

GHIBELLINA

VINI AL BICCHIERE

BOLLICINE

PROSECCO 11

la luca | veneto

BLANC DE BLANCS 14

ferrari | trento

LAMBRUSCO 9

la cacciatora | emilia-romagna

BIANCHI

VERNACCIA 10

fontaleoni | san gimignano, toscana

PINOT GRIGIO 10

tiefenbrunner | alto adige

CORTESE 12

la scolca, 'white label' | gavi, piemonte

CHARDONNAY 13

di leonardo, 'father's eyes' | friuli

SAUVIGNON BLANC 12

dipinti | trento

AGNOLIO 10

la bella siciliana | sicilia

ROSATO

MERLOT/MOLINARA 11

bertani 'bertarose' | veneto

ROSSI

NEGROAMARO 12

li veli, 'passamante' | puglia

BARBERA 13

marchesi di grésy | asti, piemonte

GRIGNOLINO 11

accornero 'bricco del bosco' | piemonte

PRIMITIVO 12

san marzano 'talò' | manduria, apulia

SANGIOVESE 10

mia chiara | chianti colli senesi, toscana

NERO D'AVOLA 12

ala nera | sicilia

SUPER TUSCAN 16

tolaini, 'al passo' | toscana

sangiovese, merlot

NON-ALCOHOLIC

COCKTAIL ANALCOLICO

SPRIZZETTO 6

blood orange shrub, lemon,
simple syrup, sparkling water

SAN PELLEGRINO BEBITE GASSATE 3

aranciata | limonata

COCKTAILS | 12

E' TIMO

old overholt rye, thyme syrup, dry vermouth, lemon

FRUTTA VIOLA

plum infused gin, rosemary syrup, st. germain, lemon

STREGA SPAGNOLA

rooibos infused epolon reposado,
vanilla bean syrup, strega, lemon

MONACI CURARE

old overholt rye, boomsma cloosterbitters,
anise, cinnamon, honey syrup, lemon

OMBRA NEBBIOSA

cotton & reed spiced rum, gran classico,
lime, simple syrup, peychaud's bitters

SANGRIA

red wine, brandy, crème de cassis,
apricot purée, cranberry

BIRRE

DRAFTS 10oz | 20oz

PERONI 5|9

pale lager | italy

JAILBREAK 'POOR RIGHTEOUS' 5|9

ipa | md

TWO ROADS 'WORKER'S COMP' 5|9

season | ct

RIGHT PROPER 'BARON CORVO' 5|9

biere de garde | dc

OLIVER BREWING 'CREATOR/DESTROYER' 5|9

espresso nut brown ale | md

SEASONAL SELECTION 5|9

BOTTLES

ITALIAN

BALADIN 'NORA' 14

amber

BIRRA DEL BORGO 'RE ALE EXTRA' 20

ale

MENABREA 7

pale lager

MORETTI 'LA ROSSA' 6

dark lager

AMERICAN

3 STARS 'ABOVE THE CLOUDS' 7

farmhouse pale | dc

SOUTHERN TIER 'LIVE' 7

session pale ale | ny

ALLAGASH WHITE 7

wheat | me

ATLAS '1500' 9

helles lager | dc

BELL'S 8

american amber ale | mi

DC BRAU 'THE PUBLIC' 7

pale ale | dc

CIDER

EASTCIDERS 7

dry cider | tx

GHIBELLINA HAPPY HOUR

7 DAYS A WEEK AT THE BAR

MONDAY 4 - 6:30PM

TUESDAY - SUNDAY 3 - 6:30PM

JOIN US BELOW FOR LIVE MUSIC

TUESDAY - SATURDAY

NO COVER CHARGE

SOTTO HAPPY HOUR 5-7PM

SOTTO

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



MINDFUL RESTAURANTS