

**MUNCHIES**

- TOMATO BASIL SOUP:** cheesy focaccia crouton - 8  
**PARMESAN TRUFFLE FRIES:** hand-cut, twice-fried idaho potatoes, american grana, white truffle aioli - 7  
**CRISPY BRUSSELS SPROUTS:** pancetta lardons, american grana, balsamic-port glaze - 10  
**ROASTED CAULIFLOWER:** radicchio, kalamata olives, basil, parsley, pine nuts, pickled fresno chili, sherry lemon vinaigrette - 9  
**FRIED MOZZARELLA:** hand-cut mozzarella sticks, house made marinara - 9  
**MEATBALL SLIDERS:** two of rob's famous meatballs, red sauce, aioli, parmesan, brioche rolls - 8  
**ROB'S FAMOUS MEATBALLS W/ RICOTTA:** hand-rolled beef, veal and sausage meatballs, homemade marinara, ricotta, focaccia bread - 9  
**COZZE MUSSELS:** p.e.i. mussels, white wine, shallots, garlic, roasted fennel, fresh basil, parsley, mint, butter, toasted focaccia - 16 \*make it spicy with our crazy red sauce  
**CRISPY CALAMARI:** lemon-coriander aioli, homemade marinara - 15  
**EGGPLANT CHIPS:** panko-crusted eggplant, parmesan, parsley, chipotle sundried tomato aioli - 8

**SALADS**

add gorgonzola +2, goat cheese +2, pizza cheese +2, fresh mozzarella +3, gulf shrimp +8, grilled chicken +6, roasted chicken +5, buttermilk dressing +0.50

- EVERYDAY:** organic mesclun greens, celery, carrots, kalamata olives, radishes, red bell peppers, cucumbers, red onions, seasonal tomatoes, balsamic vinaigrette - 7  
**BABY ARUGULA:** red onions, kalamata olives, gorgonzola, sun-dried tomatoes, pine nuts, american grana, lemon-basil vinaigrette - 11  
**HEARTH CAESAR:** romaine, rustic croutons, tomatoes, american grana, creamy sherry caesar - 9  
**TAVERN CHOPPED:** chopped romaine, mesclun greens, cucumbers, roasted chicken breast, salami, pepperoncini peppers, black olives, cherry tomatoes, fontinella, rustic croutons, garbanzo beans, green onions, american grana, hard-boiled egg, red wine vinaigrette - 14

**CLASSIC PIZZAS - 7/10**

Honoring the great traditions of New Haven style Apizza. Our dough is made fresh daily from the finest wheat; hand stretched to order and cooked on a stone in our open fire deck oven, giving the dough a distinctive char. Sauces made from only the finest vine-ripe tomatoes and topped with select cheeses, choice meats and the freshest vegetables, herbs and spices. Enjoy in 8"(\$7) or 12"(\$10) [Gluten free dough available for \$14]

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| <b>SIMPLY RED</b><br>red sauce, garlic oil, cheese blend, parmesan, fresh herbs | <b>SIMPLY WHITE</b><br>garlic oil, ricotta, mascarpone, parmesan, romano, cheese blend, garlic, fresh herbs | <b>SIMPLY PINK</b><br>ricotta, mascarpone, red sauce, romano, cheese blend, parsley | <b>SIMPLY PESTO</b><br>basil, extra virgin olive oil, parmesan, garlic, cheese blend, pine nuts |
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**CUSTOMIZE**  
*Your Classic*  
**BUILD YOUR OWN**  
[1.5/3]

- CHEESES:** fresh mozzarella, fontina, goat cheese, gorgonzola, ricotta, cheese blend \* **vegan cheese** (2/4)  
**PROTEINS:** bacon, chorizo salami, capicola, italian sausage, meatballs, pepperoni, calabrian salami, anchovies (3/6), grilled chicken (6), roasted chicken breast (5), gulf shrimp (5/8)  
**FINISHES:** sweet hot honey, truffle oil, fig balsamic glaze

