

GHIBELLINA

Restaurant Week

DINNER \$35

First courses:

INSALATA GHIBELLINA

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

INSALATA CAVOLO

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

RISO AL SALTO

crispy risotto cake, prosciutto, tomato coriander sauce

BURRATA CON ZUCCA

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

ZUPPA DEL GIORNO

house-made soup of the day

Second Courses:

RIGATONI ARRABIATA

spicy tomato sauce, garlic, basil, pecorino romano

IL PESCE

branzino, charred cauliflower, quinoa, golden raisin agrodolce

PETTO D'ANATRA

pan roasted duck breast, cipollini onions, brussel sprouts, orange and calabrese pepper glaze

RISOTTO CON FUNGHI

herb roasted mushrooms, charred radicchio, grana padano, aged balsamic

Third Courses:

PANNA COTTA

'trickling springs' cream, vanilla, saba

TIRAMISU

ladyfingers soaked in espresso, mascarpone cheese, topped with espresso and cocoa powder