

GHIBELLINA

VINI AL BICCHIERE

BOLLICINE

PROSECCO 11

la luca | veneto

BLANC DE BLANCS 14

ferrari | trento

LAMBRUSCO 9

la cacciatora | emilia-romagna

BIANCHI

VERNACCIA 10

fontaleoni | san gimignano, toscana

PINOT GRIGIO 10

tiefenbrunner | alto adige

CORTESE 12

la scolca, 'white label' | gavi, piemonte

CHARDONNAY 13

di leonardo, 'father's eyes' | friuli

SAUVIGNON BLANC 12

dipinti | trento

FALANGHINA 11

villa matilde | campania

ROSATO

MERLOT/MOLINARA 11

bertani 'bertarose' | veneto

MONICA/CANNONOU 13

pala 'chiaro de stelle' | sardegna

ROSSI

NEGROAMARO 12

li veli, 'passamante' | puglia

BARBERA 13

marchesi di grésy | asti, piemonte

GRIGNOLINO 11

accornero 'bricco del bosco' | piemonte

MONTEPULCIANO D'ABRUZZO 12

villa medoro | abruzzo

SANGIOVESE 10

toscolo | chianti, toscana

NERO D'AVOLA 12

ala nera | sicilia

SUPER TUSCAN 16

tolaini, 'al passo' | toscana

sangiovese, merlot

NON-ALCOHOLIC

COCKTAIL ANALCOLICO

SPRIZZETTO 6

blood orange shrub, lemon, simple syrup, sparkling water

SAN PELLEGRINO BEBITE GASSATE 3

aranciata | pompelmo | limonata

COCKTAILS | 12

NEGRONI BIANCO

gin, strawberry infused lillet blanc, suze

GRAZIE DOMO

green hat gin, combier, lemon, ty ku cucumber sake, lemon bitters

FUMO ESTIVO

blueberry infused mezcal, pear purée, honey syrup, lemon

PARADISO

cotton & reed dry spiced rum, blackberry infused velvet falernum, lime

POTENZA DEL FIORE

hibiscus infused rye, grapefruit, simple syrup

SANGRIA

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

BIRRE

DRAFTS 10oz | 20oz

PERONI 5|9

pale lager | italy

JAILBREAK 'FEED THE MONKEY' 5|9

wheat | md

SWEETWATER 'HASH SESSIONS' 5|9

ipa | ga

CALVERT 'WYE RYE' 5|9

pale ale | md

RAR 'BOTTOM FEEDER' 5|9

blonde ale | md

UNION CRAFT 'BALT' 5|9

alt lager | md

BOTTLES

ITALIAN

BALADIN 'NORA' 14

amber

BIRRA DEL BORGO 'RE ALE EXTRA' 20

ale

MENABREA 7

pale lager

MORETTI 'LA ROSSA' 6

dark lager

AMERICAN

3 STARS 'ABOVE THE CLOUDS' 7

farmhouse pale | dc

ALLAGASH WHITE 7

wheat | me

ATLAS '1500' 9

helles lager | dc

BALLAST POINT 7

pineapple sculpin | ca

BELL'S 8

american amber ale | mi

DC BRAU 'THE PUBLIC' 7

pale ale | dc

DOGFISH HEAD 'FLESH & BLOOD' 8

citrus ipa | md

CIDER

CRISPIN 7

dry hard cider | uk

GHIBELLINA HAPPY HOUR

7 DAYS A WEEK AT THE BAR

MONDAY 4 - 6:30PM

TUESDAY - SUNDAY 3 - 6:30PM

JOIN US BELOW FOR LIVE MUSIC

TUESDAY - SATURDAY

NO COVER CHARGE

SOTTO HAPPY HOUR 5-7PM

SOTTO

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

General Manager: Marlon Marshall
Chef de Cuisine: Aldeberto Pineda



MINDFUL RESTAURANTS