

SMALL PLATES

TOASTED ARTISAN BREAD garlic herbed butter	5
SKILLET-BAKED DEVILED CRAB jumbo lump crabmeat, leeks, green pepper, mustard-mayonnaise, bread crumbs, chips	15
MEATBALLS baked ricotta, tomato sauce, toasted semolina bread	12
MORROCAN SPICED LAMB SAUSAGE jasmine rice, spiced pickled pepper chutney, pistachio	13
SLOW-ROASTED BABY BACK RIBS fennel seed and paprika rub, tomato mustard sauce, celery and pickles slaw	14
FRIED CALAMARI sweet pepper dressing, peppadew salad	12
SMOKED TROUT maple crème fraiche, trout roe, shredded crispy potato	12
GRILLED OCTOPUS chickpeas, chorizo, chimichurri	16
SEARED SCALLOPS braised celery hearts, garlic sauce	14
WOOD-FIRED CAULIFLOWER sweet pepper romesco, almonds, parmigiana	12

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 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
BAKED ITALIAN prosciutto, prosciutto cotto, spicy coppa, fennel salumi, aged provolone, greens, tomato, pepper relish, olive oil, hoagie roll	14
KENNETT MUSHROOM GRILLED CHEESE manchego, arugula pesto, semolina bread	14

HANDMADE PASTA

CANNELLONI chicken blanquette, maitake mushroom, rapini pesto, caciovacalvo cheese	18
RAVIOLI jersey white sweet potato ravioli, wild honey mushrooms, toasted hazelnuts, brown butter, parmigiana	18
PAPARDELLE sausage bolognese, rapini, parmigiana	16
MAFALDE smoked portabella, mushroom marsala gravy toasted parmigiana bread crumbs	18
BUCATINI pancetta, truffle, cracked black pepper, pecorino	16
SPINACH POTATO GNOCCHI caciovacalvo, lemon peel, garlic brown butter, toasted walnuts	18
SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana, lemon	18
SPAGHETTI AND CLAMS fresh parsley, lemon, white wine, parmigiana	18

CHEF SPECIALS

PORK GALETTE pulled pork, raw honey, cider vinegar, szchuan peppercorn, lentil cassoulet, roasted cauliflower with parmesan breadcrumbs	28
ROLLED BEEF TENDERLOIN tenderloin stuffed with pinenuts, toasted panzanella salad with eggplant, parmesan, chicory, golden raisin, and mustard demi	28
CHICKEN SCALLOPINI chanterelle mushrooms, crispy shredded potato, parmigiana, pancetta, aged balsamic, sage chicken jus	24
MORROCAN CHILE GLAZED SALMON roasted brussels sprout, parsnips, watermelon radish, honey yogurt, hummus	28
SEAFOOD MIXTO sautéed monkfish, scallops, shrimp, calabrian salami, castaelvstrano olives, fingerling potatoes and white wine tomato broth	26

WOOD OVEN PIZZAS (12 INCHES)

MARGHERITA fresh mozzarella, basil, tomato sauce	14
MEATBALL fresh mozzarella, tomato sauce, basil	16
CARAMELIZED ONION bacon, fig, aged balsamic caciovacalvo	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 rapini, ricotta salata	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
GRILLO, digiovanna, italy	9/45*
FRIULANO (SPARKLING) scarpetta, italy	12/48
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 matchbook, california	11/55*

*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
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*

CLASSIC COCKTAILS

10

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 vermouh

ORIGINAL COCKTAILS

12

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.

ON TAP

LEVANTE (pa) cloudy and cumbersome ipa (5.8%)	7
TROEGS (pa) perpetual ipa (7.5%)	7
VICTORY (pa) helles (4.8%)	6
STERLING PIG (pa) porc noir blac ipa (5.3%)	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 vermouh, simple
'PENTHOUSE' MANHATTAN woodford reserve, antica, luxardo cherry