

# 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