

## BOARDS

CHEESE and MEAT BOARD daily selection of 3 artisan cheeses and cured meat, honeycomb, fresh fruit, spiced nuts, crackers 20

### SMALL PLATÉS

TOASTED BREAD semolina bread, garlic herbed butter 5

SKILLET BAKED DEVEILED CRAB Jumbo lump crabmeat, leeks, green pepper, mustard-mayonnaise, bread crumbs, chips 15

BRANDIED FOIE GRAS TERRINE cornmeal cracker 16  
cranberry conserve, pickled mustard seed

MEATBALLS with baked ricotta, tomato sauce, toasted semolina bread 12

MORROCAN SPICED LAMB SAUSAGE jasmine rice, spiced pickled pepper 13  
chutney, pistachio

BACALAO ARANCINI, jasmine rice, marcona almonds, salt cod, curry aioli 12

SLOW ROASTED BABY BACK RIBS fennel seed and paprika rub, 14  
tomato mustard sauce, celery and pickles slaw

FRIED CALAMARI sweet pepper dressing, peppadew salad 12

TUNA TARTARE shaved fennel, lemon aioli, pine nut, farro 15

GRILLED OCTOPUS chickpeas, chorizo, chimi churi 16

SEARED SCALLOPS braised celery hearts, garlic sauce 14

WOOD FIRED CAULIFLOWER sweet pepper romesco, almonds, parmigiana 12

### SOUPS & SALADS

MUSHROOM SOUP, fresh herbs, shaved baguette, fontina cheese 10

WHITE BEAN SAUSAGE SOUP broccoli rabe, parmigiana, toasted bread crumbs 10

ROASTED BEETS tarragon, dill, mascarpone, pistachio 12

CAESAR SALAD romaine hearts, garlic croutons, parmigiana, white anchovy 7/12

ITALIAN FARMHOUSE SALAD prosciutto cotto, shaved fennel, radish, soft boiled egg, casa 14  
rosso cheese, red wine vinaigrette

HEARTH WEDGE SALAD, boston lettuce, crispy bacon, red onion, apple, 14  
blue cheese, warm bacon vinaigrette

## ENTREES

### *FRESH MADE PASTAS*

RAVIOLI jersey white sweet potato ravioli, wild honey mushrooms, 18  
toasted hazelnuts, brown butter, parmigiana

PAPARDELLE sausage bolognese, rapini, parmigiana 18

MAFALDE smoked portabella, mushroom marsala gravy 16  
toasted parmigiana bread crumbs

BUCATINI, pancetta, truffle, cracked black pepper, pecorino 18

RICOTTA GNOCCHI butternut squash, chestnuts, braised ham hock, 16  
shaved brussels sprout, parmigiana

SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana 18

RIGATONI chicken ragout, french lentils, fresh tarragon, pecorino 18

RADIATORI roasted duck, lemon peel, green peppers, olives, 22  
tomato reduction, black olive oil, parmigiana

### *CHEFS SPECIALS*

PORK OSSOBUCCO saffron risotto, roasted peppers, salami- 28  
red pepper condiment

TUNA FAGIOLI, winter vegetables, giant limas, shell pasta, roasted 28  
tomato, preserved lemon, olive oil

CIOPIINO shrimp, mussels, sausage, polenta, tomato & wine brodo 26

BEEF BRACIOLE thin sliced beef tenderloin stuffed with prosciutto, 28  
parmesan and roasted eggplant toasted panzanella, pinenuts

CHICKEN SCALLOPINI chanterelle mushrooms, crispy shredded potato, 24  
parmigiana, pancetta, aged balsamic, sage chicken jus

PAN SEARED TILE FISH, caramelized lemon and garlic, 26  
castelvestrano olives, rosemary, chile oil, fresh oregano,  
crispy calabrese salami and fingerling potatoes

