



MENU



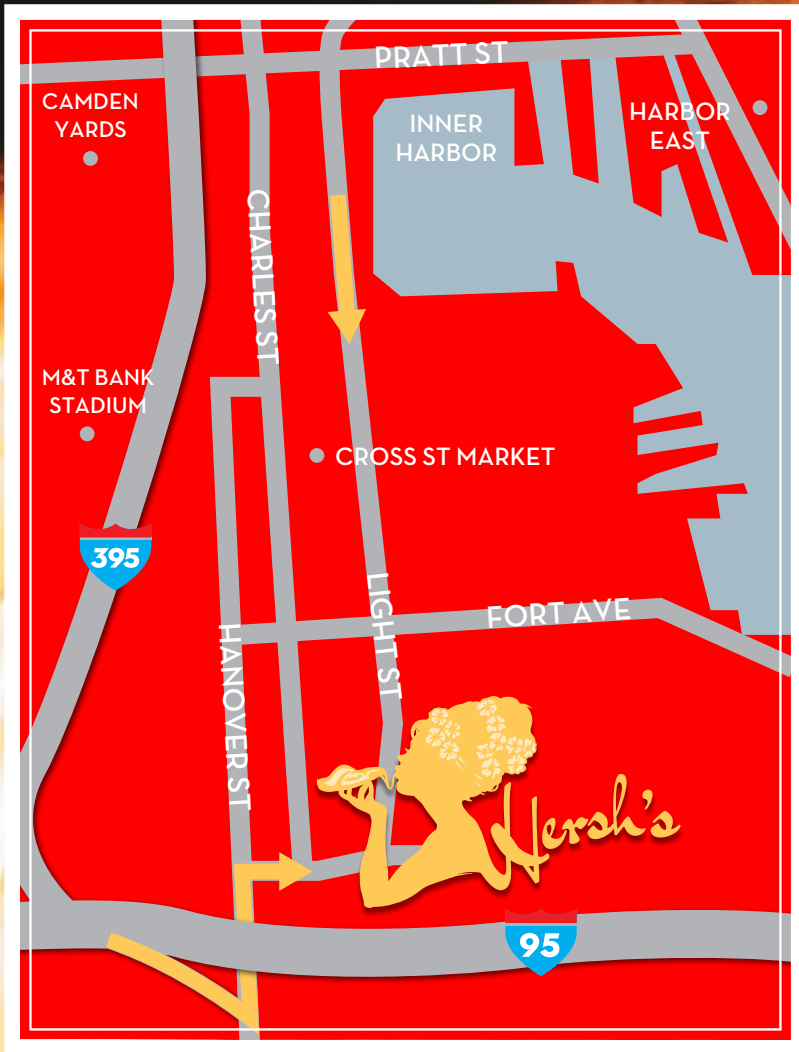
WELCOME TO HERSH'S!

At Hersh's you'll find that our from-scratch ethos means that we make our own spaghetti and gnocchi, our own sausage and focaccia and our own mozzarella and ricotta. We use our Italian wood-burning oven not just for Neapolitan pies but also for steak and shellfish and the best vegetables we can find.

Throwing parties is what we love to do most, and here's what you need to know about partying at Hersh's:

- Our entire restaurant can be booked for private events, and holds about 100 people.
- Our private second floor dining room accommodates 50 seated and 60 cocktail style.
- We have a 40-person outdoor patio.
- We're located under a mile from the Inner Harbor, next to I-95 and close to the stadiums and downtown hotels and attractions.
- We can make a private garage available for your use so you can worry about pasta, not parking.
- Because we're a small family-owned shop, we have the flexibility to create a custom experience just for you.

We can't wait to host you!



Find Us:

1843-45 Light St.
Baltimore, MD 21230

Book It:

443.438.4948
steph@hershs.com

Have Your Party Here



THE RESTAURANT

Second Floor Private Dining Room Capacity

40 buffet

50 seated family style

First Floor Capacity

35 buffet

35 seated family style

50 cocktail

Outdoor Patio Capacity

35

Parking available for an additional fee .

