



Insalate

Hersh's Caesar 13 GFO

romaine, parmigiano, pecorino, ciabatta croutons

Tuscan Kale 13 GF VO

toasted almonds, lemon-Dijon vinaigrette, pecorino

add wood-fired shrimp +8

Antipasti

Porchetta 16 GF

pork belly, provolone, arugula, whole grain mustard salsa

Wood-fired Octopus 15 GF

Calabrian chili oil, fried chickpeas, green garlic aioli

Eggplant "Parm" 12

fried eggplant, provolone, smoked mozzarella, marinara, focaccia breadcrumbs

Wood-fired Sea Bass 14

Taggiasca olives, anchovies, tomatoes, toasted focaccia

Papa's Meatballs 12

lamb & pork, marinara, housemade ricotta

Burrata 12 GFO

balsamic fig chutney, pistachio pesto, toasted ciabatta

Wood-fired Delicata Squash 10 GF VO

housemade ricotta, hazelnuts, apple cider agrodolce

Arancini 11

butternut squash risotto, housemade mozzarella, marinara

Housemade Ricotta Crostini 12

roasted red peppers, aged balsamic

Housemade Pasta

Cavatelli 29 GFO

sautéed shrimp, roasted tomatoes, Calabrian chilies, focaccia crumbs

Carbonara 28 GFO

spaghetti, guanciale bacon, egg, parmigiano, black pepper

Chicken Parmigiano 28

pan-fried chicken breast, marinara, housemade mozzarella & pasta

Fettuccine 28

porcini, cremini & shiitake mushrooms, creamy mushroom-tomato ragu

Gnocchi 29

potato gnocchi, beef short rib ragu, roasted cherry tomatoes

Tagliolini 28 GFO

roasted Brussels sprouts, crushed red pepper, lemon, toasted hazelnuts

Entrees

Atlantic Salmon 29 GF

pan-sautéed filet, basil cream sauce, roasted green onion risotto

Fire-roasted Pork Porterhouse 30 GF

molasses compound butter, cream spinach, balsamic roasted tomatoes

Pan-seared Duck Breast 30 GF

golden raisins, pine nuts, couscous, parsley-caper sauce

Short Rib 30 GF

shaved Brussels sprouts, pickled red onion, creamy polenta

Wood-fired Bronzini 30 GFO

sun-dried tomato pesto, crispy artichokes, white bean-parmigiano ragu

Pizze Napoletane

Red Pies

Manny Trillo cremini & shiitake mushrooms, red onion, fontina, basil pesto 21

Margherita housemade mozzarella, fresh basil, parmigiano, olive oil 19 VO

Pepperoni-oni housemade mozzarella, pepperoni, hot peppers, aged balsamic 21 VO

Il Regale housemade ricotta, soppressata, basil, garlic, parmigiano 21

The Salami Maker's Girlfriend pepperoni, soppressata, parmigiano, black pepper, hot honey 21

Salsiccia housemade sausage & mozzarella, soppressata, roasted red pepper, provolone, parmigiano 22

White Pies

Cacio e Pepe pecorino, fontina, mozzarella, parmigiano, black pepper 20

Da Funghi Due cremini & shiitake mushrooms, chèvre, fontina, pecorino, sherry thyme vinaigrette 21

Kale & Pistachio fontina, pecorino, garlic, crushed red pepper 21 VO

Pepe's Clam Pie mozzarella, parmigiano, pecorino, olive oil, garlic, lemon, crushed red pepper 22

La Serenità provolone, fontina, marsala-caramelized onion, thyme, garlic, olive oil 20

Zucca housemade ricotta, honeynut squash puree, sun-dried tomato pesto, hot honey, red onion, mozzarella 20

Toppings

Housemade Sausage 3.5 House-Pickled Hot Peppers 2.5 Mushrooms 2.5 Olives 2
Pepperoni 3 Prosciutto 3.5 Really Nice White Anchovies 3 Red Onion 1.5 Soppressata 3

GFO = gluten-free option GF = gluten-free VO = vegan option V = Vegan One Check per table, please



Proprietors: Stephanie Hershkovitz (Pizza-eater) · Josh Hershkovitz (Pizza-maker)