

GHIBELLINA

ANTIPASTI

- VARIETÁ D'OLIVE** house cured olives **4**
- RISO AL SALTO** crispy risotto cakes, prosciutto, tomato and coriander sauce **9**
- BURRATA CON ZUCCA** burrata cheese, winter squash puree, spiced pumpkin seeds, saba vinegar, sage oil, prosciutto chip **16**
- FEGATINI** chicken liver crostini, anchovy, capers, vermouth **8**
- BRUSCHETTA ARROSTO DI BABABIETOLE** roasted beets, lemon goat cheese **8**
- POLPO E PATATE CROCCANTI** fried octopus, black olive puree, paprika oil, parsley, capers **14**

ZUPPA

- LA ZUPPA DEL GIORNO** house-made soup of the day **8**

INSALATE

- INSALATA Ghibellina** arugula, avocado, roasted tomatoes, emmenthaler, pine nuts, basil pesto **12**
- INSALATA DI FARRO E ZUCCA** delicata squash, farro, roasted root vegetables, pomegranate seeds, sherry vinaigrette **12**
- INSALATA DI LATTUGA E MELE** bibb lettuce, shaved apples, blue cheese, almond granola, red onion, maple-rosemary vinaigrette **10**

SALUMI E FORMAGGI

- VARIETÁ DI SALUMI ARTIGIANALI** selection of our salumi, fegatini, pickles **26**

- 7 SALAME TOSCANO** fra'mani, california
- FINOCCHIONA** molinari, california
- SALSICCE** creminelli, utah
- CULATELLO** citterio, pennsylvania

- VARIETÁ DI FORMAGGI ITALIANI** a selection of our imported italian cheeses, raisin walnut bread and fig jam **22**

- 6 QUADRELLO DI BUFALA** (buffalo, lombardia)
- BRUNET** (goat, piemonte)
- GORGONZOLA DOLCE** (cow, piemonte)
- PECORINO TOSCANO STAGIONATO** (sheep, toscana)

- E.V.O.O. SCHIACCIATA** hot, fresh, flatbread, extra virgin olive oil, salt, black pepper, fresh herbs **6**

LE NOSTRE PIZZE

- MARGHERITA DI BUFALA** tomato sauce, basil and buffalo mozzarella **16**

- NAPOLI** tomato sauce, mozzarella, anchovies, capers, oregano, garlic, peperoncino **15**

- SALSICCE E CIPOLLA** tomato sauce, sausage, roasted onions, provolone, grana padano, basil, oregano, peperoncino **17**

- MARINARA (vegan)** tomato sauce, oregano, garlic, basil, olio verde **13**

- FUNGI** herb roasted mushrooms, goat cheese, spring onions, pecorino, truffle oil **18**

- QUATTRO FORMAGGI** buffalo mozzarella, ricotta, grana padano, pecorino romano, garlic, basil, oregano, pickled hot peppers **17**

- OLIVE E CARCIOFI** nostralina olives, artichokes, sundried tomatoes, smoked mozzarella, basil, garlic, peperoncino **18**

- FINOCCHIONA** shaved fennel, fennel salami, fennel seed, confit tomato, fiore di latte, pecorino romano, olivata **17**

PRIMI PIATTI

PASTA E GNOCCHI

- TAGLIATELLE AL RAGÚ** beef ragú, grana padano **20**
- GNOCCHI AL POMODORO** tomato, herbs, smoked mozzarella **16**
- AGNOLOTTI DI VITELLO** veal ravioli, braised chard, chives, grana padano **18**
- BUCATINI ALLE VONGOLE** new zealand cockles, confit tomatoes, garlic, lemon, esplette pepper, fresh herbs, chili bread crumbs **22**
- RISOTTO CON FUNGHI** herb roasted mushrooms, pecorino, truffle oil, charred radicchio, aged balsamic **20**

SECONDI

- BISTECCA ALLA FIORENTINA per due** classic, grilled 45oz porterhouse steak for two, garlic/rosemary-infused olive oil **85**

- DISOSSATA ALLA GRIGLIA** porcini-rubbed, 21 day dry-aged, rib-eye from roседа farm md, olio verde, arugula **38**

- POLLO AL MATTONE** free-range chicken cooked under a hot brick, balsamic chicken jus **25**

- GAMBA CONIGLIO BRASATO** white wine braised rabbit leg, fried polenta rosemary, olives **22**

- PESCE DEL GIORNO** fish of the day **market price**

CONTORNI

- LENTICCHIE CON PANCETTA** black lentils, pancetta, kale **9**

- PATATE ARROSTO** oven-roasted potatoes, garlic, rosemary, black peppercorns **8**

- RAPINI SALTATI** broccoli rabe, peperoncino, garlic, lemon oil, pecorino **9**

- VERDURE ARROSTO** roasted fall vegetables, peperoncino honey **9**

- CAVOLFIOR STUFATO** tomato, garlic, fennel seed, rosemary, thyme, olio verde **9**

PIZZA ADD-ONS

- free** oregano, sliced garlic
- \$1** olives, basil, capers, red onion
- \$2** olio verde, arugula, anchovy, sun-dried tomatoes, roasted peppers, calabrian chilies, provolone, mozzarella fior di latte, grana padano, pecorino romano
- \$2.5** sausage, finocchiona
- \$3** buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, culatello, smoked mozzarella, brunet, confit tomato

while we welcome you to customize your pizza, please note that substitutions are not permitted



MINDFUL RESTAURANTS

General Manager: Marlon Marshall
Chef de Cuisine: Adalberto Pineda

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. We happily accept separate payments for single checks, but do request a limit of six credit cards total. Kindly note that we are unable to provide multiple checks for one table.