

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	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
HOUSE SMOKED BLUE FISH fava bean relish, honey mustard dressing, toasted semolina cracker	12
GRILLED OCTOPUS chickpeas, chorizo, chimichurri	14
SEARED SCALLOPS braised celery hearts, garlic sauce, crispy potato sticks	12
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 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 smoked portabella, mushroom marsala gravy toasted parmigiana bread crumbs	18
BUCATINI pancetta, truffle, cracked black pepper, pecorino	16
SPINACH RICOTTA GNOCCHI basil pesto, walnut, lemon, ricotta salta	18
SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana, lemon	18
SPAGHETTI AND CLAMS fresh parsley, lemon, white wine, parmigiana	18
CAVATELLI braised rabbit, fava beans, rhubarb, mascarpone, fresh herbs, parmigiana	16

CHEF SPECIALS

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, castelvetrano olives, fingerling potatoes and white wine tomato broth	26
GRILLED HANGER STEAK layered potato pie with caciocavallo cheese, charred spring onion pesto, minty peas	27

WOOD OVEN PIZZAS (12 INCHES)

MARGHERITA fresh mozzarella, basil, tomato sauce	14
MEATBALL fresh mozzarella, tomato sauce, basil	16
FIG and BACON 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 rapini, ricotta salatta	14
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, 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	11/55*
SAUVIGNON BLANC ponga, New Zealand	11/44
PINOT GRIGIO cantina colterenzio, Alto Adige, Italy	13/52
VERMENTINO costumolino argiolas, Italy	11/44
CHARDONNAY matchbook, California	11/55*

*one liter carafe

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 vermouth

ON TAP

LEVANTE (pa) tickle parts (7%)	7
TROEGS (pa) nugget nectar (7.5%)	7
VICTORY (pa) helles (4.8%)	6
STERLING PIG (pa) pata negra (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		

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*

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

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