

GHIBELLINA

✿ HAPPY HOUR ✿

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

COCKTAILS 6

ALPINO

jalapeno infused aguardiente, lime velvet falernum, zirbenz stone pine liquor

ROSEMARINO BAMBINO

rosemary & pomegranate rye, dolin rouge, campari

SANGRIA

red wine, brandy, creme de cassis, apricot fresh pears

PINOT GRIGIO benvolio, friuli

VINI **CHIANTI** circa, toscano

5 **LAMBRUSCO** la cacciatora, e.romagna

PROSECCO zonin, friuli

BIRRE

LONG TRAIL amber 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