



Antipasti

Crispy Cauliflower Siciliano

toasted pine nuts, golden raisins & caper parsley sauce 9

Fire-roasted Asparagus

lemon aioli, crispy garlic spice mix & focaccia crumbs 9

Housemade Ricotta Crostini

roasted spring onion, romesco sauce, almonds 9

Fried Eggplant

tangy housemade yogurt cheese, sun-dried tomato tapenade & arugula 10

Wood-fired Shrimp & Calamari

smoked paprika, brandy, lemon, crushed red pepper, garlic & housemade focaccia 12

Meatballs

pork & veal meatballs in a spicy marinara,

Insalate

Little Shannon's Little Gem

little gem lettuce, dates, shaved red onion, focaccia crumbles & whipped feta & garlic vinaigrette 10

Tuscan Kale Salad

toasted almonds, pecorino & lemon-Dijon vinaigrette 10

Meat & Fish &c.

Fire-roasted Chicken

atop a crispy potato cake with wood-fired carrots & salsa verde 20

Wood-fired NY Strip

Roseda Farms dry-aged steak, Italian chimichurri & wood-fired cauliflower au gratin 28

Wood-fired Scallops

asparagus, garlic Calabrian chilies, farro-almond pilaf, pea shoots & preserved lemon vinaigrette 28

Housemade Pasta

Cavatelli

pork shoulder & parmigiano ragù, pistachios, arugula & lemon 18/26

Ravioli

housemade ricotta, asparagus, toasted pistachios, parmigiano broth, lemon zest, dill & parmigiano 19/26

Spaghetti Carbonara

guanciale bacon, egg, pecorino, parmigiano & black pepper 18/26

Tagliolini

wood-fired shrimp, crab fat butter, garlic, lemon, Calabrian chilies & arugula 19/27

Pizze Napoletane

uncut, like in Naples!

Il Abruzzo housemade mozzarella & sausage, broccoli rabe, provolone, pecorino, crushed red pepper 18

Alla Bestia housemade 'nduja & ricotta, escarole, parmigiano 18

Kale & Pistachio fontina, garlic, crushed red pepper, pecorino 15

Margherita housemade mozzarella, fresh basil, parmigiano, olive oil 14

Pepperoni-oni housemade mozzarella, really nice pepperoni, pecorino, house-pickled hot peppers, aged balsamic 18

La Primavera local wild ramps, farm egg, roast spring onion, provolone, mozzarella, parmigiano 17

Il Robot Russo oyster & cremini mushrooms, provolone, pecorino, oregano, olive oil, garlic, red onion agrodolce 17

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 Soppresata 3

1843 Light Street Baltimore, MD 443.438.4948 Proprietors Stephanie Hershkovitz (Pizza eater) Josh Hershkovitz (Pizza maker)

A 20% gratuity may be added to tables of 6 or more. One check per table, please.

