

Hearth & Crust

Restaurant

APPETIZERS

Polpetti al Pomodoro 11.95

Veal meatballs oven roasted and served in a fresh cherry tomato and basil sauce

Fire Roasted Vegetables 8.95

Broccoli and cauliflower roasted over a wood fire and served with a cheese and mustard sauce or Arrabiata sauce

Fried Calamari 12.95

Fried squid served with Arrabiata sauce

Arancini 10.95

Fried saffron infused risotto balls stuffed with fresh mozzarella and served with creamy tomato sauce

Mussels in White Wine and Garlic 11.95

Mussels sautéed in a white wine, garlic, fresh herbs and tomato sauce with grilled croûtons

Fresh Burrata with Prosciutto 13.95

Creamy cream filled fresh mozzarella cheese served with prosciutto and drizzled with a balsamic reduction and house made bread sticks

Home made Bread sticks 8.95

Hot and fresh bread sticks served with marinara sauce

SOUPS AND SALADS

Soup of the Day 5.95

Tomato Bisque Soup 5.95

Classic Caesar salad 8.95

Romaine hearts with classic homemade Caesar dressing and homemade croûtons

H & C Salad 8.95

Mixed greens, pine nuts, goat cheese with a honey champagne vinaigrette dressing

Mediterranean Salad 9.95

Vine ripe tomatoes, cucumber, red onion, Kalamata olives, and Feta cheese in a red wine vinaigrette

Add Salmon 10 Add Chicken 8

PIZZAS

Green Goddess pesto, fontina, goat cheese, kale, zucchini, spinach 15.95

D'Avola red sauce, salami, mozzarella, and caramelized jalapenos 15.95

Sausage red sauce, homemade sausage, roasted peppers, and oregano 15.95

Margarita red sauce, basil and fresh mozzarella 13.95

TomKoocken caramelized onions, bacon, asiago fontina cheese, parmesan cream 15.95

Pizza of the day ask your server

ENTREES & PASTAS

Black Angus Strip Steak

Grilled and served with garlic butter and roasted rosemary potatoes and sautéed garden vegetables 26.95

Duck Breast with Risotto

Grilled and served with four cheese risotto and a port wine sauce 20.95

Fire Roasted Chicken

served with oven roasted vegetables in a thyme au jus 19.95

Pork Chop Gorgonzola

Grilled, and served with crispy gnocchi, julienne vegetables and a Gorgonzola demi-glace 21.95

Chicken Montecarlo

Chicken Breast with prosciutto and fontina cheese sautéed in sherry wine sauce served with potatoes Fiorentina 18.95

Spaghetti al Pollo

Spaghetti pasta with chicken breast and freshly marinated tomatoes, spinach, tossed in olive oil and sautéed garlic 17.95

Linguine "Fruit of the Sea"

Linguine pasta with mixed seafood and fish in a spicy tomato sauce 20.95

Bucatini Cacio e Pepe

Hollow spaghetti pasta in a Pecorino Romano cheese and black pepper sauce 16.95

Farfale alla Bolonese

Bow tie pasta in homemade meat ragu 17.95

Rigatoni Arabiatta

Rigatoni pasta with herbs and garlic in a lightly spicy tomato sauce 18.95

Fettuccine with Forest mushroom ragu

Fresh fettuccine noodles in a forest mushroom ragu 17.95

SIDES AND EXTRAS

Pommes Frites 5.95

Sautéed Spinach or Broccoli 6.95

Rosemary Potatoes 5.95

Extra pizza item 2.50

Tagliatelle Primavera

Ribbon pasta in a olive oil garlic and a splash of pesto sauce with mixed garden vegetables 17.95

