

GHIBELLINA



HAPPY HOUR

MON 4 - 6:30PM | TUES - SUN 3 - 6:30PM

COCKTAILS | 7

NUMERO UNO

ginger infused rye, pimms,
lemon, honey syrup

PRIMA DONNA

pink peppercorn infused vodka,
mint-lime syrup, lime, soda water

SANGRIA

white wine, apricot brandy, triple sec,
peach purée, pineapple juice

VINI | 6

PINOT GRIGIO

circa | friuli

CHIANTI

circa | toscana

LAMBRUSCO

la cacciatora | e.romagna

PROSECCO

zonin | veneto

BIRRE | 3/10oz 6/20oz

SWEETWATER 'HASH SESSIONS'

ipa | md

JAILBREAK 'FEED THE MONKEY'

hefeweizen | md

UNION CRAFT 'BALT'

alt lager, md

PERONI

pale lager, italy

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PIZZA | 10

MARGHERITA DI BUFALA

tomato sauce, basil, buffalo mozzarella

NAPOLI

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

SALSICCE E CIPOLLA

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

MARINARA (VEGAN)

tomato sauce, oregano, garlic, basil, olio verde

FUNGHI

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

RAMP

wild ramps, ricotta, peperoncino, pecorino,
cherry tomato

OLIVE E CARCIOFI

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

VONGOLE

little neck clams, garlic, parsley, peperoncino,
crème fraîche

SOTTO

JOIN US BELOW FOR LIVE MUSIC

TUESDAY - SATURDAY

NO COVER CHARGE

SOTTO HAPPY HOUR 5-7PM



MINDFUL RESTAURANTS

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.