

GHIBELLINA

LUNCH MENU

INSALATE E ZUPPA

INSALATA GHIBELLINA-arugula, avocado, roasted tomatoes, emmenthaler, pine nuts, basil pesto · 10

INSALATA DI LATTUGA-bibb lettuce, shaved apple, blue cheese, aged sherry vinaigrette, croutons · 10

ZUPPA DEL GIORNO-soup of the day · 8

PASTA

TAGLIATELLE AL RAGÚ-beef ragú, grana padano · 16

MEZZI RIGATONI ALLA CARRETTIERA-tomato, basil, mint, parsley, peperoncino, pecorino · 14

SECONDI

served with sautéed rapini and pee wee potatoes

PESCE DEL GIORNO-fish of the day, lemon infused olive oil · 16

DISSOATA ALLA GRIGLIA-new york strip, aceto balsamico · 20

POLLO-organic chicken, salsa verde · 14

BISTECCA ALLA FIORENTINA per due-classic, grilled 45oz porterhouse steak for two, garlic & rosemary- infused olive oil · 85

LE NOSTRE PIZZA

MARGHERITA DI BUFALA-tomato, basil, buffalo mozzarella · 16

MARINARA-tomato, oregano, garlic, basil, olio verde · 13

NAPOLI-tomato, mozzarella, anchovies, capers, oregano, garlic, peperoncino · 15

FINOCCHIONA-shaved fennel, fennel salami, fennel seed, confit tomato, fior di latte, pecorino romano, olivata · 17

QUATTRO FORMAGGI-buffalo mozzarella, ricotta, grana padano, pecorino romano, garlic, basil, oregano, pickled hot peppers · 17

OLIVE E CARCIOFI-nostralina olives, artichokes, sundried tomatoes, smoked mozzarella, basil, garlic, peperoncino · 18

SALSICCA E CIPOLLA-tomato, sausage, roasted onions, provolone, grana padano, basil, oregano, peperoncino · 17

VONGOLE-clams, white wine, olive oil, parsley, sweet roasted peppers, peperoncino · 20