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

TWO CREDIT CARDS PER CHECK PLEASE

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COCKTAILS

HEARTH AND CRUST MANHATTAN

Bourbon barrel aged Rum, Barolo Chinato, Luxardo
Marachino Cherry 11

OLD FASHIONED

Bourbon, Angostura Bitters, muddled orange and cherry
12

APEROL SPRITZ

Aperol, Prosecco, Splash of soda water, slice of orange
12

INDEPENDANT

Cranberry Gin, Elderflower Liquor, Lemon juice 12

SALTY DOG

Vodka with grapefruit juice and San Pellegrino
grapefruit soda, dash of grapefruit bitters and finished
with a salty rim 11

THE AVIATOR

Gin, Luxardo Maraschino Liquor, fresh squeezed lime &
soda \$11

BEER SELECTION

**Please ask your server about our draft and
bottled beer selection**

MOCKTAILS \$6

Mai Tai

Orange and Pineapple Juice with a splash
grenadine

The Burro

Pineapple juice, mint, citrus juice, ginger beer

Cucumber Soda

Cucumber muddled with lime juice and lemon
soda

SOFT DRINKS

Assorted Sodas 2.50

Tea Assortment 2.50

Sparkling Water 3.00/6.00

Coffee 2.50

Espresso 3.50/4.50

Cappuccino 4.50/5.50

SPARKLING

Alexa Prosecco Brut, Veneto (187ml) 12

GianCarlo Prosecco Italy 12/32

NV Prosecco Brut, Adami, Italy 36

Moscato D'Asti, Vigneto, Piedmont 10/30

N.V Champagne Brut, Delamonte, France 89

JCB 69, Sparkling Rose, France 14/42

ROSÉ

Raeburn Sonoma CA 42

Rosé, Rose del Valle, "La Kiuva", Italy 11/38

WHITES

Sauvignon Blanc, DayBreak, New Zealand 10/34

Sancerre, Cottat "Anciennes Vigne," France 58

Hirshbach and Sohne Riesling Spatlese 10/34

Albarino, Kentia, Spain 10/34

Chardonnay, Lavis, Alto Adige, Italy 10/34

Chardonnay, Raeburn, Sonoma, CA 38

Bourgogne Chardonnay, Bouchard Aine, France 40

Pinot Grigio, Marco Felluga, Friuli 42

Pinot Grigio, Alois Lageder "Riff" Italy 10/34

RED WINES

Chianti Colli Senesi, Casale Sparviero, Italy 10/32

Chianti Classico, Borgo Scopeto, Tuscany 47

Barbera Del Monferrato, Villa Sparina, Piedmont 39

Montepulciano D'Abruzzo, Umani Ronchi "Podere" 13/39

Barolo, Vietti, Piedmont 96

Nebbiolo, Cordero di Montezemolo, Piedmont 67

Brunello di Montalcino, Villa Poggi Salvi, Tuscany 82

Nero D'Avola, CVA Canicatti, "Centuno," Sicily 37

Papale Primativo Di Manduria, Italy 48

Pinot Noir, Bougogne, Nicolas Potel, France 57

Pinot Noir, Buena Vista, North Coast 39

Pinot Noir, Solena Grand Cuvee, Oregon 55

Pinot Noir, Giancarlo, Veneto 12/34

Malbec, Filus, Argentina 10/36

Cline Merlot, Sonoma Coast, 14/46

Chateau Saint Andre Corbin, St Emilion, France 46

Cotes du Rhone, Vins de Vienne 'Les Cranilles', France 38

Cabernet Sauvignon, DeLoach, California 10/34

Cabernet Sauvignon, Chateau Montelena, Napa County 147

Cabernet Sauvignon, True Myth, Paso Robles 42

Tempranillo, Bodega Tridente, Spain 12/36

Rioja Crianza, Gomez Cruzado, Spain 42

Garnacha, Atteca, Spain 12/36

Red Blend Castell del Remei, Spain 38

*Hearth and Crust prides itself on the quality and wholesome food that we serve.
We use organic and pasture raised when we can, we butcher our own meats and fish and make almost
everything in house. Please let your server know about any **Food Allergies** or concerns you may have.*

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