



Insalate

Hersh's Caesar 13 GFO
romaine, parmigiano, fried capers, lemon, pecorino, ciabatta croutons

Roasted Beet & Citrus Salad 13 GF
fennel, orange, raisin vinaigrette, housemade yogurt, candied hazelnuts

The Big Salad 22 GF
get this as your entrée!
hot smoked salmon, housemade ricotta, local greens, all the local vegetables, roasted cashews, raisins, lemon-chili vinaigrette

Antipasti

Wood-fired Octopus 15 GF
basil oil, burnt scallion aioli, fried cannellini beans with Anthony's famous seasoning

Hersh's Cheese Plate 14 GF
Saint Andre triple crème, smokey bleu, 18-month gouda, blueberry jam, ciabatta crostini, cornichons

Wood-fired Summer Squash 12 GF
hot honey, feta, spiced walnuts

Meatballs 12
pork meatballs, marinara, housemade ricotta, parmigiano

Housemade Stracciatella 12 GFO
the creamiest part of burrata set free!
blueberries, basil oil, pistachios, lemon, toasted ciabatta

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 27 GFO
housemade ricotta, garlic scape pesto, salsa macha, micro basil, candied almonds, basil oil

Crab Fettuccine 28 GFO
Maryland Crab, fresh peas, lemon, local green garlic, butter, white wine, spinach fettuccine

Hersh's Carbonara 27 GFO
spaghetti with guanciale bacon, egg, parmigiano, three peppercorn blend, citrus-cured egg yolks

Entrées

Chicken Parmigiano 26 GFO
fried chicken, basil pesto, housemade mozzarella, spaghetti, marinara

Pan-seared Rockfish 28 GF
housemade crab broth, smoked mussels, English peas, fried Dutch peewee potatoes

Wood-fired Double Smash Burger 20 GFO
fresh mozzarella, Calabrian chili aioli, housemade bread & butter pickles, served with Hersh's famous fries & garlic aioli

Wood-fired Scallops 29 GF
pancetta, polenta, English peas

Pizze Napoletane

Red Pies

The Big V shiitake & oyster mushrooms, olives, house-pickled hot peppers, garlic, arugula 21 V
our Vegan Pizza ~ add mozzarella topping if you prefer

Get Him To El Greco housemade ricotta, Castelvetrano olives, aged feta, dill aioli, crispy Kalamata olives, pickled red onion, fresh dill 22

Manny Trillo shiitake & oyster mushrooms, crispy prosciutto, red onion, fontina, basil pesto 22

Margherita housemade mozzarella, fresh basil, parmigiano, basil oil 20 VO

Salami Mommy boss sauce, soppressata, capicola, fresh mozzarella, pecorino, caciocavallo, black pepper, hot honey 22

L'Ari B boss sauce, spicy sausage, grana padano, stracciatella, arugula, balsamic reduction 23

White Pies

Cacio e Pepe pecorino, fontina, mozzarella, parmigiano, black pepper 21

Kale & Pistachio fontina, pecorino, garlic, crushed red pepper 22 VO

Il Pagliacci housemade candied bacon, Calabrian chili oil, red onion, fontina, pecorino, pickled red onion 22

OK Boomer mushroom pesto, shiitake & oyster mushrooms, housemade mozzarella, black pepper aioli, Rogue smokey blue cheese, pickled beech mushrooms, parsley powder 23

Pepe's Clam Pie mozzarella, parmigiano, pecorino, olive oil, garlic, lemon, crushed red pepper 23

Abruzzo basil pesto, grana padano, fresh mozzarella, sausage, broccoli rabe, lemon ricotta 22

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)