

# GHIBELLINA

## Restaurant Week

Brunch \$22

### *First courses:*

#### **INSALATA GHIBELLINA**

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

#### **INSALATA CAVOLO**

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

#### **INSALATA DI LATTUGA**

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

#### **ZUPPA DEL GIORNO**

house-made soup of the day

### *Second Courses:*

#### **UOVA PURGATORIO**

two eggs, spicy tomato sauce, torn herbs, grilled bread

#### **PANE TOSTADO**

apple compote, rustic bread, fresh mint, maple butter

#### **TAGLIATELLE AL RAGÚ**

beef ragú, grana padano

#### **GAMBERI E POLENTA**

grilled head on shrimp, fried polenta, spicy harissa - tomato sauce

#### **DISSOSSATA CON UOVA +\$5 SUPPLEMENT**

8oz grilled hanger steak, two fried eggs, roasted potato hash, chives, salsa verde

### *Third Courses:*

#### **GELATI E SORBETTI**

seasonal flavors, house-made

#### **PANNA COTTA**

'trickling springs' cream, vanilla, saba

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