

# GHIBELLINA

## ANTIPASTI

- VARIETÁ D'OLIVE** house cured olives **4**
- RISO AL SALTO** crispy risotto cakes, prosciutto, tomato and coriander sauce **9**
- BURRATA CON PISELLI** pea shoots, pea and mint vinaigrette **16**
- FEGATINI** chicken liver crostini, anchovy, capers, vermouth **8**
- BRUSCHETTA ASPERAGI** grilled asparagus, spring onions, ricotta **8**
- CARPACCIO DI POLPO** braised octopus, fried capers, dressed puntarelle, smoked paprika oil **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 SCAROLA** escarole, meyer lemon vinaigrette, grana padano **12**
- INSALATA STAGIONE** Earth N Eats greens, seasonal vegetables, mint vinaigrette, croutons **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, 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**

- RAMP** wild ramps, ricotta, peperoncino, pecorino, cherry tomato **17**

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

- VONGOLE** little neck clams, garlic, parsley, peperoncino, crème fraîche **17**

## PRIMI PIATTI

- TAGLIATELLE AL RAGÚ** beef ragú, grana padano **20**
- PICI CARRETIERRA** pomodoro, mint, pecorino **16**
- RAVIOLI PISELLI** pea and goat cheese ravioli, braised spring onions, pea shoots **18**
- CALAMARITI CON CALAMARI** calamari, esplette chili, lemon, rapini, white wine **20**
- RISOTTO SPINACI** quadrello, crispy spinach, lemon vinaigrette **19**

## SECONDI

- BISTECCA ALLA FIORENTINA per due** classic, grilled 45oz porterhouse steak garlic and rosemary-infused olive oil **90**
- DISSOATA ALLA GRIGLIA** porcini-rubbed, 21 day dry-aged ribeye from Roseda Farm of MD, olio verde, arugula **38**
- POLLO LIMONE** roasted free-range 1/2 chicken, lemon, garlic, rosemary, dressed greens **25**
- ANGELO LONZA** grilled lamb loin, rapini pesto, olive tapenade **26**
- PESCE DEL GIORNO** fish of the day **market price**

## CONTORNI

- FAGIOLE SALTARE** white beans, garlic, baby kale, tomato, lemon **8**
- PATATE ARROSTO** oven-roasted potatoes, garlic, rosemary, black peppercorns **8**
- RAPINI SALTATI** broccoli rabe, peperoncino, garlic, lemon oil, pecorino, ricotta salata **9**
- FUNGI ARROSTITI** herb roasted mushrooms, grana padano **9**
- CIPOLLINI MARINATI** cipollini onions, citrus, mint, saba **8**

### 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.*