

EST. 2002



Max two cards per check please

ANTIPASTI

- Calamari al tre modo 18.95**
baby squid **fried, grilled** and served over a bed of baby salad greens or **sautéed** in a spicy tomato sauce
- Zuppa di cozzi 18.95**
black mussels in a spicy tomato sauce
- Fire Roasted Vegetables 10.95**
Broccoli and cauliflower roasted over a wood fire and served with a cheese and mustard sauce or Arrabbiata sauce
- Arancini 13.95**
Fried saffron infused risotto balls stuffed with fresh mozzarella and served with creamy tomato sauce
- Bruschetta pomodoro 10.95**
marinated tomatoes with fresh herbs served on garlic toast
- Carpaccio di barbabietola 13.95**
thinly sliced beets served with arugula and a goat cheese medallion

ZUPPA E INSALATE

- Zuppa del giorno 7.95**
Caesar 11.95
romaine hearts tossed with classic homemade Caesar dressing and bread croutons
- H & C Salad 10.95**
Mixed greens, pine nuts, goat cheese with a honey champagne vinaigrette dressing
- Mediterranean Salad 11.95**
Vine ripe tomatoes, cucumber, red onion, Kalamata olives, and Feta cheese in a red wine vinaigrette
- Mista 10.95**
mixed green salad in a homemade red wine vinaigrette
- Add a protein**
Salmon 11, Chicken 9, Shrimp 11

PIZZA

- Green Goddess
pesto, fontina, goat cheese, kale, zucchini, spinach
19.95
- D'Avola
red sauce, salami, mozzarella, caramelized jalapeños 19.95
- Sausage
crushed tomatoes, mozzarella, fennel sausage, oregano 20.95

- Margarita
red sauce, basil and fresh mozzarella 18.95
- TomKoocken
caramelized onions, bacon, fontina cheese, parmesan cream 20.95
- Pizza of the day
ask your server

PASTA E SECONDI

- Rigatoni Buona Terra 25.95**
rigatoni pasta tossed in a sun dried tomato pesto cream sauce topped with oven roasted walnuts and goat cheese
- Bucatini Cacio e Pepe 24.95**
Hollow spaghetti pasta in a Pecorino Romano cheese and black pepper sauce
- Capellini d'angelo al naturale 21.95**
angel hair pasta in a tomato basil sauce
- Pennine all' arrabbiata 23.95**
pennine pasta in a spicy tomato sauce with fresh herbs and garlic
- Pappardelle Bolognese 24.95**
wide ribbon pasta in a homemade meat ragu sauce
- Agnolotti zucca 25.95**
round ravioli pasta stuffed with butternut squash in a browned butter and sage sauce
- Linguine alla vongole 29.95**
linguine with a choice of red or white clam sauce
- Spaghetti ai gamberetti 29.95**
spaghetti pasta with shrimp, spinach, fresh tomatoes tossed in olive oil and garlic
- Ravioli con vitello 25.95**
ravioli pasta stuffed with veal in a tomato brandy cream sauce and topped with fresh mozzarella
- Rotini di la nona 25.95**
cork screw pasta in a parmesan cream sauce with prosciutto, mushrooms and peas
- Add a protein
Salmon 11, Chicken 9, Shrimp 11, Meatballs 9

- Paillard di pollo alla griglia 25.95**
pounded chicken breast, grilled and topped with a fresh herb sauce and with arugula and fresh mozzarella
- Black Angus Strip Steak 42.95****
Grilled and served with garlic butter and roasted rosemary potatoes
- Pork Chop Gorgonzola 29.95**
Grilled, and served with crispy gnocchi, julienne vegetables and a Gorgonzola demi-glace
- Hearthburger 18.95**
1/2lb prime hamburger, arugula, gruyere, onion confit, garden herb aioli, brioche bun
- Fish of the day**
Market Price
- Pollo affumicato 25.95**
chicken breast baked with smoked mozzarella in a smoky tomato bacon sauce with pesto mashed potatoes
- Melanzana alla Emilia Romagna 25.95**
eggplant medallions baked with a crunchy almond crust, served in a tomato basil sauce and topped with caramelized onions and goat cheese

