



## Insalate

### Hersh's Caesar 11

romaine, parmigiano, pecorino,  
ciabatta croutons, housemade dressing

*add shrimp, salmon or chicken breast \$8*

### Mixed Greens 10

mixed greens, sun-dried tomato pesto, olives,  
housemade mozzarella, sherry-thyme vinaigrette

## Antipasti

### Spring Crostini 12

pancetta, arugula, tomato aioli, housemade focaccia

### Crispy Brussels Sprouts 11

figs, balsamic vinegar, crushed hazelnuts

### Burrata!! 11

roasted tomatoes, basil pesto,  
aged balsamic, toasted ciabatta

### Meatballs 11

pork, brisket & prosciutto served with whipped ricotta,  
wood-fired spring onion & prosciutto broth

### Wood Fired Asparagus 11

lemon aioli, crunchy garlic mix

### Wood-fired Shrimp 12

arugula salsa verde

## Housemade Pasta

### Shrimp Fettuccine 27

shrimp sauté, fresh spinach, cherry tomatoes, tarragon cream sauce

### Spaghetti Carbonara 27

guanciale bacon, egg, pecorino, parmigiano, black pepper

### Spring Cavatelli 26

spring onion, asparagus, pistachios,  
lemon garlic confit, spring herbs, parmigiano broth

### Tagliolini 27

Calabrian 'nduja sausage, tomatoes, cream, fennel,  
fried shallots, ricotta salata

## Entrees

### Artichoke Salmon 27

roasted salmon, crispy artichokes,  
focaccia bread crumbs, spinach-chèvre sauce

### Chicken Piccata 27

pan-fried breaded boneless chicken thigh & lemon caper butter  
on a bed of couscous with fresh arugula

### Fire-roasted Porchetta 27

heritage pork belly, stuffed with provolone, garlic & arugula  
& slow-roasted for 15 hours, salsa verde, creamy goat cheese polenta

### New York Strip 28

wood-fired Roseda Farms dry-aged beef,  
red wine-shallot compound butter, hand-cut fries, black pepper aioli

### Rockfish Puttanesca 28

crispy prosciutto, fire-roasted zucchini, tomatoes,  
fried capers, olives, garlic, lemon, crushed red pepper

## Pizze Napoletane

### Red Pies

**Margherita** housemade mozzarella, fresh basil, parmigiano, olive oil 18

**The Big V** mushrooms, olives, house pickled hot peppers, garlic, arugula 18

**Pepperoni-oni** housemade mozzarella, pepperoni, hot peppers, aged balsamic 20

**The Salami Maker's Girlfriend** pepperoni, soppressata, parmigiano, black pepper, hot honey 20

**Salsiccia** housemade sausage & mozzarella, soppressata, roasted red pepper, provolone, parmigiano 21

### White Pies

**Il Bianco** creamy lemon-basil sauce, pecorino, mozzarella, garlic, parmigiano 18

**Cacio e Pepe** pecorino, fontina, mozzarella, parmigiano, black pepper 19

**Da Funghi Due** all the mushrooms, chevre, fontina, pecorino, sherry thyme vinaigrette 20

**Kale & Pistachio** fontina, pecorino, garlic, crushed red pepper 19

**Pepe's Clam Pie** mozzarella, parmigiano, pecorino, olive oil, garlic, lemon, crushed red pepper 21

## Toppings

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