

# GHIBELLINA

## BRUNCH

### UOVA PURGATORIO 12

two poached 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 RAGÙ 20

beef ragù, grana padano

### GNOCCHI ALL' ARRABIATA 18

spicy tomato sauce, garlic, red pepper flakes, parsely, ricotta salata

### 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 | 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

## ANTIPASTI

### FEGATINI 8

chicken liver crostini, anchovy, capers, vermouth

### INSALATA GHIBELLINA 12

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

### INSALATA LATTUGA 12

bibb lettuce, toasted hazelnuts, shaved onion, gorgonzola cheese, maple rosemary dressing

### BURRATA 16

winter squash purée, sage oil, prosciutto chip, pumpkin seeds, saba

## CONTORNI

### PATATE ARROSTO 6

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 4

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

### QUATTRO FORMAGGI 17

buffalo mozzarella, ricotta, grana padano, pecorino romano, garlic, basil, oregano, pickled hot peppers

### 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, parsely, 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, brunet, prosciutto, smoked mozzarella, 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.



MINDFUL RESTAURANTS

# GHIBELLINA

## VINI AL BICCHIERE

### BOLLICINE

#### PROSECCO 11

la luca | veneto

#### BLANC DE BLANCS 15

ferrari | trento alto-adige

#### LAMBRUSCO 9

donelli | emilia-romagna

### BIANCHI

#### VERNACCIA 11

fontaleoni | san gimignano, toscana

#### PINOT GRIGIO 10

clara c | veneto

#### CHARDONNAY 13

di leonardo, 'father's eyes' | friuli

#### SAUVIGNON BLANC 12

dipinti | trento

#### VERMENTINO 10

aia vecchia | bolgheri, toscana

### ROSATO

#### MERLOT/MOLINARA 11

bertani 'bertarose' | veneto

### ROSSI

#### NEGROAMARO 12

li veli, 'passamante' | puglia

#### BARBERA 14

marchesi di grésy | asti, piemonte

#### PINOT NOIR 13

nals margreid | trento alto-adige

#### PRIMITIVO 12

san marzano 'talò' | manduria, puglia

#### CHIANTI 13

tamburini 'the boss' | chianti, toscana

#### NERO D'AVOLA 12

tola | sicilia

#### CABERNET SAUVIGNON 15

prelius 'maremma' | toscana

## NON-ALCOHOLIC

### COCKTAIL ANALCOLICO

#### SPRIZZETTO 6

orange juice, lemon,  
simple syrup, sparkling water

#### SAN PELLEGRINO BEBITE GASSATE 3

aranciata | limonata

## 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

## COCKTAILS | 13

### SOTTO LE COPERTE

de montal armagnac, pear liqueur,  
cardamom-pear demerera syrup, lemon

### ECLISSI AMARA

dark rum, meletti amaro, apple cider gastrique,  
lemon, soda

### LA DOLCE MELA

chapman's apple brandy, rye, coriander honey, lemon

### SOLE DISTANTE

gin, tempus fugit violette,  
heavy agnostura & peychaud's bitters, lime

### FELECITA INVERNALE

star anise mezcal, pineau de charentes, honey, lemon

### SANGRIA

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

## BIRRE

### DRAFTS half pint | imperial pint

#### PERONI 5|9

pale lager | italy

#### JAILBREAK 'POOR RIGHTEOUS' 5|9

ipa | md

#### ATLAS 'SAISON DE FETES' 5|9

saizon | dc

#### 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

#### FLYING DOG 'BLOODLINE' 7

blood orange ipa | md

#### CIDER

#### EASTCIDERS 7

dry cider | tx

SOTTO