

GHIBELLINA



HAPPY HOUR

MON 4 - 6:30PM | TUES - SUN 3 - 6:30PM

COCKTAILS | 8

POTENZA DEL FIORE

hibiscus infused rye, grapefruit,
simple syrup

FUMO ESTIVO

blueberry infused mezcal, pear purée,
honey syrup, lemon

SANGRIA

white wine, apricot brandy, triple sec,
peach purée pineapple juice

VINI | 6

PINOT GRIGIO

circa | friuli

ROSSO

circa | toscana

LAMBRUSCO

la cacciatora | e.romagna

PROSECCO

la luca | veneto

BIRRE | 3/10oz 6/20oz

SWEETWATER 'HASH SESSIONS'

ipa | md

JAILBREAK 'FEED THE MONKEY'

hefeweizen | md

UNION CRAFT 'BALT'

alt lager, md

PERONI

pale lager, italy

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PIZZA | 10

MARGHERITA DI BUFALA

tomato sauce, basil, buffalo mozzarella

NAPOLI

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

SALSICCE E CIPOLLA

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

MARINARA (VEGAN)

tomato sauce, oregano, garlic, basil, olio verde

FUNGHI

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

OLIVE E CARCIOFI

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

VONGOLE

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

SOTTO

JOIN US BELOW FOR LIVE MUSIC

TUESDAY -SATURDAY

NO COVER CHARGE

SOTTO HAPPY HOUR 5-7PM



MINDFUL RESTAURANTS

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of food borne illness.*