

GHIBELLINA

✿ HAPPY HOUR ✿

MON & TUES 4 - 6:30PM | WEDS THRU SUN 3 - 6:30PM

COCKTAILS 6

SPEZIA SCURA

rye, cardamomo, cinnamon syrup, lemon
angostura bitters

PERA FRIZZANTE

prosecco, gin, pear cognac, lemon,
gin barrel bitters

SANGRIA

red wine, brandy, apricot, fresh pears
plum bitters

VINI 5

PINOT GRIGIO benvolio, friuli

CHIANTI circa, toscano

LAMBRUSCO la cacciatora, e.romagna

PROSECCO canti, veneto

BIRRE

LONG TRAIL 'HARVEST' brown ale, vt

RAR 'GROOVE CITY' hefeweizen, md

HARDYWOOD SINGEL belgian blonde, be

PERONI pale lager, italy

10 oz. // 3 20 oz. // 6

HAPPY HOUR PIZZA

10

MARGHERITA DI BUFALA

tomato sauce, basil and buffalo mozzarella

NAPOLI

tomato sauce, anchovy, capers, oregano,
mozzarella, garlic, peperoncino

MARINARA (vegan)

tomato sauce, oregano, garlic, basil, olio verde

SALSICCE E CIPOLLA

tomato sauce, sausage, roasted onions, provolone,
grana padano, basil

QUATTRO FORMAGGI

buffalo mozzarella, ricotta, grana padano, pecorino
romano, pickled hot peppers, garlic, basil, oregano

FUNGHI

goat cheese, herb roasted mushrooms, spring
onions, pecorino romano, truffle oil

OLIVE E CARCIOFI

nostralina olives, artichokes, sundried tomatoes,
smoked mozzarella, basil, garlic, peperoncino

FINOCCHIONA

shaved fennel, fennel salami, fennel seed, confit tomato,
fiore di latte, mozzarella, pecorino romano, olivata

SOTTO

Join us below for live music
Tuesday thru Saturday

no cover charge

SOTTO Happy Hour 5-7pm