

# GHIBELLINA

RESTAURANT WEEK DINNER MENU \$35

## FIRST COURSE SELECT ONE

### INSALATA GHIBELLINA

arugula, avocado, confit tomatoes, emmenthaler,  
pine nuts, pesto

### INSALATA PANZANELLA

tuscan bread salad, heirloom tomatoes, cucumber, red onion,  
red wine vinaigrette

### RISO AL SALTO

crispy risotto cakes, prosciutto,  
tomato coriander sauce

### BURRATA

oil poached sundburst tomatoes, chive, crouton, saba vinegar

### ZUPPA DEL GIORNO

soup of the day

## SECOND COURSE SELECT ONE

### CALAMARITI CON CALAMARI

calamari, esplette chili, lemon, rapini, white wine

### TAGLIATELLE AL RAGÚ

beef ragú, grana padano

### GAMBERO GRIGLIATO

grilled shrimp, white beans & greens, tomato, lemon

### FILETTO DI MAIALE

pork tenderloin, corn, summer peppers, basil,  
giardiniera relish

### RISOTTO SPINACI

quadrello, crispy spinach, lemon vinaigrette

## THIRD COURSE SELECT ONE

### PANNA COTTA

“trickling springs” cream, vanilla, saba

### GANACHE AL CIOCCOLATO

honey crème fraîche