

**Hersh's
Italian
Invasion
Thursday
August 4...**



**...We are
taking over
the kitchen
at the Corner
Pantry**

Antipasti

Crispy Polenta

[topped with basil pesto, olive tapenade, whipped goat cheese & garlic confit] 7.5

Crispy Green Beans [with Calabrian chili oil] 6

Wood-fired Corn [lime-Aleppo pepper aioli & grana padano] 7

House-cured Wild Sockeye Salmon [semolina dill pancake & crème fraîche] 9

Fire Roasted Tomatoes [local sun gold tomatoes, whipped feta & fresh oregano] 8

Peach Crostini [with housemade ricotta, Calabrian chili oil & clover honey] 8

Wood-fired Shrimp & Calamari [in the Spanish style, with garlic & olive oil] 10

Insalate

Caesar [the classic, but better] 8... add anchovies for 3!

Tuscan Kale Salad [with toasted almonds, pecorino & lemon-Dijon vinaigrette] 8

Housemade Pasta

Cavatelli [with housemade Italian sausage, sage, pine nuts, lemon & pecorino] 16/24

Crab Tagliolini [with jumbo lump, Calabrian chili, garlic, butter & Italian parsley] 18/26

Gnocchi di Zucca [zucchini broth, brown butter, pecorino & hazelnuts] 15/23

Spaghetti Carbonara [with Italian bacon, egg, pecorino, black pepper & grana padano] 16/24

Wood-Fired Pizze Napoletane

[Uncut... like in Naples]

Clam Pie [fresh Quahog clams/garlic/lemon/mozzarella/pecorino/crushed red pepper/parsley] 15

Da Funghi [taleggio/fontina/mixed mushrooms/sherry-thyme vinaigrette] 14

Fumo e Fuoco [smoked mozzarella/grana padano/fried eggplant/chili oil] 14

Il Americano [pepperoni/mozzarella/red onion/grana padano] 15

Il Regale [housemade ricotta/soppressata/grana padano/garlic/fresh basil] 15

Kale & Pistachio [fontina/garlic/crushed red pepper/pecorino] 14

Margherita [housemade mozzarella/fresh basil/grana padano/olive oil] 12

The Market Pie [fontina/summer squash/provolone/garlic/sweet corn/red onion] 15

Salsiccia

[housemade Italian sausage/fresh mozzarella/soppressata/provolone/roasted red pepper] 16

Toppings

Arugula 2

Cremini Mushrooms 2.5

Fried Italian Eggplant 2

Italian Bacon 3.5

Housemade Sausage 3.5

House-Pickled Hot Peppers 2

Olives 2

Pepperoni 3

Prosciutto di Parma 3.5

Really Nice White Anchovies 3

Red Onions 1.5

Our pizza will be sent to your table when it's best: as soon as it exits the fiery jaws of the oven.

Got a question about any funny-sounding words on the menu? Feel free to ask us!

Have fun...relax...turn off your cell phone.

A 20% Gratuity may be added to parties of 6 or more.

One check per table, please.

Sparkling Wines 3oz/6oz/Btl

Prosecco 5/7.5/28
Primaterra (Italy) NV
Rosè 5.5/9.5/34
Bouvet Brut Cabernet Franc Rosé Excellence (France) NV
Moscato d'Asti 15 (1/2 Bottle)
Degiorgis (Italy) 2014

White Wines 3oz/6oz/Btl

Rosè 5/9/34
Aimé Roquesante (France) 2015
Pinot Grigio 5/9/33
San Pietro (Italy) 2014
Torrontés 5/8/30
Luigi Bosca 'La Linda' (Argentina) 2014
Chardonnay 5.5/9.5/34
Hess (Napa Valley, CA) 2014

Red Wines 3oz/6oz/Btl

Garnacha 5/9/34
Herencia Altés (Spain) 2014
The perfect red for summer, this 100% garnacha has a floral aroma, with raspberries & black cherries on the palate.
Zinfandel Blend 5/9/34
Brack Mountain 'à la carte'
(Russian River Valley, California) 2014
With fine tannins & notes of blackberry, this is the epitome of a pizza wine.
Tempranillo 79
Gramercy Cellars 'Inigo Montoya'
(Walla Walla Valley, Washington) 2012
Cedar, white pepper & vanilla aromas; juicy on the palate.
Cabernet Sauvignon Blend 5/9/34
Cycles Gladiator (Central Coast, California) 2014
Super Tuscan 8/12/46
Tre Brancaia (Italy) 2013

Featured Spirits

~Pine Barrens Cherrywood Smoked~
Single Malt American Whisky
Sweet & smoky aroma with rich & spicy malts
16

~Maestro Dobel Tequila~
Super smooth combo of reposado, añejo & extra
añejo... we recommend it lightly chilled &
straight up.
9

Cocktails 10.5

Field of Dreams
Cucumber Vodka/Simple Syrup/Cucumber Water/Lemon/Cilantro
French 75
Gin/Lemon/Sugar/Sparkling Wine
Gold Rush
Peach-infused Rye/Honey/Lemon/Soda
The Half King
Pisco/Lillet Blanc/Lime/Grapefruit/Mint Simple Syrup

*Free Parking for
Hersh's Diners!*

Friday & Saturday Evenings

National Federation of the Blind
200 E. Wells Street
(1.5 Blocks East of Hersh's)

Remember to have your ticket validated at
Hersh's!

Beer Bottles & Cans

Angry Orchard Crisp Apple 12oz 5.5
Brewer's Art Resurrection 12oz 6
Miller Lite 12oz 4.5
Peroni 12oz 6

Beer On Tap 6

3 Stars Peppercorn Saison
Washington, DC/Farmhouse Ale/6.5%
Flying Dog Nugget
Frederick, MD/Single Hop Imperial IPA/8%
Lagunitas Lucky 13
Petaluma, CA/American Strong Ale/8.5%
New Belgium Heavy Melon
Fort Collins, CO/Watermelon Lime Ale/5%
Tröegs Perpetual IPA
Hershey, PA/Imperial IPA/7.5%
Tröegs Solid Sender
Hershey, PA/American Pale Ale/5.2%
Union Heavy Metal Parking Lot
Baltimore, MD/Belgian Strong Pale Ale/8%
Victory Prima Pils
Downingtown, PA/Pilsner/5.3%
Victory Summer Love
Downingtown, PA/Summer Ale/5.2%
Yards E.S.A.
Philadelphia, PA/Extra Strong Bitter/6.3%

Shots of Note:

Jameson [with any draft beer] 2
DryerBall [housemade cinnamon whiskey] 5

~Early Birds Special~

A Free Pint with Every Pie!
Every Home Game Day.
5-7pm
~Dine-in Only~
~May not be combined with other specials~

Pegu Club Redux
Gin/Grapefruit Liqueur/Lime/Bitters
Pimm's Cup
Pimm's #1/Gin/Lemon/Lime/Mint/Cucumber Water
Sangria
The tried & true classic, with a hint of
watermelon! By the glass [10.5] or carafe [32]!
The Smokey Negroni
Mezcal/Campari/Sweet Vermouth