



## Insalate

### Hersh's Caesar 10

romaine, parmigiano, pecorino & ciabatta croutons

### Tuscan Kale Salad 11

lemon-Dijon vinaigrette, toasted almonds, pecorino

## Antipasti

### Housemade Ricotta Crostini 10

honey crisp apples, toasted pistachios, parmigiano-braised red mustard greens & apple cider agrodolce on housemade focaccia

### Crispy Sicilian Cauliflower 10

toasted pine nuts, golden raisins & parsley caper sauce

### Meatballs 12

lamb & pork meatballs atop housemade ricotta with marinara & parsley

### Wood-fired Octopus 13

toasted almonds, olive-chili relish, lemon, arugula, olive oil

### Wood-fired Butternut Squash 10

housemade ricotta, apple cider agrodolce, Calabrian chilies & toasted almonds

## Housemade Pasta

### Fettuccine 23

pistachios, lemon, crushed red pepper, pecorino, butter & parsley

### Spaghetti Carbonara 24

guanciale bacon, egg, pecorino, parmigiano & black pepper

### Tagliolini 25

gulf shrimp, arugula, crushed red pepper, lemon & roasted red onion

## Entrees

### Chicken Reggiano 25

parmigiano-breaded fried chicken, braised kale, parmigiano cheese sauce, lemon & honey

### Fire-roasted Pork Shoulder 26

15-hour Heritage pork shoulder, prosciutto-braised borlotti beans, honey crisp apples, sage & apple cider agrodolce

## 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

**Cacio e Pepe** mozzarella, fontina, parmigiano, pecorino & lots of black pepper 17

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

**Il Panna** whipped ricotta, sausage, arugula, red onion, parmigiano 18

**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

## 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

### Caramel Apple Cake 8

roasted honey crisp apples, honey caramel, apple cider & cinnamon

### Hersh's Cookies 7

cranberries, pistachios, polenta & powdered sugar

### Pumpkin Doughnuts 8

local pumpkin, brown sugar & mascarpone frosting



## Cocktails

### Aztec Sour 12

mezcal, Benedictine, lemon, nutmeg, orgeat, egg white

### El Diablo 12

tequila, cassis, ginger, lime, soda

### Honey Crisp 12

gin, apple, sherry, cinnamon, lemon

### The Perfect Pear 12

bourbon, housemade pear cordial, lemon, demerara sugar, all spice dram

### Rob Roy Rockefeller 17

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

### Silver Slipper 11

vodka, lavender honey, lemon, bitters

## Hot & Boozy!!

### Fall Spiced Cider 11

rye, apple cider, cinnamon, ginger

### Hot Buttered Rum Punch 13

aged rum, Averna Amaro, browned butter, secret blend of spices

### Hot Toddy 11

bourbon, honey, lemon

### Peppermint Patty 12

Italian chocolate liqueur, mint, whipped cream

## Wine

### Sparkling

#### Sparkling Grechetto 38

Tre Monti Doppio Bianco (Italy) 2019  
*bright & floral bubbles*

#### Sparkling Rosé 10/40

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

### White & Skin Contact

#### Sauvignon Blanc 10/42

Friuli Colli Orientali (Italy) 2019  
*a light-bodied wine with citrus and melon notes*

#### Amphora-aged Portuguese White Blend 11/46 \*\*\*

Herdade do Rocim (Portugal) 2019  
*herbaceous & mineral blend that uses an ancient technique of making wine in clay pots!*

#### Orange Grolleau Gris 10/42 \*\*\*

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

### Red

#### Pinot Noir 49

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

#### Barbera d'Alba 11/44

Azienda Vinicola Palladino (Italy) 2017  
*an Italian classic, perfect for pairing with tomato sauce*

#### Aglianco del Vulture 12/48 \*\*\*

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

#### Chianti Superiore 12/48 \*\*\*

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

#### Super Tuscan 66

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!!

## Draft Beer

### Key Brewing 'Dundalk Calling' 7.5

Double IPA 8%  
Dundalk, MD

## Canned Beer

## & Cider

### 1623 Hefeweizen 7

Unfiltered Wheat Beer 5.61%  
Eldersburg, MD

### Dogfish Head 'Sea Quench' 7.5

Sour 4.9%  
Lewes, DE

### Lagunitas 'Super Cluster' 6.5

Citra-hopped Mega Ale 8%  
Petaluma, CA

### 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

### Victory 'Summer Love' 6

Golden Ale 5.2%  
Downingtown, PA