

GHIBELLINA



PIATTI PICCOLI

ZUPPE

RIBOLLITA cannellini bean and vegetable soup slightly thickened with bread \$8

ZUPPA DI CECI CON CROSTINI DI PANE E OLIO D'OLIVA chickpeas, rosemary, tomato, garlic rubbed crouton \$8

INSALATE

INSALATA GHIBELLINA arugula, avocado, confit tomatoes, emmenthaler, pine nuts, pesto \$9

INSALATA DI FARRO farro, roasted beets, shaved fennel, hazelnuts, sherry vinegar, ricotta salata \$12

INSALATA DI ESCAROLA, LIMONE E PARMIGIANO escarole with lemon, parmesan, shaved radish, chervil \$8

PASTA

TORTELLI DI PATATE AL RAGÙ filled pasta, beef ragù, parmesan \$12

GIRELLE ricotta and spinach filled-pinwheels, bechamel, ragù \$14

PICI CARRETTIERA Tomato, garlic, basil, parsley \$10

SPAGHETTI ALLA TRABACCOLARA tomato, white wine, cod, swordfish, golden tilefish, fennel \$14

PESCE

BACCALÀ ALLA LIVORNESE deep fried salt cod, tomato, olives, garlic, parsley \$13

SEPIE IN ZIMINO cuttlefish stewed with tomato, swiss chard, fennel, white wine \$13

CALAMARI FRITTI fried squid, asparagus, onion, lemon \$12

CARNE

STRACOTTO pot roast of beef, white wine, tomato \$14

SPEZZATINO braised veal, white wine, rosemary, garlic \$14

VITELLO ARROSTO roasted veal top round, rosemary, garlic, spicy pickled vegetables \$14

ARISTA AL FORNO roasted pork loin, rosemary, garlic, spicy pickled vegetables \$10

CONTORNI

PATATE LESSE boiled potatoes, olio verde, sea salt \$6

FAGIOLI ALL'UCCELLETTO cannellini beans, tomato, garlic, sage, olive oil \$7

ASPARAGI GRIGLIATI grilled asparagus, hard boiled egg, red onions, spicy pickles \$9

CAVOLO VERDE SALTATO CON PEPPERONINO, AGLIO E PARMIGIANO kale, chilies, garlic, grana \$8

CARCIOFI AL FORNO CON AGLIO E PREZZEMOLO wood-roasted artichokes, mint, lemon, croutons \$10

SALUMI E FORMAGGI

VARIETÀ DI SALUMI TOSCANI

selection of our salumi, fegatini rustic italian bread, pickles \$24

FEGATINI puree of chicken livers, anchovy, caper, vermouth \$6

SALAME TOSCANO fra'mani, california \$6

SALSICCE creminelli, utah \$7

CULATELLO olli, virginia \$7

FINOCCHIONA molinari, california \$6

VARIETÀ DI FORMAGGI ITALIANI

a selection of our cheeses, raisin walnut bread and fig jam \$18

QUADRELLO DI BUFALA creamy, soft, buffalo milk (lombardia) \$5

RICOTTA DI PECORA fresh sheep's milk, chives, black pepper (sardinia) \$5

ACCASCIATO semi-soft, buffalo and cow milk, (campania) \$5

PECORINO TOSCANO STAGIONATO firm sheep's milk (tuscany) \$5

SECONDI

BISTECCA ALLA FIORENTINA 1.5 kg grilled porterhouse steak, olive oil, salt, pepper, lemon \$85

DISSOATA grilled petite tender, balsamico, grana, parsley, sea salt \$22

LOMBATINA grilled veal chop, rosemary, garlic, lemon \$34

CACCIUCCO fish and shellfish stew, tomato, red wine, saffron, white beans, escarole \$24

ORATA stuffed porgy, fennel, olives, lemon \$24

LE NOSTRE PIZZE

MARGHERITA DI BUFALA tomato, basil and buffalo mozzarella \$16

MARINARA tomato, oregano, garlic, basil, olio verde \$13

NAPOLI tomato, anchovy, olives, oregano, garlic, mozzarella \$15

BIANCA rapini, mozzarella, garlic, calabrian chilies, fennel seed, pecorino romano \$17

GERMOGLI DI PISELLI pea shoots, culatello, lemon, mozzarella, grana \$18

SALSICCE E CIPOLLA sausage, provolone, wood-roasted onions, oregano, peperoncino, grana \$17

