

SMALL PLATES

MEATBALLS baked ricotta, tomato sauce, toasted semolina bread	12
SKILLET-BAKED DEVEILED CRAB jumbo lump crabmeat, leeks, green pepper, mustard-mayonnaise, bread crumbs, chips	15
GRILLED OCTOPUS charred lemon salsa verde, polenta croutons	16
FRIED CALAMARI sweet pepper dressing, peppadew salad	12
TOASTED BREAD garlic herbed butter	5
WOOD-FIRED CAULIFLOWER sweet pepper romesco, almonds, parmigiana	12
SLOW-ROASTED BABY BACK RIBS fennel seed and paprika rub, tomato mustard sauce, celery and pickles	14

SOUPS & SALADS

WHITE BEAN SAUSAGE SOUP rapini, parmigiana, toasted bread crumbs	10
MUSHROOM SOUP shaved baguette, fontina	10
ROASTED BEETS tarragon, dill, mascarpone, pistachio	12
FARMHOUSE SALAD mixed greens, prosciutto cotto, shaved fennel, radish, soft boiled egg, casa rosso, red wine vinaigrette	12
GRILLED SHRIMP PESTO fusilli pasta, arugula, cherry tomato, toasted pine nuts, parmesan, pesto dressing	16
CAESAR SALAD romaine hearts, garlic croutons, classic caesar dressing, shaved parmigiana	7/12 16
GRILLED SKIRT STEAK spring vegetables, farro, mixed greens, agrodolce, red wine vinaigrette, parmigiana frico	14
HEARTH WEDGE SALAD boston lettuce, crispy bacon, red onion, apple, blue cheese, warm bacon vinaigrette	14

MEDIUM PLATES (FRESH MADE PASTAS)

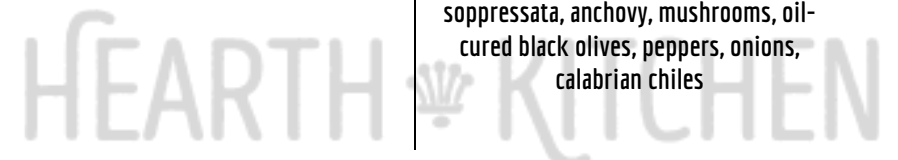
BUCATINI pancetta, truffle, cracked black pepper, pecorino	18
BOLOGNESE pappardelle pasta, sausage, rapini, parmigiana	18
SPINACH POTATO GNOCCHI caciocavallo, lemon peel, garlic brown butter, toasted walnuts	16
SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana	18
MAFALDE smoked portabella, mushroom marsala gravy, toasted parmigiana bread crumbs	18

ON BREAD (SERVED WITH FRIES)

ROAST TURKEY smoked bacon, lettuce, tomato, mayo, toasted multigrain	12
CHICKEN SALAD SANDWICH grapes, marcona almonds, celery, dijonnaise dressing, toasted semolina bread	12
KENNETT MUSHROOM GRILLED CHEESE manchego, arugula pesto, semolina bread	14
CRISPY EGGPLANT arugula, slow roasted tomatoes, fresh mozzarella, aioli, flatbread	12
PULLED BRISKET provolone, caramelized onion, horseradish sauce, baguette toasted in wood oven, au jus	14
GRILLED CHICKEN slow roasted tomato, fresh mozzarella, pesto aioli, hoagie roll	12
HEARTH BURGER fresh ground chuck, lettuce, tomato, fontina cheese, spicy pepper aioli, soft burger roll ADD ONS: <i>nueske's smoked bacon (2)</i> , <i>soppressata (1)</i> , <i>dolce gorgonzola (1)</i> , <i>mushrooms (1)</i> , <i>caramelized onions (.5)</i> , <i>raw onion</i>	15

WOOD OVEN PIZZAS (12 INCHES)

MARGHERITA fresh mozzarella,, basil	14
CARAMELIZED ONION bacon, fig, caciocavallo	16
MEATBALL fresh mozzarella, tomato sauce, basil	16
PROSCIUTTO-PEAR pistachio, scamorza, honey	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, rapini, ricotta salata	16
SPRING PEA and PORK BELLY fresh oregano, arugula, smoked mozzarella, lemon	18
CLASSIC CHEESE tomato sauce, mozzarella	12
ADD ONS \$2 EACH sausage, pepperoni, prosciutto, soppressata, anchovy, mushrooms, oil-cured 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 vermouht

ORIGINAL 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 syrup
- BANDITO mezcal, apricot purée, lime, honey, spicy simple, lime twist
- ITALIAN CRUSH vodka, aperol, grapefruit, thyme syrup

ONTAP

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 vermouht, simple syrup
- PENTHOUSE MANHATTAN woodford reserve, antica, luxardo cherry