



Antipasti

Shrimp Scampi 19

butter, garlic, crushed red pepper, toasted ciabatta

GFO

Wood-fired Brussels Sprouts 15

feta, pomegranate seeds, toasted hazelnuts, spiced raisin vinaigrette

DFO

NFO

GF

Housemade Stracciatella 15

the creamiest part of burrata set free!

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

NFO

GFO

Cauliflower Tempura 15

sweet & spicy harissa, garlic-yogurt sauce, fresh herbs, toasted sesame seeds

DFO

SFO

Meatballs 15

pork, marinara, housemade ricotta, grana padano

Crispy Calamari 16

fried chili peppers & Fresno chili aioli

DF

Thrice-cooked Truffle Fries 12

truffle oil, parmigiano, garlic aioli

DF

Insalate

Crunch Salad 23/15

broccoli, radishes, apples, roasted sweet potato, dried cranberries, crispy pumpkin seeds, maple mustard vinaigrette

GFO

The J.D. Salinger 14/8

kale, crispy chickpeas, rye breadcrumbs, pickled summer beans, pepper-parmigiano dressing

GFO

Beet Salad 16

roasted beets, roasted radicchio, purple daikon radish, feta, cucumber, golden raisins, citrus, blood orange vinaigrette

DFO

Housemade Pasta

Clam Fettuccine 32

whole clams served with spinach fettuccine, English peas, Calabrian chilies, sweet onion, butter, white wine & lemon

GFO

Beet Ravioli 30

pasta stuffed with beets, goat cheese & ricotta, served with asparagus-chive-poppysseed gremolata, garlic, cream, white wine & butter

Bolognese 30

Roseda Farms dry-aged beef, sofrito, pappardelle

GFO

'nduja Carbonara 27

Calabrian pork sausage, garlic, white wine, egg yolks, grana padano, fettuccine

GFO

Entrées

Crispy Duck Confit 35

farro risotto, celery root, pickled sour cherries, garlic rapini

Wood-fired Sirloin Tip 25

dry-aged Roseda Farms sirloin, smoked mushroom butter

add thrice-cooked truffle fries +8

add small salad +8

add sautéed Brussels Sprouts+8

GFO

Wood-fired Rockfish 30

Calabrian sweet potato purée, wood-fired cauliflower, crispy potatoes

GFO

Chicken Parmigiano 29

fried chicken thigh, housemade mozzarella, basil pesto served with spaghetti & Hersh's boss sauce

Meatball Calzone 25

pork meatballs, housemade ricotta, caciocavallo, basil, boss sauce

Pizze Napoletane

Red Pies

The Big V Black Pearl & Oyster mushrooms, olives, house-pickled hot peppers, garlic, arugula 22

our vegan red pie ~ adding mozzarella is a delicious option!!

V

Fungo Rosso Black Pearl & Oyster mushrooms, mushroom-tomato sauce, housemade mozzarella, pecorino, garlic 25

L'Ari B boss sauce, spicy sausage, grana padano, stracciatella, arugula, balsamic reduction 25

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

VO

Salami Mommy boss sauce, hot soppressata, coppa, caciocavallo, housemade mozzarella, pecorino, black pepper, hot honey 24

White Pies

Kale & Pistachio fontina, pecorino, marinated kale, pistachios, garlic, crushed red pepper, tarragon 23

VO

The Porky Commander littleneck clams, guanciale bacon, lemon, grana padano, mozzarella, mascarpone, fontina, parsley 26

The Rubicon rapini pesto, guanciale, dried sour cherries, honey, mozzarella, pecorino, parmigiano, lemon zest 25

Sei Formaggi creamy garlic-ricotta sauce, mozzarella, pecorino, grana padano, fontina, parmigiano, basil 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

