



## Antipasti

**Wood-fired Octopus** 16 GF

truffle marcona almonds, burnt scallion aioli, lemon, roasted Castelvetro olives, herbs

**Wood-fired Squash** 13 GF

brie brûlée, honey, candied hazelnuts, arugula, lemon

**Hersh's Chicken Wings** 13

local chipotle buffalo sauce, grana padano, dill crema

**Meatballs** 13

pork, marinara, housemade ricotta, grana padano

**Housemade Stracciatella** 13 GFO

*the creamiest part of burrata set free!*

rapini pesto, crispy prosciutto, basil oil, pistachios, balsamic, toasted ciabatta

**Thrice-cooked Truffle Fries** 11

truffle oil, garlic aioli

**Housemade Focaccia** 9

olive oil, garlic, crushed red pepper

## Insalate

**The Big Salad** 16 VO GF

*get this as your entrée!*

housemade ricotta, local greens & vegetables, roasted fennel, golden raisins, pepitas, squash vinaigrette  
*add hot smoked salmon +7*

**Roasted Beet & Citrus Salad** 15 VO GF

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

**Hersh's Caesar** 13/8 GFO

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

**Tuscan Kale** 13/8 VO GF

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

## Housemade Pasta

**Rye-violi** 29

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

**Shrimp Fettuccine** 29 GFO

spinach fettuccine with shrimp, roasted sunchoke, lemon, garlic, white wine, sunchoke chips

**Hersh's Carbonara** 27 GFO

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

## Entrées

**Crispy Duck Confit** 31

farro risotto, celery root, pickled cranberries, wood-fired ramps

**Chicken Parmigiano** 29

southern-style fried chicken thigh, basil pesto, housemade mozzarella & spaghetti with marinara

**Wood-fired Smash Burger** 23 GFO

sottocenere, pickled red onion, black pepper aioli, served with fries & garlic aioli

## Pizze Napoletane

### Red Pies

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

*our Vegan Pizza ~ add mozzarella if you prefer*

**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 VO

**Salami Mommy** boss sauce, hot soppressata, coppa, 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

**Bubba's Shrimp Pie** smoked shrimp, chili-garlic ricotta, fontina, lemon, parsley 23

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

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

## Toppings

Arugula 2 Coppa 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 Hot 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)