Cocktail Party Menu No.1

Hersh's menus change with the seasons and the availability of ingredients. THESE MENUS ARE SAMPLES. Prices subject to change.

FRITTI & SMALL PLATES

[choose three]

Double-fried Calabrian Chili Wings

[housemade yogurt/toasted pine nuts]

Eggplant Suppli [fried eggplant & feta/red pepper coulis]

Heirloom Tomato Crostini

[housemade focaccia/black pepper aioli/pancetta]

Lamb Crostini [smoked tomato confit/

coriander lemon yogurt]

Meatballs [veal/pork/pistachio/ricotta]

Peach Crostini [Calabrian chili oil/

housemade ricotta/clover honey]

Salt Cod Fritters [lemon dill aioli]

Wood-fired Shrimp & Calamari [garlic/olive oil]

SALAD [choose one]

Caesar

Rosso e Verde [red & green lettuces/
hard-boiled egg/manchego/anchovy vinaigrette]

Tuscan Kale [almonds/pecorino/lemon-Dijon vinaigrette]

ROMAN-STYLE PIZZA [choose three]

Bianco e Verde [housemade ricotta/spinach/
lemon/garlic/parmigiano reggiano]

Fumo e Fuoco [smoked mozzarella/fried eggplant/chili oil]

Kale and Pistachio [fontina/garlic/pecorino]

Pancetta & Onion

Tre Porcellini [provolone/housemade sausage/braised pork/
garlic/guanciale/crushed red pepper]



\$50 per person

HERSH'S COCKTAIL PARTIES
are **MIX & MINGLE** events,
which are ideal for guests who love to hobnob
while nibbling on our fresh Italian and Mediterranean delicacies.

Cocktail Party Menu No.2

Hersh's menus change with the seasons and the availability of ingredients. THESE MENUS ARE SAMPLES. Prices subject to change.

FRITTI, SMALL PLATES & PIZZA *[choose three or*

choose two and a couple of pies]

Braised Chickpeas [rosemary/feta]

Il Diavolo [house-pickled wood-fired long hots/
fontina/pecorino/sesame seeds]

Meatballs [veal/pork/pistachio/ricotta]

Prosciutto Balls [housemade ricotta/mozzarella/marinara]

Squash Fritti [hazelnuts/housemade ricotta/
black pepper & crushed red pepper/clover honey]

Wood-fired Asparagus [Calabrian chili oil/sesame seeds]

Wood-fired Shrimp & Crispy Polenta
[garlic/capers/pine nuts/sherry]

Wood-fired Pizza *[choose two]*

Clam Pie [fresh Quahog clams/garlic/lemon/pecorino]

Kale and Pistachio [fontina/garlic/pecorino]

Margherita with Eggplant

Tre Porcellini [provolone/housemade sausage/
braised pork/garlic/guanciale/crushed red pepper]

SALAD *[choose one]*

Chopped Salad No.3 [romaine/marcona almonds/
red onions/parmigiano reggiano/lemon anchovy vinaigrette]

Wood-fired Romaine [gorgonzola yogurt/
pancetta/hard-boiled egg]

THE MAIN DISH *[choose two]*

Calabrian Chili Fried Chicken

Lamb Lasagna [smoked mozzarella/hard-boiled egg/
lamb bolognese]

Stuffed Wood-fired Eggplant [mushroom caviar/farro]

Wood-fired Pork Shoulder [housemade focaccia/
pickled fennel/caper aioli]

DOLCI *[choose one]*

Chocolate Cream & Pistachio Pie

Fig & Mascarpone Tart

Lemon Rosemary Doughnuts

Housemade Tiramisu

Custom Cakes Available

\$58 per person

Family Style Menu

FRITTI & SMALL PLATES *[choose three]*

Calamari Fritti [Fresno chilies/lemon dill yogurt]

