

Antipasti

Braised Chickpeas 14 GFO
olive oil, rosemary, feta, toasted ciabatta

Crispy Sicilian Cauliflower 14
toasted pine nuts, golden raisins, pecorino, parsley-caper sauce

Wood-fired Shrimp & Calamari 21 NFO GFO
in the classic Spanish style…
Calabrian chili oil, garlic, smoked paprika, tomato vinegar, lemon, almond gremolata, toasted ciabatta

Wood-fired Baby Sweet Potatoes 16 GF DF
caper aioli, parsley

Housemade Stracciatella 18 NFO GFO
the creamiest part of burrata set free!
Richfield Farm tomatoes, garlic confit, olive oil, basil
toasted pine nuts, balsamic glaze, toasted ciabatta

Fried Local Shishito Peppers 17 SFO DFO
hazelnut romesco, sesame seeds, aged Manchego

Meatballs 18
pork, marinara, housemade ricotta, grana padano

Insalate

add roasted chicken or hot smoked salmon +9

Chopped Salad No. 3 15 GF DFO
romaine, marcona almonds, Calabrian chilies, red onion, pecorino, lemon-anchovy vinaigrette

Greens So Hearty 13 GF
romaine, frisee, toasted hazelnut, pecorino, buttermilk vinaigrette

Hersh's Kale Salad 17/10 GF DFO
local pears, pecorino, dried cranberries, toasted almonds, lemon-Dijon vinaigrette

Housemade Pasta

Pork Pappardelle 30 GFO
slow-roasted pork, parmigiano broth, pecorino, arugula

Beet & Gorgonzola Fettuccine 29
toasted walnuts, roasted red grapes, pecorino, thyme

Fettuccine alla Vongole 34 GFO
littleneck clams, lemon, butter, garlic, white wine, fettuccine

Fettuccine alla Zozzona 32 GFO
boss sauce, housemade sausage, guanciale bacon, egg, crushed red pepper, white wine

Entrées

Pork Milanese 36
crispy pork chop, panko breadcrumbs, apple-fennel-arugula salad with mustard cherry vinaigrette, sliced cornichons

Wood-fired Branzino 35 NFO GFO
sous vide in Calabrian chili oil, roasted cauliflower purée, tempura cauliflower, thyme-hazelnut gremolata

Meatball Calzone 27
pork meatballs, housemade ricotta, caciocavallo, parmigiano, basil, boss sauce

Wood-fired Chicken Siciliano 32 GFO DF
tomato & spice-marinated chicken, local Swiss chard, red potatoes

Sub Sunday!

Hersh's Cheesesteak 20
thinly-sliced Roseda Farm ribeye steak, caciocavallo aged provolone, caramelized onions, housemade hot peppers, served with thrice-cooked truffle fries & garlic aioli

Pizze Napoletane

Red Pies

Big V Black Pearl & Oyster mushrooms, olives, house-pickled hot peppers, garlic, arugula 23 V
our vegan red pie ~ adding mozzarella is a delicious option!!

Fumo e Fuoco fried eggplant, smoked mozzarella, pecorino, Calabrian chili oil 26
Chef recommends our housemade sausage on the Fumo e Fuoco +4

Fungo Rosso Black Pearl & Oyster mushrooms, mushroom-tomato sauce, housemade mozzarella, pecorino, garlic 26

Margherita housemade mozzarella, fresh basil, grana padano, basil oil 22 VO

Salsiccia housemade sausage & mozzarella, soppressata, roasted red pepper, provolone, parmigiano 27

White Pies

Anniversary Pie slow-roasted pork, smoked mozzarella, house-pickled hot peppers, olives, parmigiano, garlic 27
this was our fifth anniversary pie ten years ago ~ it's now three times better somehow!

Pepe's Clam Pie clams, mozzarella, parmigiano, pecorino, olive oil, garlic, lemon, crushed red pepper 26

Il Rubicon rapini pesto, guanciale, dried sour cherries, honey, mozzarella, pecorino, parmigiano, lemon zest 26

Salinger Redux kale, mozzarella, garlic, pickled garlic scapes, rye breadcrumbs, pickled parmigiano dressing 24
Chef recommends our really nice white anchovies on the Salinger Redux +3

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 4 House-Pickled Hot Peppers 2.5
Mushrooms 4 Olives 2 Pepperoni 3 Prosciutto 3.5 Really Nice White Anchovies 3 Red Onion 1.5 Hot Soppressata 3

Chef: Ari Baranson · Proprietors: Stephanie Hershkovitz (Pizza-eater) · Josh Hershkovitz (Pizza-maker) ☮

DFO = dairy-free option available; DF = dairy-free; GFO = gluten-free option available; GF = gluten-free;
NFO = nut-free option available; SFO = sesame-free option available; VO = vegan option available; V = vegan