

# GHIBELLINA

## ANTIPASTI

### VARIETÁ D'OLIVE 5

house cured olives

### RISO AL SALTO 10

crispy risotto cakes, prosciutto, tomato and coriander sauce

### BURRATA 16

oil poached sunburst tomatoes, basil, saba, chive flowers, crostini

### FEGATINI 8

chicken liver crostini, anchovy, capers, vermouth

### BRUSCHETTA MELANZANA 10

roasted eggplant, pecorino crema

### CARPACCIO DI POLPO 14

braised octopus, fried capers, dressed endive, smoked paprika oil

## ZUPPA

### LA ZUPPA DEL GIORNO 9

house-made soup of the day

## INSALATE

### INSALATA GHIBELLINA 12

arugula, avocado, roasted tomatoes, emmenthaler, pine nuts, basil pesto

### INSALATA PANZANELLA 12

tomatoes, bread, cucumbers, watermelon, red onions, pecorino

### INSALATA STAGIONE 12

Earth N Eats greens, beets, radish, hazelnuts, shaved onion, cherry hazelnut vinaigrette

## SALUMI E FORMAGGI

### VARIETÁ DI SALUMI ARTIGIANALI 26 | 7 EA

selection of our salumi, fegatini, pickles

SALAME TOSCANO fra'mani, california

FINOCCHIONA creminelli, utah

SALAMETTO PICCANTE fra'mani, california

CULATELLO citterio, pennsylvania

### VARIETÁ DI FORMAGGI ITALIANI 22 | 6EA

selection of imported italian cheeses, raisin walnut bread & fig jam

QUADRELLO DI BUFALA buffalo, lombardia

BRUNET goat, piemonte

GORGONZOLA DOLCE cow, piemonte

BLACK TRUFFLE PECORINO sheep, toscana

## 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

\$3 sausage, finocchiona buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, culatello, smoked mozzarella, brunet, confit tomatoes

while we welcome you to customize your pizza, please note that substitutions are not permitted

## PRIMI PIATTI

### TAGLIATELLE AL RAGÚ 20

beef ragú, grana padano

### GNOCCHI CON SALSA CRUDA 18

heirloom tomatoes, chili flakes, white wine, scamorza

### RAVIOLI GRANCHIO 21

corn and ricotta ravioli, crab, brandy, butter braised leeks, fried chilies

### CALAMARITI CON CALAMARI 20

calamari, tomato sauce, esplette chili butter, lemon, rapini, white wine

### RISOTTO SPINACI 19

quadrello, crispy spinach, lemon vinaigrette

## SECONDI

### BISTECCA ALLA FIORENTINA per due 90

classic, grilled 45oz porterhouse steak, garlic and rosemary-infused olive oil

### DISSOATA ALLA GRIGLIA 38

porcini-rubbed, 21 day dry-aged ribeye from Roseda Farm MD, olio verde, arugula

### POLLO LIMONE 25

roasted free-range 1/2 chicken, lemon, garlic, honey, rosemary, greens

### ANGELO LONZA 26

grilled lamb loin, rapini pesto, olive tapenade

### PESCE DEL GIORNO \*market price

fish of the day

## CONTORNI

### FAGIOLE SALTARE 9

white beans, garlic, baby kale, tomato, lemon

### PATATE ARROSTO 9

oven-roasted potatoes, garlic, rosemary, black peppercorns

### RAPINI SALTATI 9

broccoli rabe, peperoncino, garlic, lemon oil, pecorino, ricotta salata

### FUNGHI ARROSTITI 9

herb roasted mushrooms, grana padano

### ZUCCHINE 9

## LE NOSTRE PIZZE

### MARGHERITA DI BUFALA 16

tomato sauce, basil, buffalo mozzarella

### NAPOLI 15

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

### NDUJA 18

roasted local corn, nduja, pecorino, paprika crème fraîche, herb salad

### SALSICCE E CIPOLLA 17

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

### MARINARA (vegan) 15

tomato sauce, oregano, garlic, basil, olio verde

### FUNGHI 18

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

### OLIVE E CARCIOFI 18

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

### VONGOLE 17

little neck clams, garlic, red bell pepper, parsley, peperoncino, white wine cream sauce

### E.V.O.O. SCHIACCIATA 8

hot, fresh, flatbread, extra virgin olive oil, salt, black pepper, fresh herbs

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