

GHIBELLINA

ANTIPASTI

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 LATTUGA 12

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

ZUPPA DEL GIORNO 9

house-made soup of the day

PRIMI

BUCATINI CARBONARA 16

guanciale, egg, peas, pecorino, black pepper

RIGATONCINI RAGÚ 18

beef ragú, grana padano

RISOTTO ALLA ZUCCA 16

butternut squash, pancetta, mascarpone, rock shrimp

RIGATONCINI POMODORO 14

slow cooked tomato sauce, sheep's milk ricotta

PANINI *served with mixed green salad

PORCHETTA 14

slow roasted pork, pickled peppers, ramp mustard, rapini, provolone

PIADINA ALLE VERDURE 12

asparagus, mushrooms, mozzarella, black pepper, basil

APERTO TONNO LIVORNESE 12

oil cured tuna salad, lemon, tomatoes, black olives, red onions, capers, rustic bread

GHIBELLINA BURGER 14

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

SECONDI

BISTECCA ALLA FIORENTINA per due 90

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

POLLO MILANESE 21

breaded chicken breast, dressed greens, lemon, pecorino

DISSOATA 24

8oz grilled hanger steak, arugula, lemon

PESCE DEL GIORNO *market price

fish of the day

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

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 buffalo mozzarella, artichokes, gorgonzola dolce, ricotta, brunet, prosciutto, sausage, finocchiona smoked mozzarella, confit tomato

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

THREE COURSE LUNCH \$25

ANTIPASTI CHOICE OF ONE

INSALATA GHIBELLINA

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

INSALATA CAVOLO

lacinato kale, grana padano, pumpkin seeds,
polenta croutons, lemon citronette

INSALATA LATTUGA

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

ZUPPA DEL GIORNO

house-made soup of the day

SECONDI CHOICE OF ONE

BUCATINI CARBONARA

guanciale, egg, peas, pecorino, black pepper

RIGATONCINI POMODORO

slow cooked tomato sauce, sheep's milk ricotta

RISOTTO ALLA ZUCCA

butternut squash, pancetta, mascarpone, rock shrimp

PIADINA ALLE VERDURE

asparagus, mushrooms, mozzarella,
black pepper, basil

APERTO TONNO LIVORNESE

oil cured tuna salad, lemon, tomatoes, black olives,
red onions, capers, rustic bread

POLLO MILANESE

breaded chicken breast, dressed greens,
lemon, pecorino

DISSOATA +\$5 SURCHARGE

8oz grilled hanger steak, arugula, lemon

DOLCI CHOICE OF ONE

GELATI E SORBETTI

seasonal flavors, house-made

TIRAMISU

espresso dipped ladyfingers, zabaglione,
frangelico, cocoa powder

LE NOSTRE PIZZE

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

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

QUATTRO FORMAGGI 17

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

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

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



MINDFUL RESTAURANTS