Sides

- Verdure all'agietto 7.95**
sautéed broccoli or spinach in garlic and olive oil
- Pommes Frites 7.95**

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Please let your server know if you have any allergies or have any questions regarding possible allergens

BY THE GLASS

Chardonnay	Cabernet
Pinot Grigio	Chianti
Riesling	Malbec
Sauvignon Blanc	13
Prosecco	Pinot Noir
Rose	Montepulciano d'
Moscato d Asti	Abruzzo
13	Valpolicella
	14
	Nebbiolo
	16
	Zinfandel
	19

COCKTAILS

Hearth and Crust Manhattan 15

Bourbon barrel aged Rum, Barolo Chinato, Luxardo Marachino Cherry

Independent 15

Cranberry Gin, Elderflower Liquor, Lemon juice

Old Fashioned 14

Bourbon, Angostura Bitters, muddled orange and cherry

Aperol Spritz 14

Aperol, Prosecco, Splash of soda water, slice of orange

Salty Dog with vodka or tequila 14

fresh muddled grapefruit, grapefruit bitters, grapefruit flavored soda, salted rim

MOCKTAILS AND SOFT

DRINKS

Mai Tai 6

Orange and Pineapple Juice with a splash grenadine

Berry Lemonade 6

Strawberry, raspberry and blueberry muddled with lemon soda

add a shot of vodka, rum or tequila 8

Assorted cans of sodas 4.50

Assorted bottles of soda 5.50

Large bottle of sparkling water 7

Tea cold/hot 4.50

Coffee 4.00

Espresso 5.00

Cappuccino 6.50

BUBBLES

La Gioiosa Prosecco Italy **45**

Moscato D'Asti, Saracco Piedmont **15/47**

JCB 69, Sparkling Rose, France **19/60**

Terrazze del Etna, Brut, Italy **66**

ROSE AND WHITES

Sauvignon Blanc, St Paul's, Italy **38**

Rose, Ca dei frati, Italy, **15/47**

Gavi, Villa Sparina, Italy **40**

Riesling Spatlese Hirshbach and Sohne **13/40**

Chardonnay, Lavis, Alto Adige, Italy **40**

Chardonnay, Match Book, CA, **45**

Pinot Grigio, Alois Lageder, Terra Alpina Italy **45**

Arnies, Fontanabianca, Italy **47**

Super Lazio Bianco, Tenuta Alberico, Italy **46**

Lugana, Ca dei frati, Italy **39**

REDS

Amarone, Palazzo Maffei, Italy **84**

Sangiovese, Cafaggio, Italy **44**

Chianti Classico Riserva Carpineto, D.O.C.G. Italy **60**

Chianti Rufina Selvapiana Italy **44**

Barbera Del Monferrato, Villa Sparina, Piedmont **40**

Barbaresco, Fontanabianca, Italy **85**

Montepulciano D'Abruzzo, La Valentina **45**

Barolo, Cordero di Montzelmolo, Piedmont **117**

Cabernet, True Myth, CA **44**

Brunello di Montalcino, Ridolfi, Tuscany **98**

Super Lazio, Tenuta Alberico, Rosso, Italy **48**

Super Tuscan, Lagone, Italy **46**

Super Tuscan, Greppicante, 'I Greppi' Italy **54**

Super Tuscan, Aia Vecchia, "Sor ugo", Italy **84**

Surani Primativo Di Manduria, Italy **46**

Zinfandel, Alexander Valley, CA **19/ 58**

Dolcetto di Alba, Borgogno, Italy **44**

Nebbiolo, Natale Verga, "Heredis", Italy **60**

Nebbiolo, Mirafiore, Italy, **66**

Pinot Noir Paolo Saracco Italy **50**

Malbec, Trapiche, Argentina **13/42**

Cabernet Sauvignon, Chateau Montelena, Napa **182**

Cabernet Franc, Alexander Valley, CA **55**

Valpolicella Seccal Ripasso Italy **14/48**

Rosso di montepulciano, Poliziano, Italy **39**

Please ask your server about our
draft and bottled beer selection

Port, Cordials and Grappa,
available,
inquire with server

