

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 18

smoked chanterelles, black garlic cream, bread crumbs, pickled shallots

GHIBELLINA BURGER 14

fontina, sweet onion jam, truffle aioli, toasted brioche bun

DISSOATA CON UOVA 20

8oz grilled hanger 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

PROSCIUTTO emilia-romagna, italy

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

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, roasted squash, golden raisins, maple dressing

BURRATA 16

roasted figs, rosemary, saba, 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

COLAZIONE 15

fiore di latte, spinach, roasted potatoes, grana padano, bacon, two eggs

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

FIGURA 18

fig jam, prosciutto, blue cheese, arugula

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 tomato

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

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.

Executive Chef: Victor Meneses



MINDFULRESTAURANTS