## **HEARTH KITCHEN**

Kennett Square, Pa

### ON BREAD (served with fries)

HEARTH BURGER fresh ground chuck, lettuce, tomato, fontina cheese, 15  
spicy pepper aioli, soft burger roll  
*add on : Nuesk's smoked bacon (2) sopressatta (1), dolce gorgonzola (1),  
mushrooms (1), caramelized onions (.5), raw onion*

BAKED ITALIAN prosciutto, prosciutto cotto, spicy copa, fennel salumi, aged provolone, 14  
greens, tomato, pepper relish, olive oil, hoagie roll

KENNETT MUSHROOM GRILLED CHEESE manchego, arugula pesto, 14  
semolina bread

### WOOD OVEN PIZZAS (12 inches)

MARGHERITA fresh mozzarella, overnight cherry tomatoes, basil 14

MEATBALL fresh mozzarella, tomato sauce, fresh mozzarella, basil 16

CARAMELIZED ONION, bacon, fig, aged balsamic caciocavallo 16

PROSCIUTTO-PEAR pistachio, scamorza, honey 18

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 rabe, ricotta salata 14

CLASSIC CHEESE tomato sauce, mozzarella 12

### ADD ON'S \$2 EACH

sausage, pepperoni,  
prosciutto, sopressata,  
anchovy, mushrooms,  
black olives, peppers, onions,  
calabrian chiles

*Consuming raw or undercooked meat, poultry, seafood or shellfish may increase risk of  
foodborne illness*

## WINE

### BUBBLES

PROSECCO bele casel, italy	12/48
FRIULANO scarpetta, italy	12/48

### WHITE

FRASCATI, principe pallavicini, Italy	13/52
RIESLING st, antonius, germany	11/44
BIANCO, palladio, italy	11/55*
SAUVIGNON BLANC ponga, new zealand	11/44
ALIGOTE, giraudin, france	12/48
PINOT GRIGIO cantina colterenzio, alto adige, Italy	13/52
VERMENTINO costumolino argiolas, italy	11/44
CHARDONNAY, chappellet, California	10/40
VIOGNIER white knight, california	9/48*
CHARDONNAY matchbook, california	11/55*

### RED

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
ZINFANDEL carol shelton, california	15/75
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*

\*one liter carafe

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## COCKTAILS

### CLASSICS

OLD FASHIONED bourbon, sugar, bitters, orange peel, luxardo cherry

SAZERAC rye, sugar, peychauds bitters, absinthe rinse, lemon twist

MEXICAN FIRING SQUAD tequila, grenadine, lime, jalapeno syrup

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

### ORIGINALS

HARVEST MULE whiskey, apple cider, gingerale, cinnamon simple, fresh lemon

SAMBA blanco tequila, cucumber, basil, lime, honey, salt rim

ONE NIGHT IN TIJUANA blanco tequila, mezcal, pineapple, black pepper & rosemary syrup

BANDITO mezcal, apricot purée, lime, honey, spicy simple, lime twist

ITALIAN CRUSH vodka, aperol, grapefruit, thyme syrup

BLACK BEARD white rum, currant purée, lime, pineapple, rosemary simple, rosemary sprig garnish.

### LUXURY COCKTAILS

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

10

LEVANTE (pa) cloudy and cumbersome ipa (5.8%)

TROEGS (pa) perpetual ipa (7.5%)

VICTORY (pa) helles (4.8%)

STERLING PIG (pa) notorious pig (5.3%)

7

7

6

6

## BOTTLES AND CANS

AMSTEL LIGHT (4.2%)

FOUNDERS breakfast stout (8.3%)

PERONI (5.2%)

ALLAGASH WHITE (5.0%)

CRISPIN cider (5.5%)

SIERRA NEVADA pale ale (6.8%)

GOOSE ISLAND sofie saison (6.5%)

EVOLUTION porter (5.8%)

ST. PAULI GIRL non alcoholic

5

7

6

7

6

7

7

6

5



12

15