



## Insalate

### Hersh's Caesar 13

romaine, parmigiano, pecorino, ciabatta croutons

GFO

### Tuscan Kale 13

toasted almonds, lemon-Dijon vinaigrette, pecorino

GF VO

*add wood-fired shrimp +8*

## Antipasti

### Wood-fired Octopus 15

Calabrian chili oil, fried chickpeas, green garlic aioli

GF

### Eggplant "Parm" 12

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

### Burrata 12

sun-dried tomato pesto, white truffle olive oil, ciabatta

GFO

### Wood-fired Lamb Belly 15

stuffed with housemade lamb sausage & served over chimichurri

GF

### Papa's Meatballs 12

lamb & pork, marinara, housemade ricotta

### Chickpeas 11

Calabrian chilies, whipped chèvre, everything spice

GFO VO

### Arancini 11

prosciutto, smoked mozzarella, pepperoni, tomato risotto

### Housemade Ricotta Crostini 12

mortadella, figs, pistachio pesto

## Housemade Pasta

### Chicken Parmigiano 28

pan-fried chicken breast, parmigiano, housemade mozzarella, spaghetti & marinara

### Fettuccine 28

lemon, pistachio, pecorino, white wine, crushed red pepper

GFO VO

### Gnocchi 29

potato gnocchi, beef short rib ragù, sautéed spinach

### Spaghetti Carbonara 28

guanciale bacon, egg, parmigiano, black pepper

GFO

## Entrees

### Atlantic Cod 30

roasted potatoes, tomato-fennel sauce, orange-olive tapenade

GF

### Fire-roasted Pork Porterhouse 30

molasses compound butter, cream spinach, balsamic roasted tomatoes

GF

### Shrimp Risotto 29

roasted cherry tomatoes, basil oil

GF

### Wood-fired Swordfish 30

broccoli rabe, almond romesco, roasted potatoes

GF

## Pizze Napoletane

### Red Pies

**The Big V** cremini & shiitake mushrooms, olives, house-pickled hot peppers, garlic, arugula 20

**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, house-pickled hot peppers, aged balsamic 21

VO

**Prosciutto & Arugula** whipped ricotta, parmigiano, prosciutto & arugula 21

**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 peppers, provolone, parmigiano 22

### White Pies

**Il Abruzzo** housemade mozzarella & sausage, broccoli rabe, pecorino, garlic, crushed red pepper 22

**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

**Zucca** housemade ricotta, butternut squash purée, 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)