

GHIBELLINA

ANTIPASTI

VARIETÁ D'OLIVE 5

house cured olives

RISO AL SALTO 10

crispy risotto cakes, prosciutto, tomato and coriander sauce

BURRATA 16

roasted figs, rosemary, saba, crostini

FEGATINI 8

chicken liver crostini, anchovy, capers, vermouth

BRUSCHETTA 10

black pepper ricotta, grilled trevisano, charred lemon emulsion, capers, honey

CARPACCIO DI POLPO 14

braised octopus, fried capers, chickpeas, arugula, red onion, lemon

ZUPPA

LA ZUPPA DEL GIORNO 9

house-made soup of the day

INSALATE

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

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

PRIMI PIATTI

TAGLIATELLE AL RAGÚ 20

beef ragú, grana padano

GNOCCHI 18

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

RAVIOLI ARAGOSTA 21

lobster, roasted fennel, citrus butter, crispy finocchiona

CALAMARITI CON CALAMARI 20

calamari, tomato sauce, esplette chili butter, lemon, rapini, white wine

RISOTTO ALLA ZUCCA 21

butternut squash, pancetta, mascarpone, rock shrimp

SECONDI

BISTECCA ALLA FIORENTINA per due 90

classic, grilled 45oz porterhouse steak, garlic and rosemary-infused olive oil

DISSOATA ALLA GRIGLIA 38

porcini-rubbed, 21 day dry-aged ribeye from Roseda Farm MD, olio verde, arugula

POLLO ARROSTO 25

pan roasted half chicken, rosemary pan sauce

PETTO D'ANATRA 28

pan roasted duck breast, braised red cabbage, apple, vin cotto

PESCE DEL GIORNO *market price

fish of the day

CONTORNI

FAGIOLE SALTARE 9

white beans, garlic, baby kale, tomato, lemon

PATATE ARROSTO 9

oven-roasted potatoes, garlic, rosemary, black peppercorns

RAPINI SALTATI 9

broccoli rabe, peperoncino, garlic, lemon oil, pecorino

CAVOLO 9

braised kale, pancetta, cider vinegar

FUNGHI ARROSTITI 9

herb roasted mushrooms, grana padano

LE NOSTRE PIZZE

MARGHERITA DI BUFALA 16

tomato sauce, basil, buffalo mozzarella

NAPOLI 15

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

FIGURA 18

fig jam, prosciutto, blue cheese, arugula

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

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 tomatoes

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

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

Executive Chef: Victor Meneses



MINDFUL RESTAURANTS