



Buffet Menu No. 1

FRITTI & SMALL PLATES

Trio of Dips

roasted red pepper & feta | wood-fired eggplant | housemade ricotta & basil pesto

Wood-Fired Brussels Sprouts

spiced raisin vinegar

Fried Cauliflower

capers | golden raisins | parsley

Hersh's Famous Meatballs

marinara | housemade ricotta

Shrimp Scampi

garlic | chilies | ciabatta

Stracciatella

rapini pesto | crispy prosciutto

Crispy Calamari

hot chilies | yogurt-fennel sauce

Roasted Mushroom Crostini

black pepper aioli

Honeynut Squash Crostini

housemade ricotta | chili oil | toasted pumpkin seeds

'Nduja Crostini

housemade Calabrian sausage | ricotta | balsamic reduction

Premium Sliders

Italian 'Cold Cut'

Italian cured meats | pickled fresnos | focaccia

Crispy Chicken

Calabrian chili aioli | bread & butter pickles

Hersh's Burger

caciocavallo | garlic aioli | pickled red onion

SALADS

Tuscan Kale

parmigiano | apple | toasted almonds

Caesar

you know it, you love it!

ROMAN STYLE PIZZA

Margherita

housemade mozzarella | fresh basil | grana padano

Pepperoni-oni

house-pickled hots | balsamic reduction

Kale & Pistachio

fontina | pecorino | crushed red pepper

Bianco

housemade ricotta & mozzarella | garlic | basil oil

Big V(egan)

olives | mixed mushrooms | house-pickled hots | arugula

DOLCI

Torta Caprese

chocolate | blueberry preserves | whipped cream

Hersh's Tiramisu

ladyfingers | coffee | orange liqueur

Frangipane Shortbread

apples two ways