- VEGETABLES:** spinach, caramelized onion, cremini mushroom, shiitake mushroom, red onion, roasted red pepper, calabrian chili pepper, cherry pepper, pickled fresno chili, pepperoncini, sliced tomato, basil, sun-dried tomato, broccoli, pesto, kalamata olive, hon shimeji mushroom, black olive, butternut squash, pineapple, jalapeño, truffle oil (2/4)

**SPECIALTY PIZZAS**

\*no substitutions

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| <b>QUEEN OF SANDY SPRINGS</b> _____ 10/17<br>red sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil, fresh herbs                                       | <b>MASS PIKE</b> _____ 12/19<br>pink sauce, cheese blend, capicola, italian sausage, roasted cremini mushrooms, sun-dried tomatoes, parmesan, romano, pesto                                 |
| <b>GREAT WHITE CLAM</b> _____ 12/19<br>a new haven-style white (apizza), clams, cheese blend, romano, italian sausage, roasted cremini mushrooms, oregano, parsley       | <b>PAOLO'S POLLO</b> _____ 12/19<br>red sauce, cheese blend, roasted chicken breast, spinach, cherry tomatoes, kalamata olives, goat cheese, pesto  |
| <b>NOT SO MELLOW</b> _____ 12/19<br>mascarpone mushroom cream, fontina, fior di latte, roasted wild mushrooms, rosemary, red onion, goat cheese and truffle fig balsamic | <b>THE CURE</b> _____ 12/19<br>red sauce, cheese blend, pepperoni, italian sausage, applewood-smoked bacon, fresh herbs   |
| <b>RING OF FIRE</b> _____ 12/19<br>chile oil, cheese blend, chorizo salami, cherry peppers, caramelized onions, roasted cremini mushrooms, cilantro                      | <b>MOM SAYS, "EAT YOUR VEGGIES!"</b> _____ 11/18<br>red sauce, cheese blend, spinach, roasted red peppers, broccoli, roasted cremini mushrooms, butternut squash                            |
| <b>ROB-BEE</b> _____ 12/19<br>red sauce, basil, calabrian salami, pepperoni, fontina, fior di latte, romano, rosemary oil, datil bee awesome sweet hot honey             | <b>CHICKEN COUPE DE VILLE</b> _____ 12/19<br>bbq sauce, cheddar-fontina, roasted chicken, applewood-smoked bacon, roasted red peppers, red onions, cilantro, side of homemade sweet pickles |

**BURGERS & SANDWICHES / served with hand cut fries**

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| <b>HEARTH BURGER*</b> 12<br>certified black angus, lettuce, tomato, red onion, dill pickle chips, brioche<br>add cheddar, gruyere, muenster, mozzarella or gorgonzola +1 | <b>UP IN SMOKE BURGER*</b> 14<br>special sauce, applewood-smoked bacon, cheddar, caramelized onions, calabrian chili glaze, calabrese peppers, brioche | <b>VEGETABLE SANDWICH</b> 11<br>eggplant milanese, sliced tomatoes, muenster, roasted red peppers, mesclun greens, toasted focaccia, pesto aioli | <b>CHICKEN CLUB</b> 14<br>grilled chicken breast, applewood-smoked bacon, gruyere, sliced tomato, arugula, toasted focaccia, creamy garlic dressing |
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CRAFT  
Cocktails



**LAVENDER LEMONADE**

crop meyer lemon vodka, lavender, lemon, sugar, bubbles

**KICKIN' KENTUCKY MULE**

bulleit bourbon, strawberry puree, fresh jalapeño, cock 'n bull ginger beer

**POMEGRANATE LEMON DROP**

ketel oranje, pomegranate, lemon, sugar

**PEAR MARTINI**

absolut pear vodka, fiorente elderflower liqueur, courvoisier, fresh lime juice, simple syrup

**DESERT ROSE**

altos tequila, fresh lime juice, agave nectar, hibiscus syrup, hibiscus flower

**CUCUMBER COOLER**

gray whale gin, grapefruit bitters, lime, sugar, cucumber, bubbles

**RASPBERRY PASSION FRUIT MARGARITA**

altos tequila, mathilde raspberry liqueur, chinola passion fruit liqueur, fresh lime juice, agave nectar, tajin rim

