

GHIBELLINA

ANTIPASTI

INSALATA GHIBELLINA 12

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

INSALATA PANZANELLA 12

tomatoes, bread, cucumbers, watermelon, red onion, pecorino

INSALATA STAGIONE 12

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

ZUPPA DEL GIORNO 9

house-made soup of the day

PRIMI

BUCATINI CARBONARA 16

guanciale, egg, peas, pecorino, black pepper

RIGATONCINI RAGÚ 18

beef ragú, grana padano

RISOTTO SPINACI 16

quadrello, crispy spinach, lemon vinaigrette

RIGATONCINI POMODORO 14

slow cooked tomato sauce, sheep's milk ricotta

PANINI *served with mixed green salad

PORCHETTA 14

slow roasted pork, pickled peppers, ramp mustard, rapini, provolone

PIADINA ALLE VERDURE 12

asparagus, mushrooms, mozzarella, black pepper, basil

APERTO TONNO LIVORNESE 12

oil cured tuna salad, lemon, tomatoes, black olives, red onions, capers, rustic bread

STRACOTTO 14

tuscan braised beef, ricotta, arugula, pickled peppers

GHIBELLINA BURGER 14

fontina, sweet onion jam, truffle aioli, toasted brioche bun

SECONDI

BISTECCA ALLA FIORENTINA per due 90

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

POLLO MILANESE 21

breaded fried chicken breast, dressed greens, lemon, pecorino

DISOSATTA 24

8oz porcini rubbed beef striploin, arugula, lemon

PESCE DEL GIORNO *market price

fish of the day

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 | 6 EA

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 buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, culatello, sausage, finocchiona smoked mozzarella, brunet, confit tomato

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

THREE COURSE LUNCH \$25

ANTIPASTI CHOICE OF ONE

INSALATA GHIBELLINA

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

INSALATA PANZANELLA

tomatoes, bread, cucumbers, watermelon, red onion, pecorino

INSALATA STAGIONE

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

ZUPPA DEL GIORNO

house-made soup of the day

SECONDI CHOICE OF ONE

BUCATINI CARBONARA

guanciale, egg, peas, pecorino, black pepper

RIGATONCINI POMODORO

slow cooked tomato sauce, sheep's milk ricotta

RISOTTO SPINACI

quadrello, crispy spinach, lemon vinaigrette

PIADINA ALLE VERDURE

asparagus, mushrooms, mozzarella, black pepper, basil

APERTO TONNO LIVORNESE

rustic bread, oil cured tuna salad, lemon, tomato, black olive, red onion, capers

POLLO MILANESE

breaded chicken breast, dressed greens, lemon, pecorino

DISOSATTA +\$5 SURCHARGE

8oz porcini rubbed beef striploin, arugula, lemon

DOLCI CHOICE OF ONE

GELATI E SORBETTI

seasonal flavors, house-made

TIRAMISU

espresso dipped ladyfingers, zabaglione, cocoa powder

LE NOSTRE PIZZE

MARGHERITA DI BUFALA 16

tomato sauce, basil, buffalo mozzarella

NAPOLI 15

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

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

NDUJA 18

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

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