



Buffet Menu No. 2

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

Roseda Farms Burger

caciocavallo | garlic aioli | pickled red onion

SALADS

Tuscan Kale

parmigiano | apple | toasted almonds

Caesar

you know it, you love it!

THE MAIN DISH

Baked Cacio e Pepe Cavatelli

pecorino | black pepper

Orecchiette

housemade sausage | basil pesto | ricotta

Fusilli Frutti di Mare

squid | shrimp | bay scallops | seafood stock | fresh herbs

Neapolitan Lasagna

pork ragù | meatballs | ricotta

Eggplant Parmigiano

housemade mozzarella | marinara

Calabrian Chili Fried Chicken

braised greens | bread & butter pickles

Roseda Farms Flank Steak

sweet potato purée | chimichurri

Wood-fired Porchetta

crispy potatoes | aioli

Wood-fired Salmon

Israeli couscous | arugula | fennel | citrus salad

Premium Mains

Wood-fired Leg of Lamb

root vegetable purée

Filet Mignon

wood-fired rainbow carrots | carrot-top pesto

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

Hersh's Tiramisu

ladyfingers | coffee | orange liqueur

Torta Caprese

chocolate | blueberry preserves | whipped cream

Frangipane Shortbread

apples two ways