EVOO extra virgin olive oil, salt, black pepper \$6

PIZZA ADD-ONS

free oregano, sliced garlic

\$1 olives, basil

\$2 provolone, olio verde, arugula, anchovy sundried tomatoes, rapini, wood-roasted onions, roasted peppers, pickled hot peppers, calabrian chilies

\$2.5 sausage, finocchiona

\$3 mozzarella di bufala, asparagus, ricotta, culatello

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

*Parties of six or larger are subject to 20% gratuity

*We will kindly accept separate payments for single checks with a limit of three credit card

*We are unable to provide multiple checks for one table

GHIBELLINA



VINI AL BICCHIERE

BIANCHI

FEUDI DI SAN GREGORIO | fiano di avellon | campagna, italy \$14

TASCA D'ALMERITA | regaleali rose | sicilia, italy \$10

PIEROPAN | soave | veneto, italy \$11

NOZZOLE LE BRUNICHE | chardonnay | tuscan, italy \$12

DI LENARDO | pinot grigio | friuli, italy \$9

STELLINA DI NOTTE | pinot grigio | veneto, italy \$8

GROTH | sauvignon blanc | napa valley, ca \$15

KING ESTATE | pinot gris | or \$13

STEELE CUVÉE | chardonnay | mendocino, ca \$13

BOLLICINE

ADAMI "GARBEL" | prosecco | umbria, italy \$11

CHANDON RICHE | california sparkling | usa \$12

ROSSI

MARCHESE DI GRESY | barbera d'asti | piemonte, italy \$14

DEL SULCIS | carignano | sardegna, italy \$9

STELLINA DI NOTTE | chianti classico | veneto, italy \$8

SAVIGNIOLA PAOLINA | chianti classico | tuscan, italy \$16

VILLA PATRIZIA "LORNETTA" | morellino di scansano | tuscan, italy \$11

BENOTTO | nebbiolo | piemonte, italy \$11

MORGANTE | nero d'avola igt | sicilia, italy \$12

VERBENA | rosso di montalcino | tuscan, italy \$16

CANTELE RISERVA | salice salentino | puglia, italy \$9

LUCENTE | super tuscan | tuscan, italy \$15

D&N | vino nobile de montepulciano | tuscan, italy \$14

SEVEN FALLS | cabernet sauvignon | columbia valley \$10

ROMBAUER | merlot | carneros, ca \$18

TORII MOR | pinot noir | or \$16

COCKTAILS \$12

GHIB-BELLINI

white peach pure,
lemon juice, bitters

VIA GARIBALDI

fernet branca, lime juice,
lemon juice, egg whites

AMORE AMARO

averno amaro, myers rum,
honey, mint, bitters

FORMULA DI CAMILO

beefeater gin,
carpano antica,
campari, orange blossoms

ANDIAMO

bulleit rye, cynar,
carpano antica,
bitters

LA DOLCE VITA

stoli, lime juice,
luxardo maraschino, pineapple,
mint, sparkling wine

BIRRE

DRAFTS 10oz | 20oz

PERONI | italy \$7 | \$11

MORETTI | italy \$7 | \$11

VIA EMILIA | golden pilsner | italy \$10 | \$15

ALLAGASH WHITE | belgium wheat | me \$7 | \$11

FIRESTONE WALKER UNION JACK | ipa | ca \$8 | \$12

PORT CITY | porter | va \$7 | \$11

BOTTLES

ITALIAN

CHIOSTRO | spiced herb beer | birrificio piccolo \$18

SIDRO | cider | birrificio baladin \$16

BALADIN ISAAC | witbier style beer | 8oz \$16

P.I.L.S. | pilsner | pausa cafe \$20

DEL BORGO REALE EXTRA | ipa \$22

VERDI | imperial stout \$18

AMERICAN

TANK 7 | farm house ale | boulevard brewing company
| ks (750ml) \$20

MY ANTONIA AMERICAN DOUBLE | imperial pilsner | dogfish
head brewery | milton, del | (750ml) \$20

BROOKLYN LOCAL 2 | belgium strong ale |
ny (750ml) \$22

PILSNER | lagunitas brewing company | petaluma, ca \$7

LONG TRAIL | ale | vt \$7

DC BRAU | belgium pale ale | dc \$7

DUCK RABBIT | amber ale | nc \$7

DOUBLE SIMCOE | double ipa | weyerbacher brewing
| pa \$9

CELLARDOOR | stillwater | farm house ale | md \$7

BRECKENRIDGE | agave wheat | co \$7

HOPSICKLE | moylan's brewery | ca 22oz \$24

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