

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

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

FUNGHI ARROSTITI 9

herb roasted mushrooms, grana padano

ZUCCHINE 9

roasted zucchini, capers, honey, red onions, lemon, mint

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

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

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