



Insalate

Chopped Salad #3 10

romaine, marcona almonds, Calabrian chilies, red onion, parmigiano & lemon-anchovy vinaigrette

~Add Wood-fired Atlantic Salmon 9

~Add Wood-fired Chicken 7

Hersh's Caesar 10

romaine, parmigiano, pecorino & ciabatta croutons

~Add Wood-fired Atlantic Salmon 9

~Add Wood-fired Chicken 7

Antipasti

Housemade Ricotta Crostini 10

olive oil, crushed red pepper & black pepper atop housemade focaccia

Hersh's Almost Famous Wings 10

double-fried until crispy & tossed in your choice of Calabrian chili sauce or sesame honey garlic

Meatballs 12

lamb & pork meatballs atop housemade ricotta with marinara & parsley

Chickpea Crostini 10

creamy hummus, house-pickled beets, Italian parsley & olive oil on housemade focaccia

Wood-fired Brussels Sprouts 10

tossed in your choice of apple cider agrodolce or lemon anchovy sauce

Housemade Pasta

Cacio e Pepe Cavatelli 20

rich & creamy pecorino sauce & black pepper

Spaghetti & Meatballs 25

lamb & pork meatballs, parmigiano & marinara

Gnocchi 25

delicate handmade gnocchi, roasted cauliflower, housemade prosciutto broth, pecorino & arugula

Sandwiches

Crispy Chicken Sandwich 15

pan-fried chicken, hummus, Calabrian chilies, romaine, sesame honey garlic sauce & pickled beets on a toasted ciabatta roll

Porchetta Sandwich 16

housemade porchetta, garlicky broccoli rabe, provolone, pickled hot peppers, black pepper aioli on a toasted ciabatta roll

Pizze Napoletane

Served cut, like in Naples (during a pandemic)

Red Pies

Americano mozzarella, pepperoni, red onion, parmigiano 18

Margherita housemade mozzarella, fresh basil, parmigiano, olive oil 16

Pepperoni-oni housemade mozzarella, pepperoni, hot peppers, aged balsamic 19

Prosciutto & Arugula housemade mozzarella, parmigiano, olive oil 18

White Pies

Il Abruzzo housemade sausage & mozzarella, broccoli rabe, crushed red pepper, pecorino 17

Kale & Pistachio fontina, pecorino, garlic, crushed red pepper 17

La Testa di Fungo portobello, shiitake and cremini mushrooms, fontina, pecorino, arugula, lemon, olive oil 18

La Zucca roasted local pumpkin purée, guanciale bacon, smoked gouda, pecorino, olive oil 18

Calzones

Red Calzone housemade ricotta & sausage, mozzarella, soppressata, provolone, red onion & marinara 18

White Calzone housemade ricotta, all of the mushrooms, garlic, parmigiano & arugula 18

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

Desserts

Budino 8

housemade butterscotch pudding, burnt sugar caramel & crunchy salt

Cookies 7

double chocolate & hazelnuts

Doughnuts! 8

buttermilk doughnuts & orange glaze

Housemade Havla 7

Sesame fudge, espresso beans, dark chocolate, honey whipped mascarpone

Cocktails

The Baltimore 8.5

fig rye, madeira, Fernet Branca, Averna Amaro

Boulevardier 8.5

bourbon, sweet vermouth, Campari

Greater Manhattan 10.5

Rittenhouse rye, sweet vermouth, bitters

Orange You Glad 8.5

reposado tequila, Cynar, orange oleo syrup, lemon

P-Town Punch 8.5

gin, Benedictine, rosemary, cranberry, lemon

Rob Roy Rockefeller 12.5

Macallan 12-year Single Malt Scotch,
Carpano Antica, bitters

Silver Slipper 8.5

vodka, lavender honey, lemon, bitters

Super Old Fashioned 11.5

Woodford Reserve bourbon, Carpano Antica, bitters

Hot Walkers!!

something to sip on the walk home...

Almond Toddy 5

bourbon, amaretto, honey, lemon, bitters

Boozy Winter Cider 5

rye, apple cider, cinnamon, ginger

Wine

Sparkling

Prosecco 15

Col di Rocca (Italy) NV

Sparkling Rosé 18

Gratien & Meyer Crémant de Loire (France) NV
a well-balanced rosé with notes of fresh strawberry

White & Skin Contact

Sauvignon Blanc 18

Friuli Colli Orientali (Italy) 2019
light-bodied with notes of fresh melon

Alvarinho 18

Foral (Portugal) 2019
floral with notes of citrus

Orange Grolleau Gris 13

Domaine des Herbauges (France) 2019
fresh citrus and stone fruit

Red

Pinot Noir 28

Sass (Oregon) 2017
ripe cherry, earthy, fine tannins

Aglianco del Vulture 20 ***

Grifalco (Italy) 2017
*grapes grown at the base of a volcano.
notes of blackberry & minerality*

Chianti Superiore 17 ***

Le Due Arbie (Italy) 2016
ripe red fruit & spice with balanced tannins

Grenache Syrah Blend 19 ***

Domaine de Fondreche 'Nature' (France) 2018
floral with a bit of black pepper

Super Tuscan 40

San Felice 'Bell'Aja' Bolgheri (Tuscany, Italy) 2016
wild berry preserves & spice

*****Check out our new selection of natural wines!*****

These wines use low intervention farming techniques & usually use no chemicals nor pesticides in the winemaking process!

Any Selections notated with red asterisks*** are natural wines!!

Enjoy!!



Canned Beer & Cider

1623 Hefeweizen 7

Unfiltered Wheat Beer 5.61%
Eldersburg, MD

Dogfish Head 'Sea Quench' 7.5

Sour 4.9%
Lewes, DE

Shacksbury Dry Craft Cider 7

Hard Cider 5.5%
Vergennes, VT

Tröegs 'Sunshine Pilsner' 7

Pilsner 4.5%
Hershey, PA

Union Brewing 'Juicing Room' 8

Kettle Sour 5.7%
Baltimore, MD

Union Brewing 'Steady Eddie' 7

Wheat IPA 7%
Baltimore, MD