, lightly smoked, in a spicy marinara, topped with housemade ricotta & pecorino 11

**Wood-fired Brussels Sprouts** fried pecans, lemon, pecorino & garlic 9

## Insalate

**Little Shannon's Little Gem** little gem lettuce, dates, shaved red onion, focaccia crumbles & whipped feta & garlic vinaigrette 10

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

## Meat & Fish &c.

### Calzone D'Abruzzo

housemade sausage, provolone, housemade ricotta, broccoli rabe, garlic & crushed red pepper 18

### Torta Milanese

pan-fried chicken, pickles, toasted hazelnuts, mixed greens & aioli, served on a toasted ciabatta roll with housemade chips 18

### Wood-fired NY Strip

Roseda Farms dry-aged steak, Italian chimichurri & wood-fired cauliflower au gratin 28

### Wood-roasted Mahi-Mahi

olive oil-braised chickpeas, roasted dates & basil pesto vinaigrette 23

## Housemade Pasta

### Cavatelli

pork shoulder & parmigiano ragù, pistachios, arugula & lemon 18/26

### Fettuccine

housemade ricotta, broccolini-marcona almond pesto & Moroccan tomato-pepper compote 18/26

### Spaghetti Carbonara

bacon, egg, pecorino, parmigiano & black pepper 18/24

### Strozzapreti

housemade lobster broth, Calabrian chilies, garlic, lemon, dill & tarragon 19/26

## Pizze Napoletane

uncut, like in Naples!

**7<sup>th</sup> Anniversary Pie** housemade sausage, soppressata, pecorino, mozzarella, garlic, fennel, olive oil, red onion 18

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

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

**Pepperoni-oni** housemade mozzarella, really nice pepperoni, pecorino, house-pickled hot peppers, aged balsamic 18

**Pie #1287** provolone, olives, roasted red peppers, red onion & arugula 15

**Il Robot Russo** king trumpet & cremini mushrooms, provolone, pecorino, oregano, olive oil, garlic, red onion agrodolce 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 Onion 1.5 Soppressata 3

1843 Light Street Baltimore, MD 443.438.4948 www.hershs.com Proprietors Stephanie Hershkovitz (Pizza eater) Josh Hershkovitz (Pizza maker)

A 20% gratuity may be added to tables of 6 or more. One check per table, please.