(14)

**WHITE WINE**

<b>CHATEAU STE. MICHELE RIESLING</b>	9/36
columbia valley, washington	
<b>CHEMISTRY PINOT GRIS</b>	10/40
willamette valley, oregon	
<b>BARONE MONTALTO, SICILIA PINOT GRIGIO</b>	12/48
sicily, italy	
<b>THE CROSSINGS SAUVIGNON BLANC</b>	12/48
marlborough, new zealand	
<b>SAN SIMEON SAUVIGNON BLANC</b>	12/48
paso robles, california	
<b>KENDALL JACKSON VR CHARDONNAY</b>	11/44
sonoma, california	
<b>SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY</b>	15/60
sonoma, california	

**ROSÉ & BUBBLY**

<b>KORBEL BRUT ROSÉ</b>	12
(187ml) california	
<b>FLEURS DE PRAIRIE</b>	12/48
languedoc, france	
<b>MASCHIO PROSECCO BRUT</b>	12
(187ml) italy	

**ON DRAFT**

<b>HEARTH'S ALE</b>	4
16 oz pale ale, atl easy ipa 5.5%	
<b>MICHELOB ULTRA</b>	6
pale lager 4.2%	
<b>PERONI NASTRO AZZURRO</b>	6.5
.40L lager 5.1%	
<b>STELLA ARTOIS</b>	6.5
40 cL euro pale lager 5.0%	
<b>WEIHENSTEPHANER HEFEWEISSBIER</b>	7.5
hefeweizen 5.4%	
<b>HARPOON UFO WHITE</b>	7
witbier 4.8%	
<b>GATE CITY COPPERHEAD</b>	7
american amber 5.2%	
<b>SCOFFLAW BASEMENT</b>	7
tropical ipa 7.5%	
<b>WICKED WEED PERNI-HAZE</b>	8.5
new england ipa 6.9%	
<b>DOGFISH HEAD 60 MINUTE IPA</b>	8
american ipa 6.0%	
<b>CREATURE COMFORTS TROPICALIA</b>	7.5
ipa 6.6%	
<b>HI WIRE HAZY</b>	8
hazy ipa 7.2%	
<b>CHIMAY TRIPEL (WHITE)</b>	13
25cL abbey tripel 8.0%	

*please ask your server about our seasonal beers*

**BOTTLES & CANS**

<b>BROOKLYN SPECIAL EFFECTS</b>	6.5
low alcohol 0.5%	
<b>PAINTED PORCH CIDER</b>	6.5
cider 5.0%	
<b>GUINNESS DRAUGHT</b>	7
dry stout 4.2%	

**RED WINE**

<b>DON PAULA ESTATE MALBEC</b>	12/48
mendoza, argentina	
<b>MEIOMI PINOT NOIR</b>	12/48
california	
<b>LOVE, OREGON PINOT NOIR</b>	16/68
wilamette valley, oregon	
<b>ROCCA DELLE MACIE CHIANTI CLASSICO</b>	13/60
tuscany, italy	
<b>RABBLE ZINFANDEL</b>	12/56
paso robles, california	
<b>SPELLBOUND PETITE SIRAH</b>	10/40
napa valley, california	
<b>CANTINA VALLE TRITANA MONTEPULCIANO</b>	14/56
abruzzo, italy	
<b>DOMAINE ANDRÉ BRUNEL CÔTES DU RHÔNE RED BLEND</b>	11/44
rhône valley, france	
<b>MADDALENA CABERNET SAUVIGNON</b>	11/44
pasa robles, california	

**DRINKS**

<b>FOUNTAIN DRINKS</b>	3.5
<b>HOT OR ICED TEA</b>	3
<b>ABITA BOTTLED ROOT BEER</b>	4
<b>S. PELLEGRINO SPARKLING WATER</b>	5
<b>ACQUA PANNA NATURAL SPRING WATER</b>	5