



## Insalate

### The Big Salad 16

*get this as your entrée!*

housemade ricotta, local greens, squash, carrots, celery, roasted fennel, golden raisins, white sweet potatoes, pepitas, squash vinaigrette

*add hot smoked salmon +7*

### Hersh's Caesar 13

romaine, grana padano, fried capers, pecorino, ciabatta croutons

### Tuscan Kale 13

toasted almonds, lemon-Dijon vinaigrette, pecorino, apples, golden raisins

## Antipasti

### Hersh's Chicken Wings 13

local cherry bomb buffalo sauce, grana padano, dill crema

### Meatballs 13

pork meatballs, marinara, housemade ricotta, grana padano

### Housemade Stracciatella 13

*the creamiest part of burrata set free!*

port wine poached figs, basil oil, pistachios, balsamic, toasted ciabatta

### Salmon Crostini 14

cold smoked salmon, chive ricotta, shallots, red harissa, lemon, dill

### Wood-fired Honeynut Squash 12

hot honey, feta, pepitas, rainbow carrots, dill

### Thrice-cooked Truffle Fries 11

truffle oil, garlic aioli

## Housemade Pasta

### Rye-violi 29

housemade ricotta, local black pearl & oyster mushrooms, grana padano, local rye flour ravioli, white wine, cream, fried sage

### Smoked Rockfish Squid Ink Fettuccine 29

pumpkin, butternut squash, smoked rockfish, Calabrian chili oil, garlic, wine, lemon, Calabrian chili breadcrumbs

### Hersh's Carbonara 27

guanciale bacon, egg, grana padano, three pepper blend, citrus-cured egg yolks

## Entrées

### Maryland Crab & Fried Green Tomatoes! 29

Maryland crab & butternut squash over creamy polenta with housemade bacon & pickled tomatoes

### Chicken Parmigiano 27

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

### Wood-fired Double Smash Burger 22

housemade mozzarella, Calabrian-Fresno aioli, housemade bread & butter pickles, fries & garlic aioli

## Pizze Napoletane

### Red Pies

**The Big V** shiitake & oyster mushrooms, olives, house-pickled hot peppers, garlic, arugula 21

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

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

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

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

**Margherita** housemade mozzarella, fresh basil, grana padano, basil oil 20

**Margherita XXX** local cherry tomatoes, garlic, housemade mozzarella, fresh basil, grana padano, basil oil 21

**Salami Mommy** boss sauce, soppressata, capicola, housemade mozzarella, pecorino, cacioavallo, black pepper, hot honey 22

### White Pies

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

**Bianco** housemade ricotta & mozzarella, cacioavallo, basil oil, house cut potato chips 22

**Kale & Pistachio** fontina, pecorino, garlic, crushed red pepper, tarragon 22

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

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

## Toppings

Arugula 2 Capicola 3.5 Crispy Prosciutto 3.5 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)