



Antipasti

Wood-fired Octopus 16

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

GF

Wood-fired Rainbow Carrots & Asparagus 13

carrot top pesto, honey, pecorino, microgreens

GF

Hersh's Chicken Wings 13

smoked Fresno buffalo sauce, grana padano, dill crema

Meatballs 14

pork, marinara, housemade ricotta, grana padano

Housemade Stracciatella 15

the creamiest part of burrata set free!

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

GFO

Thrice-cooked Truffle Fries 11

truffle oil, garlic aioli

Housemade Focaccia 9

olive oil, garlic, crushed red pepper

Insalate

Alex's Big Salad 16

get this as your entrée!

spring mix & escarole, candied walnuts, red onion, cured black olives, tahini yogurt dressing

add roasted chicken breast +7

add hot smoked salmon +7

VO GF

Roasted Beet & Citrus Salad 15

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

VO GF

Julius K. Caesar 13/8

kale, parmigiano frico, ciabatta croutons

GFO

Housemade Pasta

Squid Ink Fettuccine 33

sautéed octopus, pistachios, lemon, butter, garlic, Calabrian chili oil & parsley

Spring Onion Cavatelli 28

housemade ricotta, marcona almonds, salsa macha, ramps, charred onion

GFO

Rye-violi 29

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

Shrimp Fettuccine 29

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

GFO

Hersh's Carbonara 27

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

GFO

Entrées

Crispy Duck Confit 31

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

Chicken Milanese 29

fried chicken thigh, mixed greens, pickled vegetables, toasted hazelnuts, pecorino, pickled ramps, olive oil, lemon

Wood-fired Smash Burger 23

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

GFO

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 24

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, caciocavallo, black pepper, hot honey 22

White Pies

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

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

Bubba's Shrimp Pie smoked shrimp, chili-garlic ricotta, fontina, lemon, parsley 24

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 24

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)