

# GHIBELLINA

## ANTIPASTI

### INSALATA GHIBELLINA 12

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

### INSALATA CAVOLO 12

lacinato kale, grana padano, pumpkin seeds, polenta croutons, lemon citronette

### INSALATA STAGIONE 12

Earth N Eats greens, roasted squash, golden raisins, maple dressing

### 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 ALLA ZUCCA 16

butternut squash, pancetta, mascaporne, rock shrimp

### 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

### 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 chicken breast, dressed greens, lemon, pecorino

### DISOSATTA 24

8oz grilled hanger steak, 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

PROSCIUTTO emilia-romagna, italy

### 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, emmenthaler, pine nuts, , basil pesto

#### INSALATA CAVOLO

lacinato kale, grana padano, pumpkin seeds, polenta croutons, lemon citronette

#### INSALATA STAGIONE

Earth N Eats greens, roasted squash, golden raisins, maple dressing

#### 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 ALLA ZUCCA

butternut squash, pancetta, mascaporne, rock shrimp

#### PIADINA ALLE VERDURE

asparagus, mushrooms, mozzarella, black pepper, basil

#### APERTO TONNO LIVORNESE

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

#### POLLO MILANESE

breaded chicken breast, dressed greens, lemon, pecorino

#### DISOSATTA +\$5 SURCHARGE

8oz grilled hanger steak, arugula, lemon

### DOLCI CHOICE OF ONE

#### GELATI E SORBETTI

seasonal flavors, house-made

#### TIRAMISU

espresso dipped ladyfingers, zabaglione, frangelico, 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

### FIGURA 18

fig jam, prosciutto, blue cheese, arugula

### 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.

