

# GHIBELLINA

## BRUNCH

### UOVA PURGATORIO 12

two eggs, spicy tomato sauce, torn herbs, grilled bread

### UOVA PANINO 14

black pepper biscuit, chive omelette, fennel sausage, provolone, spicy honey, served with roasted potato hash

### GAMBERI E POLENTA 16

grilled head on shrimp, fried polenta, spicy harissa- tomato sauce

### PANE TOSTADO 12

peach mostarda, rustic bread, fresh mint, maple butter

### OMLETTE 15

roasted mushrooms, fontina cheese, herbs, roasted potato hash

### RISO AL SALTO CON UOVA 15

crispy prosciutto and risotto cakes, fried eggs, tomato and coriander sauce

### TAGLIATELLE AL RAGÚ 20

beef ragú, grana padano

### GNOCCHI CON SALSA CRUDA 18

heirloom tomatoes, chili flakes, white wine, scamorza

### FIORENTINA BURGER 14

onion agrodolce, provolone, arugula, brioche bun, mixed green salad

### DISOSSATA CON UOVA 20

8oz flat iron steak, two fried eggs, roasted potato hash, chives, salsa verde

### BISTECCA ALLA FIORENTINA per due 90

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

## 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 tomato

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

## ANTIPASTI

### FEGATINI 8

chicken liver crostini, anchovy, capers, vermouth

### INSALATA GHIBELLINA 12

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

### INSALATA STAGIONE 12

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

### BURRATA 16

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

## CONTORNI

### PATATE ARROSTO 5

roasted potatoes, rosemary, garlic, black pepper

### YOGURT CON CEREALI E FRUTTA 7

pumpkin seed granola, fresh fruit

### BACON 6

uncured pork belly

### BLACK PEPPER BISCUITS (2) 5

rosemary honey, butter

### UOVA 3

two eggs, any style

### PROSCIUTTO COTTO 7

cured and grilled rosemary ham

## LE NOSTRE PIZZE

### DOLCE E SALATO 15

kale, fiore di latte, garlic, ricotta, pecorino, two eggs, spicy honey

### 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

### NDUJA 18

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

### 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

## MIMOSA or BLOODY MARY | 5

*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: Aldaberto Pineda



MINDFUL RESTAURANTS