

SMALL PLATES

TOASTED ARTISAN BREAD garlic herbed butter	5
SKILLET-BAKED DEILED CRAB jumbo lump crabmeat, leeks, green pepper, mustard-mayonnaise, bread crumbs, chips	15
MEATBALLS baked ricotta, tomato sauce, toasted semolina bread	10
MORROCAN SPICED LAMB SAUSAGE jasmine rice, spiced pickled pepper chutney, pistachio	12
SLOW-ROASTED BABY BACK RIBS fennel seed and paprika rub, tomato mustard sauce, celery and pickles slaw	12
FRIED CALAMARI sweet pepper dressing, peppadew salad	12
TUNA CEVICHE fava bean puree, preserved lemon, fresh herbs, crispy fried shallot, pine nut	12
GRILLED OCTOPUS chickpeas, chorizo, chimichurri	14
SEARED SCALLOPS saffron honey glaze, baby carrots and turnips, parmigiana-grits	12
WOOD-FIRED CAULIFLOWER sweet pepper romesco, almonds, parmigiana	12
CRISPY CONFIT DUCK LEG frisée salad with roquefort, walnut, golden beet, port cherry relish	14
BAKED ZUCCHINI italian sausage and tomato stuffing, zucchini blossom, tomato-olive oil coulis	15

BOARDS, SOUPS & SALADS

CHEESE and MEAT BOARD daily selection of 3 artisan cheeses and cured meat, honeycomb, fresh fruit, spiced nuts, crackers	20
MUSHROOM SOUP fresh herbs, shaved baguette, fontina	10
WHITE BEAN SAUSAGE SOUP broccoli rabe, parmigiana, toasted bread crumbs	10
ROASTED BEETS fresh cut herbs, mascarpone, pistachio	12
CAESAR SALAD romaine hearts, garlic croutons, parmigiana, white anchovy	7/12
ITALIAN FARMHOUSE SALAD mixed greens, prosciutto cotto, shaved fennel, radish, soft boiled egg, casa rosso cheese, red wine vinaigrette	14
HEARTH WEDGE SALAD boston lettuce, crispy bacon, red onion, apple, blue cheese, warm bacon vinaigrette	14
ON BREAD (served with fries)	
HEARTH BURGER fresh ground chuck, lettuce, tomato, fontina cheese, spicy pepper aioli, soft burger roll <i>add on: Nueske's smoked bacon (2) soppressata (1), dolce gorgonzola (1), mushrooms (1), caramelized onions (.5), raw onion</i>	15
PULLED BRISKET caramelized onion, provolone, horseradish dressing, toasted baguette, au jus	14
KENNETT MUSHROOM GRILLED CHEESE manchego, arugula pesto, semolina bread	14

HANDMADE PASTA

RAVIOLI jersey white sweet potato ravioli, wild honey mushrooms, toasted hazelnuts, brown butter, parmigiana	18
PAPARDELLE sausage bolognese, rapini, parmigiana	16
MAFALDE morel mushrooms, asparagus, green garlic scapes, green garlic-crème fraiche, speck ham	18
BUCATINI pancetta, truffle, cracked black pepper, pecorino	16
RADIATORI braised short rib, sweet peppers, calabrian chili, parmigiana	16
SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana, lemon	18
SPAGHETTI AND CLAMS fresh parsley, lemon, white wine, parmigiana	18
CAVATELLI braised rabbit cacciatore, tomato, porcini mushrooms, fava beans, red wine, parmigiana	16

CHEF SPECIALS

CHICKEN SCALLOPINI chanterelle mushrooms, crispy shredded potato, parmigiana, chopped prosciutto, aged balsamic, sage chicken jus	24
SALMON PICATTA lemon, capers, white lima beans, broccoli shoots, fresh cut parsley, olive oil	26
SEAFOOD MIXTO sautéed monkfish, scallops, shrimp, calabrian salami, castelvetrano olives, fingerling potatoes and white wine tomato broth	26
GRILLED HANGER STEAK layered potato pie with caciocavallo cheese, ramp pesto, grilled asparagus	27
GRILLED SWORDFISH fried polenta croutons, sweet peppers, mixed olive salsa	24

WOOD OVEN PIZZAS (12 INCHES)

