

GHIBELLINA

Restaurant Week

Lunch \$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:

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

wood fired sandwich with 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

DISOSATTA +\$5 SUPPLEMENT

8oz grilled hanger steak, arugula, lemon

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.