Ceci [housemade hummus/pickled beets/housemade focaccia]

Chicken Milanese [escarole/cornichon/
toasted hazelnuts/pecorino]

The New Meatball [brisket/prosciutto/pecorino/pine nuts]

Polenta Fritti [chèvre/black olive tapenade/basil pesto]

Wood-fired Asparagus [Calabrian chili oil/sesame seeds]

Wood-fired Baby Pumpkin [maple chili agrodolce/housemade
ricotta/toasted pepitas]

HANDMADE PASTA

[choose one or two]

Fettuccine [arugula/housemade ricotta/
toasted almonds/breadcrumbs]

Gnocchi di Zucca [zucchini broth/parmigiano reggiano]

Pappardelle [Berkshire pork/arugula/pecorino]

Tagliolini [clams/white wine/
lemon/butter/crushed red pepper]

SALAD *[choose one]*

Aegean [feta/red grapes/olives/pickled red onions]

Caprese [fried burrata/heirloom tomatoes/basil]

THE MAIN DISH *[choose two]*

Calabrian Chili Fried Chicken

Eggplant Parmigiano

Spring Veal Spezzatino [celery root/
lemon-sage gremolata]

Wood-fired Leg of Lamb [housemade focaccia/
house-pickled fennel/romesco]

Wood-fired Shrimp & Crispy Polenta
[garlic/capers/pine nuts/sherry]

DOLCI *[choose one]*

Buttermilk Cake

Frangipane Tart

Housemade Tiramisu

Custom Cakes Available

Hersh's menus change with the seasons and the availability of ingredients.
THESE MENUS ARE SAMPLES. Prices subject to change.

\$70 per person

HERSH'S FAMILY STYLE DINNERS
are **SEATED, CONVIVIAL AFFAIRS**
with food served on platters which are passed and shared among guests.

Premium Menu

FRITTI & SMALL PLATES *[choose three]*

Calamari Fritti [Fresno chilies/lemon dill yogurt]

Ceci [housemade hummus/pickled beets/housemade focaccia]

Chicken Milanese [escarole/cornichon/
toasted hazelnuts/pecorino]

The New Meatball [brisket/prosciutto/pecorino/pine nuts]

Polenta Fritti [chèvre/black olive tapenade/basil pesto]

Wood-fired Asparagus [Calabrian chili oil/sesame seeds]

Wood-fired Baby Pumpkin [maple chili agrodolce/housemade
ricotta/toasted pepitas]

HANDMADE PASTA

[choose one or two]

Gnocchi di Zucca [zucchini broth/parmigiano reggiano]

Lobster Ravioli

Pappardelle [Berkshire pork/arugula/pecorino]

Tagliolini [clams/white wine/
lemon/butter/crushed red pepper]

Hersh's menus change with the seasons and the availability of ingredients. THESE MENUS ARE SAMPLES. Prices subject to change.

SALAD *[choose one]*

Aegean [feta/red grapes/olives/pickled red onions]

Caprese [fried burrata/heirloom tomatoes/basil]

THE MAIN DISH *[choose two]*

Pan-seared Duck Breast

Pan-seared Scallops

Stuffed Wood-fired Portobellos [spinach/
pecorino/focaccia crumbles]

Wood-fired Lamb Chops

Wood-fired Roseda Farms New York Strip

ON THE SIDE *[choose three]*

Broccoli en Brodo [prosciutto broth/
marcona almonds]

Farro Pilaf [spicy pecans/pickled greens]

Polenta Fries

Wilted Escarole [raisins/Italian bacon/pine nuts]

Wood-fired Brussels Sprouts [gremolata/
ricotta salata]

DOLCI *[choose one]*

Olive Oil Cake

Tarte Tatin

Frangipane Tart

Custom Cakes Available

\$90 per person