



Family Style Menu

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

Straciatella

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

SALADS

Tuscan Kale

parmigiano | apple | toasted almonds

Caesar

you know it, you love it!

THE MAIN DISH

Lemon Pistachio Orecchiette

butter | fresh herbs

Bucatini Carbonara

guanciale | parmigiano | black pepper

Shrimp Fettuccine

garlic | white wine | crushed red pepper | toasted focaccia crumbles

Neapolitan Lasagna

pork ragù | meatballs | ricotta

Roseda Farms Flank Steak

sweet potato purée | chimichurri

Wood-fired Shrimp

creamy polenta | kale | salsa verde

Wood-fired Salmon

Israeli couscous | arugula | fennel | citrus salad

Chicken Parmigiano

spaghetti | marinara

Eggplant Parmigiano

housemade mozzarella | marinara

Premium Mains *(Market Price)*

Wood-fired Scallops

sweet potato risotto | hazelnut gremolata

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