MARGHERITA fresh mozzarella, basil, tomato sauce	14
MEATBALL fresh mozzarella, tomato sauce, basil	16
BACON and RED ONION fig and onion jam, caciocavallo cheese, aged balsamic vinegar	16
PROSCIUTTO-PEAR pistachio, scamorza, honey	18
ITALIAN smokey italian speck ham, broccoli shoots, fresh herb-crème fraiche, mozzarella	16
SOPPRESSATA tomato sauce, thyme, calabrian chiles, mozzarella	16
ITALIAN SAUSAGE fire roasted peppers, tomato sauce, lemon oil, mozzarella	16
MUSHROOM truffle, leeks, mustard scented béchamel, herbs, mozzarella	16
GARLIC-RICOTTA roasted garlic, broccoli rapini, ricotta salatta, flying plough farm garlic scapes	14
CLASSIC CHEESE tomato sauce, mozzarella	12
ADD ONs \$2 EACH sausage, pepperoni, prosciutto, soppressata, anchovy, mushrooms, black olives, peppers, onions, calabrian chiles	

WHITES

PROSECCO (SPARKLING) bele casel, Italy	12/48
FRIULANO (SPARKLING) scarpetta, Italy	12/48
GRILLO, digiovanna, Italy	9/45*
FRASCATI principe pallavicini, Italy	13/52
RIESLING st, antonius, Germany	11/44
BIANCO palladio, Italy	6/30*
SAUVIGNON BLANC ponga, New Zealand	11/44
PINOT GRIGIO stella, Italy	13/52
VERMENTINO costomolino argiolas, Italy	11/44
CHARDONNAY matchbook, California	11/55*
ALIGOTE, giraudon, France	12/48

*one liter carafe

REDS

NERO D'AVOLA regaleali, Italy	11/44
PINOT NOIR millbrook, California	11/55*
CHIANTI palladio, Italy	10/40
BARBARA D' ASTI roberto ferraris, Italy	12/48
PINOT NOIR domaine martinolles, France	12/48
BORDEAUX chateau de bon ami, France	10/40
CARMENERE vina chocloan, Chile	11/44
MERLOT rancho rodeo, California	12/60*
TEMPRANILLO valdehermoso, Spain	9/36
MALBEC fabre montmayou, Argentina	12/48
CABERNET SAUVIGNON rickshaw, California	12/48
MERITAGE hayes, California	12/60*

CLASSIC COCKTAILS

12

OLD FASHIONED bourbon, sugar, bitters, orange peel, luxardo cherry
SAZERAC rye, sugar, peychauds bitters, absinthe rinse, lemon twist
TI' PUNCH cachaça rum, lime, sugar
CHAMPAGNE COCKTAIL prosecco, cognac, lemon, sugar
MOSCOW MULE vodka, lime, ginger beer
CADILLAC MARGARITA reposado tequila, cointreau, lime, grand marnier, agave, salt rim
MARTINEZ gin, orange bitters, luxardo, antica red vermouth

SEASONAL COCKTAILS

12

MINT JULEP makers mark, raw sugar, crushed ice, mint
SAMBA blanco tequila, cucumber, basil, lime, honey, salt rim
ONE NIGHT IN TIJUANA blanco tequila, mezcal, pineapple, black pepper & rosemary
ITALIAN CRUSH vodka, aperol, grapefruit, thyme
MEZCALI del maguey mezcal, grapefruit, jalapeno, triple sec, espelette salt rim
BEE KEEPER bulleit rye, lemon, BABA'S bees knees kombucha

ON TAP

LEVANTE (pa) tickle parts (7%)	7
TROEGS (pa) perpetual (7.5%)	7
VICTORY (pa) helles (4.8%)	6
STERLING PIG (pa) sommer lieban hefe (6.5%)	6

BOTTLES AND CANS

ALLAGASH WHITE (5.0%)	7	CRISPIN cider (5.5%)	6
SIERRA NEVADA pale ale (6.8%)	7	AMSTEL LIGHT (4.2%)	5
GOOSE ISLAND sofie saison (6.5%)	7	PERONI (5.2%)	6
EVOLUTION porter (5.8%)	6	ST. PAULI GIRL non alcoholic	5
FOUNDERS breakfast stout (8.3%)	7		

LUXURY COCKTAILS

15

MEZCALI del maguey mezcal, grapefruit, jalapeno syrup, triple sec, espelette salt rim
HENDRICKS BASIL GIMLET lime, dolin vermouth, simple
'PENTHOUSE' MANHATTAN woodford reserve, antica, luxardo cherry