



## Insalate

### Hersh's Caesar 13

romaine, parmigiano, fried capers, lemon, pecorino, ciabatta croutons

GFO

### Roasted Beet & Citrus Salad 12

fennel, orange, raisin vinaigrette, housemade yogurt, candied hazelnuts

GF

### Spring Vegetable Entrée Salad 22

hot smoked salmon, housemade ricotta, local greens, all the local vegetables, roasted cashews, raisins, lemon-chili vinaigrette

GF

## Antipasti

### Wood-fired Octopus 15

basil oil, burnt scallion aioli, fried cannellini beans with Anthony's famous seasoning

GF

### Hersh's Cheese Plate 14

smokey bleu, robiolina, 18-month gouda, strawberry jam, ciabatta crostini

GF

### Meatballs 12

pork meatballs, marinara, housemade ricotta, parmigiano

### Housemade Stracciatella 12

*the creamiest part of burrata set free!*

figs, port wine syrup, pistachios, lemon, toasted focaccia

GFO

### Fried Calamari 13

pickled Fresno chilies, Aleppo pepper, Fresno chili aioli

### Fire-roasted Eggplant Crostini 12

feta, dill aioli, red harissa, shallots

### Thrice-cooked Truffle Fries 11

truffle oil, garlic aioli

## Housemade Pasta

### Cavatelli 26

sun-dried tomato pesto, housemade ricotta, salsa macha, almonds, tarragon

GFO

### Crab Fettuccine 28

Maryland Crab, fresh peas, lemon, local green garlic, butter, white wine, spinach fettuccine

GFO

### Hersh's Carbonara 26

spaghetti with guanciale bacon, egg, parmigiano, three peppercorn blend, citrus-cured egg yolks

GFO

### Sweet Potato Ravioli 28

stuffed with housemade ricotta & sweet potato & served with a creamy carrot bolognese with tomato & local asparagus

## Entrées

### Chicken Parmigiano 25

fried chicken, parmigiano, basil pesto, housemade mozzarella, spaghetti, marinara

### Mussels 24

garlic-wine-cream sauce with salsa macha & tomato, served with housemade focaccia

GFO

### Soft Shell Crab Sandwich 24

smoked tomato aioli, pickled Fresno chilies, shallots, arugula, fries

### Wood-fired Scallops 25

pancetta, polenta, English peas

GF

## Pizze Napoletane

### Red Pies

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

*our Vegan Pizza ~ add mozzarella topping if you prefer*

V

**Get Him To El Greco** housemade ricotta, aged feta, Castelvetrano olives, crispy Kalamata olives, pickled red onion, fresh dill 21

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

**Margherita** housemade mozzarella, fresh basil, parmigiano, basil oil 19

VO

**Salami Mommy** boss sauce, soppressata, capicola, fresh mozzarella, pecorino, caciocavallo, black pepper, hot honey 21

**L'Ari B** boss sauce, spicy sausage, grana padano, stracciatella, arugula, balsamic reduction 22

### White Pies

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

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

VO

**Il Pagliacci** housemade candied bacon, Calabrian chili oil, red onion, fontina, pecorino, pickled red onion 21

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

**Abruzzo** basil pesto, grana padano, fresh mozzarella, sausage, broccoli rabe, lemon ricotta 21

## Toppings

Arugula 2 Capicola 3.5 Housemade Sausage 3.5 House-Pickled Hot Peppers 2.5 Mushrooms 2.5 Olives 2  
Pepperoni 3 Prosciutto 3.5 Crispy 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)